

# Luxe Island Seafood Cruise

## MENU

### WELCOME

Welcome Cocktail

### ONE

West Coast Rock Oysters,  
Classic Mignonette

### TWO

Seared Exmouth Prawns, on a Papaya Salad bed with Nuoc Cham Dressing

### THREE

Blue Swimmer Crab Terrine  
with house made seeded crackers

### FOUR

Charred Cone Bay Barramundi on a Mediterranean salad bed

### FIVE

Seared Abrolhos Island Sea Scallops  
with crusty sourdough bread

### SIX

Your freshly caught Western Rock Lobster cooked in Garlic Butter,  
served with lemon-dressed Pearl Couscous and Pomegranate Salad

### SEVEN

Sweet Lemon Mascarpone on a Hazelnut and Sesame Crumb  
with seasonal fresh Fruit Compote

# W I N E

## **PETIT JETE NV BLANC DE BLANCS**

A light, dry sparkling, from Great Southern vineyards, made in the Methode Traditionelle with Chardonnay grapes.

## **2021 MIAMUP ROSE**

A fresh, dry Rose made with Shiraz grape, with hints of strawberry in the finish. A perfect summer wine.

## **2021 FLINT ROCK RIESLING**

Grown in the cool altitudes of the Porongorup Ranges, this is a fresh, citrus Riesling.

## **2022 MIAMUP CHARDONNAY**

A very lightly oaked Chardonnay, grown in the Margaret River Miamup vineyard.

## **2022 FLINT ROCK PINOT NOIR**

A delicate, fruity red with a beautiful ruby colour, from Pinot grapes grown in the cool climes of Mount Barker. Perfect with seafood.

## **2022 MIAMUP SBS**

The classic Margaret River blend, the citrus fruit of the Sauvignon Blanc accentuated by Semillon's structure.

# B E E R

## **CORONA**

Light, crisp, full strength pale lager.

## **150 LASHES**

Full-strength Australian pale ale.

## **GREAT NORTHERN**

Ask crew for the selection of beers from our most local brewers.

# S O F T D R I N K S

COKE, COKE ZERO, FANTA, SPRITE

NON-ALCOHOLIC SPARKLING WINE

NON-ALCOHOLIC BEER