



GOURMET PLATTER

barramundi dip, seafood sauce, prawns, ham, salami, prosciutto wrapped melon, kangaroo, smoked cheddar, brie, gorgonzola, dried fruit, olives stuffed with capsicum served with lavosh & sourdough crackers Nf

GARDEN PLATTER

beetroot dip, bush tomato dip, fritters, olives, watermelon salad, steamed vegetables, baton vegetables and dried fruit

served with lavosh & sourdough crackers Ve, Vg, Nf

both platters followed by mango ice cream Ve

OPTIONAL PREMIUM UPGRADE

1/2 dozen Australian natural oysters - \$30 1 dozen Australian natural oysters - \$55 served with a rosella, shallot mignonette *Gf, Df, Nf*

Please speak to our friendly staff on board about our upgrade options or your dietaries.

No BYO/takeaway food or drinks allowed.

Menu is subject to change.

