



# Seated Event Menus

- Contemporary Buffet Menu • Deluxe 3-Course Seated & Served Menu •
- Unlimited Banquet Menu •

# Contemporary Buffet Menu

## Salads & Entrée

- Apple and chicory salad with walnuts + blue cheese dressing (D,N,V)
- Vegetarian Caesar salad (V)
- Beetroot, feta and orange salad with cayenne + orange blossom vinaigrette (D,V)
- Potato salad + sour cream (D,V)
- Fattoush salad + crispy pita (N,G,V,VE)
- Roasted Japanese pumpkin and pearl barley salad + honey mustard dressing (D,G)
- Bread rolls & butter (D,N,V)

## Buffet Hot Selection

- Mediterranean Fish Bake (SF)**  
Grilled fish fillets baked with tomatoes & Kalamata black olives
- Beef-Loaded Wedges (D,G)**  
Savoury beef mince on crispy skin potatoes with tomato salsa & cheese
- Murgh Makhni (D,N)**  
Tender chicken fillets simmered in classic butter chicken sauce
- Orecchiette Pasta Basilico (D,N,G,V)**  
Shell-shaped pasta with rocket & tomato in basil pesto sauce
- Root Vegetable Roast (V,VE)**  
Medley of roasted seasonal root vegetables with Italian herbs
- Oriental Vegetable Fried Rice (V,VE)**  
Fried jasmine rice, diced vegetables & edamame beans

## Dessert

- Tiramisu (D,G,N,V)**  
Espresso, mascarpone, ladyfinger cake

### Final Platters – *Optional Upgrade, recommended for 3-4 hour charters*

#### Cheese Display (D,N,V)

Spread of three assorted cheeses, fresh & dried fruits, nuts, crackers & quince

**\$18pp, minimum 50 guests**

#### Fruits Platter (VE)

Chef's selection of assorted seasonal fruits

**\$12pp, minimum 50 guests**

Dietary & Allergen Information:

Contains Dairy (D) • Contains Tree Nuts (N) • Contains Seafood (SF) • Contains Gluten (G) • Gluten Free (GF) • Vegetarian (V) • Vegan (VE)

# Deluxe 3-Course Seated & Served Menu

## Entrée – Choice of Two

Roast breast of duck with red cabbage & beetroot (D)  
Grilled baby calamari with broad beans, garlic & capers (D,SF)  
Smoked salmon & prawn ceviche, avocado, chives & tomato salsa (SF)  
Chef's loaded chicken Caesar salad\* (D,G)  
Cauliflower steak with wilted kale, chickpeas, hummus & tomato salsa (VE)  
Butterflied U8 king prawns with XO sauce & red chilli on radicchio salad (SF)  
**(additional \$16.50pp)**

## Main Course – Choice of Two

Oven-roasted chicken breast with broccolini, baby carrots & caper butter (D,G)  
Red emperor barramundi with parsley, garlic & pine nuts (D,N,SF)  
Herb-crumbed salmon fillet with heirloom tomato salad (N,SF,G)  
Fresh beetroot ravioli, pine nuts, raisins & beurre blanc (D,N,G)  
Potato gnocchi with asparagus spears, chilli, garlic & olive oil (VE)  
Prime veal cutlet with chef's potatoes, broccolini, carrots & rosemary jus (D,N)  
**(additional \$22.50pp)**  
Grilled lamb cutlets (3) with mash, broad beans, peas & minted ricotta (D)  
**(additional \$22.50pp)**

## Sweet Flavours – Choice of Two

Fruit of the forest pavlova with crème Chantilly, meringue & strawberry coulis (V)  
Passionfruit sable with almond praline, honey & strawberry syrup (D,N,G,V)  
Salted caramel & popcorn log with crème fraiche & strawberry (D,N,G,V)  
Pistachio dome with vanilla custard sauce & fresh raspberries (D,N,G,V)  
Oreo cheesecake with tropical fruits, passionfruit & candied macadamia (D,N,G,V)  
Lime citrus pannacotta with Campari and pomegranate (D,G,V)

\*Caesar salad available as vegetarian or halal (without bacon) on request.

## Final Platters – Optional Upgrade, recommended for 3-4 hour charters

### Cheese Display (D,N,V)

Spread of three assorted cheeses, fresh & dried fruits, nuts, crackers & quince

**\$18pp, minimum 50 guests**

### Fruits Platter (VE)

Chef's selection of assorted seasonal fruits

**\$12pp, minimum 50 guests**

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# Unlimited Banquet Menu

## Entrée – Served on sharing platters

Smoked salmon & prawn ceviche, avocado & tomato salsa (SF)  
Delhi chaat – smashed samosas, yoghurt, tamarind & chickpea salsa (D,N,G,V)  
Halloumi with broad beans, polenta fritters & chimichurri (D,G,V)  
  
Chef's seasonal salad  
Nonna's bread rolls & butter (D,G,V)

## Main Courses & Accompaniments – Served in bowls to share

**Herb Crusted Breast of Chicken (D,G)**  
Heirloom Carrots | Crispy Potatoes | Parsnip Ribbons | Enoki Mushroom | Beurre Blanc

**Grilled Market Fish of The Day (D,SF,G)**  
Braised Broccolini | Heirloom Tomatoes | Fennel & Orange Salad | Beurre Noisette

**Fresh Beetroot Ravioli (D,N,G)**  
Large Ravioli Parcels | Pine Nuts | Raisins | Beurre Blanc

**Cauliflower Steak (VE)**  
Wilted Greens | Chickpeas | Hummus | Tomato Salsa

**Served to the table with**  
Roasted root vegetables with balsamic maple glaze (V)  
Cranberry & almond ghee pulao (D,N,V)

## Desserts – Individual alternate serve

**Tropical Delight (N,VE)**  
Lychee Mousse | Tropical Jelly | Cocoa Pearls | Pistachio  
OR  
**Fruit of the Forest Pavlova (D,V)**  
Fresh Berries Medley | Strawberry Coulis | Crème Chantilly | Meringue

## Final Platters – Optional Upgrade, recommended for 3-4 hour charters

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**\$18pp, minimum 50 guests**

### Fruits Platter (VE)

Chef's selection of assorted seasonal fruits

**\$12pp, minimum 50 guests**

### Dietary & Allergen Information:

Contains Dairy (D) • Contains Tree Nuts (N) • Contains Seafood (SF) • Contains Gluten (G) • Gluten Free (GF) • Vegetarian (V) • Vegan (VE)



\*Indicative menu only – items may be subject to change without notice.

\*Please refer to our T&C regarding menu details.

\* Requests for dietary (gluten-free, nut-free, dairy-free), substitutions and modifications of menus will be politely declined, as we have an on board kitchen and our kitchen team is required to serve the menus within a required time period, of the respective cruises. All our cruises have at least one vegetarian menu option for seated & served menus. We cannot guarantee that certain products or ingredients (nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.