



CHRISTMAS LUNCH CRUISE

Cold Selection

Baker's mixed bread with butter • v •

Garden Salad • v • GF • VG •

mesclun salad, Spanish onion, cucumber, house dressing

Coleslaw Salad • v • GF •

cabbage, carrot, onion, mayonnaise dressing

Caesar Salad

baby romaine lettuce, crispy bacon, boiled egg, shaved parmesan, anchovies, toasted croutons, house Caesar dressing

Caprese Salad • v •

roma tomato, bocconcini, fresh basil, balsamic glaze

Assorted Sushi

soy sauce, pickled ginger, wasabi

King Prawns

cocktail sauce, lemon wedges

Hot Selection

Roast Turkey Breast • GF •

garlic herb butter turkey, caramelised onion, cranberry ham, house gravy

Mac & Cheese • v •

elbow pasta, four cheese bechamel gratin

Roasted Potatoes • v • GF • VG •

rosemary salt, confit garlic

Roasted Root & Market Vegetables • v • GF • VG •

Dessert

Cheese board

Seasonal Fruit Platter

Chocolate Dipped Profiteroles

Berry compote pavlova

• V - Vegetarian • GF - Gluten Free • VG – Vegan • DF – Dairy Free

Please note menu items subject to change. Selected products have been processed in a kitchen where other products containing gluten have been prepared and as a result may contain traces of gluten. Traces of nuts may be present in all buffet items as they have been prepared in a kitchen where nuts have also been processed.

DRINKS MENU

White Wine

Frog Song Sauvignon Blanc • Windfall Estate, Great Southern WA
Gooseberries • Nectarines • Citrus Lime Finish

Red Wine

Rose & Thorns Shiraz • Byron & Harold Estate, Great Southern Region WA
Cedar Oak • Dark Berries • Sweet Spice

Sparkling Wine

The Riddle Brut Reserve NV • Hardy's Estate, McLaren Vale SA
Vibrant • Herbaceous • Citrus Fruits

Beer and Cider

Gage Roads Alby Draught – 4.2% Fremantle WA
Hahn Premium Light – 2.4% Sydney NSW

Soft Drink and Juice

Coca Cola
Coke No Sugar
Sprite
Fanta
Lift
Soda Water
Tonic Water
Ginger Ale
Orange/Apple Juice