

# Christmas Menu

## Cold Selection

Amuse bouche chefs' choice

Garden salad [ve/gf/nf](#)

Prosciutto parmesan & grape roquette salad [gf/nf](#)

Maple roasted carrot, fennel & pistachio, pomegranate & balsamic dressing [ve/gf](#)

Fresh Australian oysters [gf/df/nf](#)

Shell-on Exmouth tiger prawns [gf/df/nf](#)

Smoked salmon carpaccio, native finger lime dressing [gf/df/nf](#)

## Warm Selection

Leg of ham, honey & habanero glazed [gf/df/nf](#)

Smoked pepper berry roast beef, onion & rosemary gravy [gf/df/nf](#)

Baked barramundi with mango lime salsa [gf/df/nf](#)

Risoni of mushrooms, pumpkin, pinenuts & leeks [v/nf](#)

Sumac roasted cauliflower, pepita hummus & split green olives [ve/gf/nf](#)

Duck fat roast potatoes & caramelised baby sprouts [v/gf/nf](#)

## Desserts

Cheeseboard loaded [v/nf](#)

Drunken fruit salad [ve/gf/nf](#)

Passionfruit pavlova roulade [v/nf](#)

Dark chocolate praline mousse tartlets [v](#)

Mini Christmas cupcakes & cookies [v](#)

[v](#) - vegetarian | [ve](#) - vegan | [gf](#) - gluten free | [nf](#) - nut free | [df](#) - dairy free | [o](#) - option

\*there may be trace amounts of allergens on any menu item as we prepare other dishes that contain gluten, nuts and seafood in our kitchen. Dietary requirements must be advised to our team no later than 48hrs prior to your cruise.

This is a sample menu, items are subject to change.