

Note: Surcharges apply on public holiday

FUSION

CANAPE MENU

Served for the duration of your cruise

(Jan- Oct \$75 p/p) (Nov – Dec \$90 p/p)

(Choose 8 items from the following)

Selected sushi with wasabi and soy sauce

Cherry tomato, bocconcini cheese and olive skewers

Smoked salmon with cream cheese and dill on cracker

Vegetarian spring rolls with sweet chili sauce

Selection of cocktail pies with tomato sauce

Assorted pizzas

Chicken satay skewers

Vegetarian Indian samosas

Spinach ricotta triangles

Beef & pork meat balls with smoked BBQ sauce

Calamari rings with tartar sauce

Tiramisu

COCKTAIL WITH MINI FORK BUFFET MENU

(Jan – Oct \$80 p/p) (Nov – Dec \$95 p/p)

Garden salad with French dressing

Herbed roast potato



Stir fry seasonal vegetables

Sautéed Moroccan chicken

Beef & pork meat balls with Italian basil tomato sauce

Triple chocolate mousse cake

(Choose 4 items from the following)

Selected sushi with wasabi and soy sauce

Cherry tomato, bocconcini cheese and olive skewers

Smoked salmon with cream cheese and dill on cracker

Vegetarian spring rolls with sweet chili sauce

Selection of cocktail pies with tomato sauce

Assorted pizzas

Chicken satay skewers

Vegetarian Indian samosas

Spinach ricotta triangles

Beef & pork meat balls with smoked BBQ sauce

Calamari rings with tartar sauce

Tiramisu

GOURMET BUFFET MENU

Served for the duration of your cruise

(Jan – Oct \$90 p/p) (Nov – Dec \$105 p/p)

Sliced double smoked ham

Cold meat platter with sundried tomatoes, pickles & olives

Garden salad with French dressing

Rocket lettuce salad with fennel, feta cheese & olives

Stir fry seasonal vegetables



Creamy pasta with bacon and mushrooms

Baked fish of the day with garlic Aioli sauce

Sauteed Moroccan chicken

Beef & pork meat balls with Italian basil tomato sauce

Triple chocolate mousse cake

Seasonal fruit platter

Bread rolls and butter

Tea and coffee

SEAFOOD BUFFET MENU

Served for the duration of your cruise

(Jan – Oct \$110 p/p) (Nov – Dec \$125 p/p)

Fresh oysters with lemon

Fresh cooked prawns with thousand island dressing

Smoked salmon with dill sour cream

Calamari ring with tartar sauce

Baked fish of the day with garlic Aioli sauce

Sliced double smoked ham

Cold meat platter with sundried tomatoes, pickles & olives

Garden salad with French dressing

Rocket lettuce salad with fennel, feta cheese & olives

Stir fry seasonal vegetables

Creamy pasta with bacon and mushrooms

Sauteed Moroccan chicken

Beef & pork meat balls with Italian basil tomato sauce

Triple chocolate mousse cake



Fusion

Seasonal fruit platter

Bread rolls and butter

Tea and coffee



BOAT HIRE SYDNEY