

## Breakfast Menu

Includes freshly brewed tea, coffee and juice

### Continental breakfast @ \$25 pp

Assorted House made baked goods, Bagels with cream cheese, butter and spreads, seasonal fruit.

### Milk butter Pancakes @ \$28 pp

Accompanied with seasonal fruit, maple syrup.

### Vegetarian Omelette @ \$32pp

With mushrooms, potato, spinach and mixed herbs.

### Eggs Benedict @ \$35pp

A classic breakfast of poached eggs on slices of Canadian bacon, topped with a silky hollandaise sauce served on toasted English muffins.

### Big Breakfast @ \$38pp

Poached eggs accompanied by marque sausages, potato gratin, tomatoes, bacon, sautéed mushrooms, spinach served on toasted English muffins.

## Canape Selection A

**\$9 per item (minimum 6 selections)**

Chef's Selection of Mini Flans

A selection of Rice Paper Rolls with Sesame Dipping Sauce

Mini Bruschetta with Basil and Oregano on Ciabatta Bread

Petite Southern Highlands Beef Burger with Gruyere and Tomato Chutney

Roast Pumpkin and Baby Spinach, Parmesan and Parsley Arancini

Mini Angus Beef Stroganoff Pies with Duchess Potato

Chilli Fish Cake with crisp Lettuce and Lime Mayo

Chicken San Chow Bow

Indonesian Chicken Satay Skewers with Spicy Peanut and Coconut Sauce

## Canape Selection B

**\$12 per item (minimum 6 selections)**

Tiger Prawns with Herb and Lemon Aioli

Peking Duck Pancake with Shallots and Chilli Jam

Rock Oysters with Champagne Vinaigrette and Pearls of the Sea

Prawn Cocktail with Marie Rose Sauce

Smoked Salmon Terrine on toasted Ciabatta

Prawn and Chorizo Skewers

Petite Wagyu Fillet Steak Sandwiches filled with Roquette, Brie Cheese and Caramelized Onion

Scallops seared with Ginger & Soy Dressing

Rosemary and Red Wine seared Lamb Cutlets with Mint and Yoghurt

gf – gluten free

v – vegetarian, may contain seafood

menu items may be subject to change

please advise your cruise event specialist of any special dietary requirements

## Platter Options

Minimum 3 selections

### CHEFS HOUSE MADE DIP SELECTION

\$15pp

Selection of House Made Dips, variety of Flat breads and Sticks and Seasonal Vegetables

### ANTIPASTO PLATTER

\$20 pp

Selection of Cold Cured Meats, Marinated Vegetables and a selection of lightly Marinated Olives served with Crisp Bread and Lavosh

### FRESH COLD SEAFOOD PLATTER

\$85pp

(Seafood selection may change dependant on season)

Selection of Seafood fresh from the Sydney Fish Markets, including King Prawns, Sydney Rock Oysters, Smoked Salmon, Scallops, Bug Tails, Blue Swimmer Crab dressed with Parsley, Lemon and Garlic Butter and served with Toasted Sourdough, Seafood and Tartare Sauces

### OYSTER BAR

\$25pp

(6 oysters per person)

A selection of freshly shucked Sydney Rock and Pacific Oysters served with a selection of condiments, Lemon, Asian Shallot Vinaigrette or Spiced Tomato and Caper Salsa

### OCEAN KING PRAWNS

\$25pp

(4 king prawns per person)

King Prawns served with fresh Lemon and Aioli with condiments.

### SELECTION OF FINE AUSTRALIAN CHEESES AND SEASONAL FRUIT S

\$20pp

Served with Dried Fruit, Gourmet Grissini, Crackers and Walnut Bread.

### DESSERT TASTING PLATE

\$18pp

Selection of:

Chocolate Mouse Cup with Chantilly Cream, Vanilla Bean Crème Brulee, Tiramisu, Sticky Date Pudding and Petite Cakes.

## BBQ Menu

**\$95pp**

Chef Required

### Canapes on Arrival

#### BBQ

Greek chicken souvlaki served with tzaziki sauce  
BBQ beef tenderloin medallions, field mushroom topped with onion red wine glaze  
Rosemary infused lamb cutlets  
Petite fillet of humpty doo barramundi with lemon butter sauce  
BBQ king prawns with lime and coriander  
Chili onion jam Chorizo  
Lentil and potato cakes (V)  
Corn on the cob  
Traditional Greek salad  
Roast chat potato with dill, egg and crispy bacon  
Mediterranean pesto pasta salad with roast vegetables  
Mesculin salad with cranberry, pecorino, white balsamic reduction  
Caprice salad of tomatoes, bocconcini, fresh basil and pine nut pesto  
Mini damper and sourdough rolls

#### Desserts

Chocolate ganache tarts with Chantilly cream  
Season fruit platter  
Assortment of cheeses, dried fruits, quince past, lavosh bread and crackers

## Buffet Menu 1

**\$100pp**

Chef Required

A selection of Boutique Rolls with Butter Portions  
Roast Pumpkin, Bocconcini and Baby Spinach Arancini  
Herb and Pepper and Lemon Encrusted Salmon Fillet Le Chef Tartare Sauce  
Chardonnay and Thyme Poached Chicken Breast with Risoni, Oven Roasted  
Tomato and Baby Spinach  
Fresh Pasta with Roasted Capsicum, Mushrooms and Semi-dried Tomatoes  
tossed in a light Tomato Pesto Dressing  
Kajun Rump surrounded with our Home-style Tzatziki Sauce  
Tiger Prawn Platter with Herb and Lemon Aioli  
Wild Rocket and Parmesan with Rock Salt and Black pepper  
Dill, Red onion and Caper Berry Potato Salad

#### Desserts

Fresh Seasonal Fruit Platter  
Chefs selection of House Desserts

## Buffet Menu 2

**\$125pp**

Chef Required

A selection of Boutique Rolls with Butter Portions  
Roast Pumpkin, Bocconcini and Baby Spinach Arancini  
Chargrilled Beef Fillet and Field Mushrooms served with a Green Peppercorn Jus  
Chardonnay and Thyme Poached Chicken  
Roasted Herb and Garlic Chat Potatoes  
Sydney Rock Oysters with Champagne and Vinaigrette and Pearls of the Sea (2  
per person)  
Caprese Salad of Tomato, Bocconcini and Fresh Basil  
Wild Rocket and Parmesan with Rock Salt and Black pepper  
A selection of fine Australian Cheese's served with Dried Fruit and Deli Style  
Crackers

### Desserts

Fresh Seasonal Fruit Platter  
Chefs selection of House Desserts

## Buffet Menu 3

**\$145pp**

Chef Required

A selection of Boutique Rolls with Butter Portions  
Roast Pumpkin, Bocconcini and Baby Spinach Arancini  
Chardonnay and Thyme Chicken  
Rib Eye Fillet with Stuffed Field Mushrooms and Red Wine Jus with Roasted Chat  
Potato  
Whole Baked Tasmanian Salmon topped with Baby Spinach, Dill and Capers  
Mussels with Garlic and Chilli Butter  
Balmain Bugs Grilled with Garlic Lemon Butter  
Sydney Rock Oysters with Champagne and Vinaigrette and Pearls of the Sea. (3  
per person)  
Tiger Prawn Platter with Herb and Lemon Aioli  
Dill, Red Onion and Caper Berry Potato Salad  
Caprese Salad of Tomato, Bocconcini and Fresh Basil  
Assorted Australian Cheese board with Lavosh and Dried Fruits

### Desserts

Fresh Seasonal Fruit Platter  
Chefs selection of House Desserts

## Grazing Station

\$55pp

### Cold Cure Cut

Prosciutto De Parma, Sopressa, Bresaola, Pancetta and Grill Spanish Chorizo

### Vegetables and Salads

Char Grill Eggplant, Roast Capsicum, Grilled Field Mushroom,

Confit Heirloom Tomato, Marinated Artichokes,

Dolmades (rice wrapped in vine leaf),

Garlic infused black and green Olives, Grill Halloumi,

Marinated Feta,

Zucchini Frittata

Arancini with Pumpkin Semi Dried tomato

Caprese Salad of Plum Tomato

Bocconcini Pesto Roasted Pine Nuts,

Mesculin Salad mix with Cranberry,

Pecorino and white balsamic glaze,

Roquette Jap Pumpkin Orecchiette with Goats Cheese, caramelize onion and soy toasted nuts.

### From the Ocean

Salmon Gravlax with Caper Berries and Crème Fraiche,

Ceviche Scallops with Lime Chili and Coriander,

Marinated Greek Octopus,

King Prawn with Marie Rose Sauce.

### Cheese and Fruits

Fine Australian and European hard and soft cheeses, Dried fruit, Quince

Paste, Assorted Nuts

Seasonal Exotic Fruit Display

Artisan Bread Display, Grissini and Crackers

## 3 Course Formal Dining

\$140pp

Chef Required

### Canapes on Arrival (choice of 3)

- Peking duck pancake with shallots and chili jam
- Mini flans of baby eggplant, caramelized onion and goats cheese
- Arancini filled with bocconcini, roast pumpkin and baby spinach
- Assorted sushi with pickle ginger, wasabi and soy
- Indonesian chicken satay skewers with spicy peanut and coconut sauce
- Garlic prawn twisters
- Poached Tasmanian salmon and baby spinach quiche topped with mozzarella cheese, sour cream and chives

### Entree (Choice of 1)

- Trio of Seafood Plate: lobster with lemon garlic sauce, king prawns and scallops
- Seared garlic king prawns in a shallot and white wine sauce reduction on a creamy risotto
- Moroccan lamb kebabs on a bed of couscous with minted yoghurt and crisp pita bread
- Warm chorizo, haloumi, roasted kumara and chargrilled capsicum embedded on a rocket salad accompanied with a side of tomato relish
- Panko crusted King Tiger Prawns with Malaysian coconut curry
- Seared Cajun Yellow Fin Tuna with Mango and Paw Paw Salsa

### Main (Choice of 1)

- Chargrilled fillet of beef tenderloin in a classic red wine jus served alongside a parcel of baby green beans, confit of tomato, glazed noisette of potato and a classic béarnaise sauce
- Crispy skinned Tasmanian salmon topped with fried baby capers served with roasted herbed baby chat potatoes, steamed broccolini, sweet baby corn spears and a lemon and dill beurre blanc
- Roulade of chicken filled with pancetta and brie cheese bedded on roasted pumpkin with layers of baby spinach and pea risotto and chargrilled eggplant in a light bell pepper sauce
- Pan Fried Salmon and Leek Medallions with Salsa Verde
- Steamed N.T Barramundi wrapped in banana leaf, lemongrass, ginger and chilli

### Dessert (Choice of 1)

- Vanilla bean cream brulee with blueberry compote
- Baked white chocolate cheesecake served with mixed berry compote
- Individual tiramisu topped with chocolate-coated strawberries
- Chocolate ganache' tart with cinnamon ice cream
- Vanilla panacotta layered with strawberries Romanoff and liqueur strawberries
- Glazed individual fruit flans
- Apple and rhubarb crumble served with vanilla bean ice cream
- Table dessert tasting platters consisting of a variety of the featured desserts

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