

Swan River

DINNER CRUISE

COLD SELECTION

Green leaf salad (VE) (GF) (NF)

Mediterranean olive & white bean salad (VE) (GF) (NF)

Green vegetable pasta salad with pepitas, avocado & citrus dressing (VE) (NF)

Salmon nigiri with Japanese dressing (GF) (DF) (NF)

Shell-on WA Tiger prawns (GF) (DF) (NF)

WARM SELECTION

Red coconut curry with cashews, baby corn & pumpkin (VE) (GF)

Jerk-spiced chicken with pineapple & lime salsa (GF) (DF) (NF)

Amelia Park roast lamb shoulder with rosemary-garlic gravy & mint sauce (GF) (DF) (NF)

Barramundi with hollandaise & asparagus (GF) (NF)

Fragrant steamed rice (VE) (GF) (NF)

Smoked paprika roast potato & corn ribs (VE) (GF) (NF)

DESSERT

Seasonal fruit platter (VE) (GF) (NF)

Assorted cakes (VEO) (GFO) (NFO)

Petits fours (VEO) (GFO)

Cheese & crackers board (V) (GFO) (NF)

Complimentary tea and filter coffee available

(V) - Vegetarian (VE) - Vegan (GF) - Gluten Free (NF) - Nut Free (DF) - Dairy Free (O) - Option

Sample menu only and subject to change. This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our staff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.