

Lunch Menu

SWAN VALLEY WINE CRUISE

SIGNATURE SELECTION

Soup of the day with warm rustic bread & butter

Baked chorizo & papas (GF) (NF)

WA prawns in a white wine & garlic sauce (GF) (NF)

Lemon myrtle chicken skewer & pepperberry beef skewer
with dipping sauces (DF) (NF)

ANTIPASTO SELECTION

Marinated vegetables & olives (V) (GF) (NF)

King Island smoked cheddar (V) (GF) (NF)

Shale Point triple cream brie (V) (GF) (NF)

Sliced lombo (GF) (DF) (NF)

Artisan crackers & dip (V) (GFO) (NFO)

Seedless grapes (VE) (GF) (NF)

(V) - vegetarian (VE) - vegan (GF) - gluten free (NF) - nut free (DF) - dairy free (O) - option

All Australian-sourced seafood.

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 guests' 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.

Gluten Free Menu

SIGNATURE SELECTION

Soup of the day with warm rustic gluten-free bread & butter (GF)

Baked chorizo & papas (GF) (NF)

WA prawns in a white wine & garlic sauce (GF) (NF)

Garlic chicken skewer & lemon-herb lamb skewer
with dipping sauces (GF) (NF)

ANTIPASTO SELECTION

Marinated vegetables & olives (V) (GF) (NF)

King Island smoked cheddar (V) (GF) (NF)

Shale Point triple cream brie (V) (GF) (NF)

Sliced lombo (GF) (NF) (DF)

Artisan crackers & dip (V) (GF)

Seedless grapes (VE) (GF) (NF)

(V) - vegetarian (VE) - vegan (GF) - gluten free (NF) - nut free (DF) - dairy free (O) - option

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Vegetarian Menu

SIGNATURE SELECTION

Soup of the day with warm rustic bread & butter **(V)**
Roasted capsicum & papas **(VE) (GF) (NF)**
Grilled mushroom skewer **(VE) (GF) (NF)**
Tempura Moroccan-stuffed pumpkin flower **(VE) (GF) (NF)**
Vegetarian tartlet **(V) (DF)**
Cajun-spiced popcorn cauliflower **(VE) (GF)**

ANTIPASTO SELECTION

Marinated vegetables & olives **(V) (GF) (NF)**
King Island smoked cheddar **(V) (GF) (NF)**
Shale Point triple cream brie **(V) (GF) (NF)**
Artisan crackers & dip **(V)**
Seedless grapes **(VE) (GF) (NF)**

(V) - vegetarian (VE) - vegan (GF) - gluten free (NF) - nut free (DF) - dairy free (O) - option

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Vegan Menu

SIGNATURE SELECTION

Soup of the day with warm rustic bread & plant-based butter **(VE)**

Roasted capsicum & papas **(VE) (GF) (NF)**

Grilled mushroom skewer **(VE) (GF) (NF)**

Tempura Moroccan-stuffed pumpkin flower **(VE) (GF) (NF)**

Vegan tartlet **(VE)**

Cajun-spiced popcorn cauliflower **(VE) (GF)**

Sauteed asparagus & garden salad **(VE) (GF)**

ANTIPASTO SELECTION

Marinated vegetables & olives **(VE) (GF) (NF)**

Artisan crackers & dip **(VE)**

Seedless grapes **(VE) (GF) (NF)**

(V) - vegetarian (VE) - vegan (GF) - gluten free (NF) - nut free (DF) - dairy free (O) - option

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