

Swan River

DINNER CRUISE

COLD SELECTION

Garden salad (VE) (GF) (NF)

Japanese-style red cabbage coleslaw (VE) (NF)

Roasted cauliflower salad with molasses, sumac & pistachio (VE) (GF) (DF)

Sliced Peking duck breast with hoisin & plum sauce (GF) (NF) (DF)

WARM SELECTION

Twice-cooked pork belly with cabbage, fennel & aromats (GF) (NF)

Red wine-braised beef cheek with shallots & mushrooms (GF) (NF) (DF)

Barramundi & prawn coconut laksa (GF) (DF)

Gluten-free penne marinara with green olive & capers (VE) (GF) (NF)

Creamy mashed potato (V) (GF) (NF)

Roast vegetables with mustard & green herb dressing (VE) (GF) (NF)

DESSERT

Assorted petite fours (VEO) (GFO) (NFO)

Selection of cakes (VEO) (GFO) (NFO)

Seasonal fruit salad (VE) (GF) (NF)

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

Complimentary tea and filter coffee available

Buffet also served with assorted bread rolls & butter, condiments, chutney & sauces

(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.