

Buffet Menu

SEAFOOD ON THE ROCKS

Chilled Australian prawns, shucked S.A. oysters and marinated baby octopus *Gf*

SANTA MARIA BEEF

With jus and fried shallots, served medium rare *Gf*

LITCHFIELD MANGO CHICKEN

Roasted, with mangoes and coconut, served on a bed of jasmine rice *Gf*

NORTHERN TERRITORY REEF FISH

Baked with lemon zest, olive oil and fresh dill *Gf, Df*

SUMMER VEGETABLE TIAN

Roasted summer vegetable stack with parmesan and herbs *Gf, Ve*

CRUNCHY COS SALAD – CAESAR STYLE

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

MIXED MESCULIN LEAF SALAD

With a light vinaigrette *Gf, Ve*

TOMATO, HOUSE MADE PESTO AND FETA SALAD

With a balsamic reduction and Australian extra virgin olive oil *Gf, Ve*

BABY CHAT POTATO

With a house made aioli and caper dressing

FRESHLY BAKED BREAD ROLLS

Served with butter

DESSERT

Chef's selection of cakes, warm crumble, tropical fruit and fresh cream
Ice cream and chocolate sauce

Gf *Lf* *Vg* *Ve* *N*
GLUTEN FREE LACTOSE FREE VEGAN VEGETARIAN CONTAINS NUTS



Beverage Menu

SPARKLING / CHAMPAGNE

Seppelt Fleur de Lys Brut Cuvée NV, VIC	\$9	\$36
Jansz Tasmania Premium Cuvée NV, TAS		\$63
Veuve Clicquot Brut Champagne NV, FRANCE		\$125

WHITE

Wolf Blass Bilyara Sauvignon Blanc, VIC	\$9	\$36
Twin Islands Sauvignon Blanc, NZ	\$10	\$45
Nepenthe Sauvignon Blanc, Adelaide Hills, SA		\$53
Brown Brothers Moscato, SA	\$9	\$36
Cape Shank Pinot Grigio, SA		\$45
Leo Buring Eden Valley Riesling, SA	\$10	\$45
Devils Lair Hidden Cave Chardonnay, SA	\$10	\$45

ROSÉ

Jim Barry Annabelle's Rosé, SA	\$12	\$53
--------------------------------	------	------

RED

Wolf Blass Bilyara Shiraz, SA	\$9	\$36
Jim Barry, The Barry Brothers Shiraz, Cab Sauv, SA	\$12	\$53
Wynn's the Gable Cabernet Sauvignon, SA		\$48
St Huberts the Stag Pinot Noir, VIC		\$53



Beverage Menu

BEER AND CIDER

Cascade Light	\$7
Great Northern	\$8
XXXX Gold	\$8
Melbourne Bitter	\$9
Carlton Dry	\$9
Coopers Pale Ale	\$9
Asahi Dry	\$9
Corona	\$9
Somersby Apple Cider	\$8

SPIRITS

Johnnie Walker Red Label	\$9
Jim Beam Bourbon	\$9
Smirnoff Red Label Vodka	\$9
Bundaberg Rum	\$9
Bacardi Rum	\$9
Jack Daniels	\$10
Vickers Gin	\$9
Baileys	\$10

Top shelf spirits available behind the bar, prices marked

NON-ALCOHOLIC

Assorted soft drinks	\$4
Orange Juice	\$5
Lemon, Lime and Bitters	\$5

*Our bar closes 15 minutes prior to the end of your cruise.
Enjoy Responsibly!*