



CHRISTMAS CRUISE MENU

Mezze platter
Chefs' selection of Canapes

HOT BUFFET

Roast turkey breast with cranberry sauce
Whole roasted side of salmon with lemon, caper & dill dressing
Maple glazed ham off the bone with five spice pineapple and fresh fig salsa
Garlic butter seared Balmain bugs
Warm roasted vegetable tossed salad of sweet potato, corn ribs, mushrooms,
cranberries & feta

COLD BUFFET

Grilled apple, rocket & heirloom tomato salad with balsamic dressing
House potato salad with dreamy dill dressing
Locally caught QLD prawns

DESSERT

Individual warm Christmas puddings with brandy custard
Individual meringues with crème Chantilly, berry compote & fresh fruit
Tropical fresh fruit salad

CHAMPAGNE SPECIAL

Pre-purchase a bottle of Mumm Champagne at the time of booking
for a discounted price of \$95 (*standard retail rate \$110*)

Your dietary requirements are extremely important to us, however due to the way we prepare and serve food there is still a risk of cross contact of allergens in our food. Please advise any special dietary requirements at the time of booking and we will do our best to meet your specific needs.

