



'Charles Darwin' Buffet

Seafood on the Rocks

Chilled Australian prawns, shucked S.A. oysters & marinated baby octopus (gf)

Santa Maria Seared Beef

Served medium rare with your choice of Dijon and grainy mustard (gf)

Litchfield Mango Chicken

Mangoes, roasted coconut topping served on a bed of Jasmine rice (gf)

Northern Territory Reef Fish

Baked in lemon and butter with local fresh herbs (gf)

Summer Vegetable Tian

Roasted seasonal vegetables with parmesan and thyme (gf, v)

Crunchy Cos Salad – Caesar Style

Croutons, bacon, anchovies and shaved parmesan are served on the side

Mixed Mesculin Leaf Salad

With a light vinaigrette (gf, v)

Tomato, Local Basil and Feta Salad

With a balsamic reduction, Australian extra virgin olive Oil (gf, v)

Baby Chat Potato Salad

With homemade mayonnaise dressing – an all-time favourite!

Freshly Baked Bread Rolls & Butter

**Chef's selection of Cakes, Warm Crumble, Tropical Fruit & Fresh Cream
Ice Cream and Chocolate Sauce**

**Menu is served buffet style. Please ask our friendly staff aboard about the ingredients we use as no individual dietary requests can be guaranteed.*