

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.

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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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