MAGISTIC CRUISES

HARBOUR CANAPÉS AND MINI BUFFET MENU

Harbour Canapés

Please choose 6 items

Huon Valley smoked salmon tartlets (SF)
Panko calamari with wasabi mayo (DF, SF)
Beef ragout pies
Korean BBQ chicken drumettes
Thai beef salad on cucumber (GF,DF)
Tomato bruschetta on ciabatta (VG)
Crispy tofu bites (DF,V)
Mushroom arancini (V)
Spinach and feta spanakopita (V)
Italian meatballs in Napoli sauce (GF)
Lamb souvlaki skewers with tzatziki (GF)
Chicken satay skewers with peanut sauce (GF)
Prawn and chorizo skewers (GF)
Vegetable and tofu spring rolls with sweet chilli sauce (VG)
Mushroom and leek vol au vents (V)
Wagyu brisket sliders with slaw
Roma tomato and avocado tartlets (V)
Punjabi samosas with tamarind chutney (V)
Halloumi sliders with pesto and tomato (V)
Steamed prawn gyoza with ponzu (GF,DF)

Mini Buffet

Please choose 4 hot selections

Mediterranean Fish Bake (DF,GF,SF)
Grilled fish fillets with tomatoes, lemon and spring onion

Homemade Beef Lasagna
Classic Italian layered pasta with beef ragout, rosemary, bechamel sauce and mozzarella cheese

Traditional Butter Chicken (GF,N)
Tender chicken fillets simmered in classic butter chicken sauce

Pasta Basilico (N,V)
Pasta with rocket and tomato in basil pesto sauce

Root Vegetable Roast with Italian Herbs (DF,GF,V)
Seasonal root vegetables oven-roasted with garlic, olive oil, and Italian herbs

Oriental Vegetable Fried Rice (DF,GF,VE)
Fried jasmine rice, diced vegetables and edamame beans

Bread Rolls and Butter

Dietary & Allergen Information: Vegetarian (V) | Vegan (VE) | Gluten Free (GF) | Dairy Free (DF) | Contains Nuts (N) | Seafood (SF)

Requests for dietary substitutions and modifications of menus will be politely declined, as our kitchen is not allergen free.
We cannot guarantee that certain products or ingredients will not be in our food, and we explicitly accept no liability in this regard.

*Indicative menu only. Menu may be subject to minor changes.