



MV JERRY BAILEY and MV SYDNEY MENUS

CLIFTON GARDENS COCKTAIL \$28pp

ROAMING CANAPÉS

mini chicken skewers **gf**
thai fish cake, nam jim sauce **gf v**
beef sliders, gruyere & tomato jam
steamed gyoza, yakatori dipping sauce **v**
downtown new york mini hot dogs, chilli ketchup relish

chef's selection of gourmet pies

thai chicken
curried veg **v**
beef & thyme
lamb & rosemary

trio of quiche

lorraine
sundried tomato & feta **v**
spinach & ricotta **v**

DESSERT

chef's selection of assorted cakes
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



POINT PIPER COCKTAIL \$48pp

ROAMING CANAPÉS

Moroccan scallop pop gf
Australian king prawns, finger lime aioli gf
South Australian bocconcini & prosciutto gf
Downtown New York mini hot dog, chilli ketchup relish
Middle eastern lamb delights, sour cherry & pomegranate jam gf
Marinated cheese & kalamata olives gf v
Italian arancini, garlic & lemon mayo v

SUBSTANTIAL NOODLE BOX

choice of one
Vegetable korma with basmati rice gf v
Green chicken curry, jasmine rice gf

DESSERT

chef's selection of petit cakes
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



Balmain Cruising Cocktail & Buffet Menu \$48pp

Our chefs specialize in fresh menu choices and all meals are freshly prepared and cooked onboard in our fully equipped galleys. The chefs and their teams are internationally trained in their craft and look forward to making your function a memorable experience.

(The list below is all one menu.

Food is served from the moment your guests board, for the duration of the cruise.)

Chicken satays with peanut coconut dip (gf)

Assorted sushi with wasabi & soy sauce (v)(gf)

Assorted mini gourmet pies

Salt and pepper Calamari with garlic aioli

On the BBQ

Delicate veal chipolata sausages with tomato chutney (gf)

Mini Beef Sliders with Bush tomato relish

From the buffet table

Double smoked leg ham carved onboard (gf)

with selection of mustards

Mesculin salad with roasted sweet potato, semi dried tomatoes, olives and shaved parmesan

(v)

Selection of bread rolls and butter

DESSERT

Selection of quality Cakes

Australian cheese platter with lavosh crackers (gf)

(gf) = Gluten Free

(v) = Vegetarian, may contain seafood



RUSHCUTTERS BAY BUFFET \$40pp

ON ARRIVAL

Assorted Mini Quiches

FROM THE BUFFET

Moroccan infused chicken gf

Beechworth honey & whisky glazed ham gf

Slow roasted Australian beef, bush pepper & mustard crust gf

Smashed baked potatoes, lemon myrtle & garlic gf v

Bay leaf mushroom ratatouille gf

Melody of steamed greens

Rocket, pear & parmesan salad, white balsamic dressing

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Sourdough Rolls for the table

CHEESE

Chef's selection of Australian cheese **gf v**

salad of dried fruit, quince paste & crackers

gf - gluten free

v - vegetarian, may contain seafood

menu items may be subject to change

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ROSE BAY BUFFET \$48PP

ON ARRIVAL

Assorted mini-Quiches

BUFFET

Whole baked salmon, lemon & dill crème **v**
carved at the buffet

Eye fillet of Australian beef, café de Paris butter **gf**

Sundried tomato & fetta chicken supreme, saffron & Cointreau glaze **gf**

Kale, apple & Shiitake risotto **gf v**

Lyonnais potato gratin **gf v**

Melody of steamed greens

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Rocket, pear & parmesan, white balsamic dressing

Crusty sourdough rolls for the table

DESSERT

Chef's selection of decadent cakes **gf v**

gf - gluten free

v - vegetarian, may contain seafood

menu items may be subject to change

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FRESHWATER BBQ BUFFET \$30PP

BBQ

Gourmet Sausages gf
Moroccan infused chicken gf

CHEF'S GALLEY

Bay leaf mushroom ratatouille gf v
Lemon myrtle smashed baked potato gf v
Vermicelli Asian noodle Salad with Nam jim dressing v
Rainbow slaw, strawberry gum eucalyptus & honey dressing gf v
Rocket, pear & parmesan, balsamic dressing gf v
Fresh Rolls v

gf – gluten free

v – vegetarian, may contain seafood

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HALAL DELUXE BUFFET MENU \$45PP

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Mains

Halal oven baked beef and rosemary gf
Halal Moroccan marinated chicken pieces
Herb roasted chat potatoes and rock salt v gf
Persian rice served warm v gf

Seafood Selections

(Extra Cost Add \$10.00 per item per person)

Fresh succulent king prawns with cocktail sauce (v)
Freshly shucked oysters with champagne vinegar (v)
Seafood not included unless requested (extra charge)

Salads

Mesclun salad with roasted sweet potato, semi dried tomatoes, and shaved parmesan v
Pear Parmesan Salad v gf
Bread rolls

Desserts

Assorted Cakes v

(gf) = Gluten Free

(v) = Vegetarian, may contain seafood



DOUBLE BAY FORMAL DINING \$70PP (MAX 70)

ENTRÉE

choice of two, served alternate

Baked pumpkin, quinoa, semi dried tomato & fetta salad gf v

Hanging Rock smoked trout, horseradish vinaigrette, watercress & cucumber salad gf v

King mushroom, goats cheese & spinach, rocket salad & pomegranate glaze gf v

MAINS

choice of two, served alternate

Aubergine parmigiana, heirloom tomatoes & basil v

Grass fed beef fillet (M), pontiac mash, café de Paris butter gf

Roast chicken supreme, ricotta & semi dried tomato, quince glaze gf

FOR THE TABLE

Sourdough Dinner rolls

DESSERT

choice of two, served alternate

Chocolate Mousse Delight

Mango & Passionfruit and White Chocolate Slice

Shared Cheese boards for the tables

gf - gluten free

v - vegetarian, may contain seafood

menu items may be subject to change

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