

**Note: Surcharges apply on public holiday**

## **Freshwater BBQ Buffet**

\$30 per person

### **BBQ**

Gourmet Sausages **gf**

Moroccan infused chicken **gf**

### **Chef's galley**

Bay leaf mushroom ratatouille **gf v**

Lemon myrtle smashed baked potato **gf v**

Vermicelli Asian noodle Salad with Nam jim dressing **v**

Rainbow slaw, strawberry gum eucalyptus & honey dressing **gf v**

Rocket, pear & parmesan, balsamic dressing **gf v**

Fresh Rolls **v**

**Tea & coffee available on request**

gf – gluten free

v – vegetarian, may contain seafood

*menu items may be subject to change*

*please advise your cruise event specialist of any special dietary requirements*

## **Rushcutters Bay Buffet**

\$40 per person

### **On arrival**

Assorted Mini Quiches



## **From the buffet**

Moroccan infused chicken **gf**

Beechworth honey & whisky glazed ham **gf**

Slow roasted Australian beef, bush pepper & mustard crust **gf**

Smashed baked potatoes, lemon myrtle & garlic **gf v**

Bay leaf mushroom ratatouille **gf**

Melody of steamed greens

Rocket, pear & parmesan salad, white balsamic dressing

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Sourdough Rolls for the table

## **Cheese**

Chef's selection of Australian cheese **gf v**

salad of dried fruit, quince paste & crackers

## **Tea & coffee available on request**

gf – gluten free

v – vegetarian, may contain seafood

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## **Rose Bay Buffet**

*\$48 per person*

### **On arrival**

Assorted mini-Quiches



## Buffet

Whole baked salmon, lemon & dill crème **v**

carved at the buffet

Eye fillet of Australian beef, café de Paris butter **gf**

Sundried tomato & fetta chicken supreme, saffron & Cointreau glaze **gf**

Kale, apple & Shiitake risotto **gf v**

Lyonnais potato gratin **gf**

Melody of steamed greens

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Rocket, pear & parmesan, white balsamic dressing

Sourdough Rolls for the Table

## Dessert

Chef's selection of decadent cakes **gf v**

**Tea & coffee available on request**

gf – gluten free

v – vegetarian, may contain seafood

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## **Halal Deluxe Buffet**

\$45 per person

*This menu includes certified Halal products*

### **Mains**

Halal oven baked beef and rosemary \* **gf**

Halal Moroccan marinated chicken pieces

Herb roasted chat potatoes and rock salt **v gf**

Persian rice served warm **v gf**

### **Salads**

Mesclun salad with roasted sweet potato, semi dried tomatoes, and shaved parmesan **v**

Pear Parmesan Salad **v gf**

Bread rolls

### **Desserts**

Assorted Cakes **v**

**Tea & coffee available on request**

gf – gluten free

v – vegetarian, may contain seafood

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## **Indian Buffet Menu**

*\$50 per person*

*The chefs and their teams are internationally trained in their craft and look forward to making your function a memorable experience.*

### **Mains**

Butter chicken

Mixed vegetable korma **v**

Dal makhani **v**

Peas pilau **v**

Naan bread **v**

### **Condiments**

Mint Raita

Sweet Mango Chutney

### **Tea & coffee available on request**

gf – gluten free

v – vegetarian, may contain seafood

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## **Clifton Gardens Cocktail**

*\$28 per person*

### **Roaming canapés**

Mini chicken skewers **gf**

Salt n pepper calamari **v**

Beef sliders, gruyere & tomato jam



Assorted arancini balls **v**

Downtown New York mini hot dogs, ketchup relish

### **Chef's selection of gourmet pies**

Thai chicken

Beef & thyme

Lamb & rosemary

### **Trio of quiche**

Lorraine

Sundried tomato & feta **v**

Spinach & ricotta **v**

### **Dessert**

Chef's selection of assorted cakes

### **Tea & coffee available on request**

gf – gluten free

v – vegetarian, may contain seafood

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### **Point Piper Deluxe Cocktail Menu**

*\$48 per person*

#### **Roaming canapés**

Moroccan scallop pop **gf**

Australian king prawns, finger lime aioli **gf**



South Australian bocconcini & prosciutto **gf**

Downtown New York mini hot dog, chilli ketchup relish

Middle eastern lamb delights, sour cherry & pomegranate jam **gf**

Marinated cheese & kalamata olives **gf v**

Italian arancini, garlic & lemon mayo **v**

or

### **Substantial noodle box**

*choice of one*

Vegetable korma with basmati rice **gf v**

Green chicken curry, jasmine rice **gf**

### **Dessert**

Chef's selection of petit cakes

### **Tea & coffee available on request**

gf – gluten free

v – vegetarian, may contain seafood

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### **Double Bay Formal Dining Menu**

*\$70 per person*

#### **Entrée**

*choice of two, served alternate*

Baked pumpkin, quinoa, semi dried tomato & fetta salad **gf v**

Hanging Rock smoked trout, horseradish vinaigrette, watercress & cucumber salad **gf v**

King mushroom, goats cheese & spinach, rocket salad & pomegranate glaze **gf v**



## **Mains**

*choice of two, served alternate*

Aubergine parmigiana, heirloom tomatoes & basil **v**

Grass fed beef fillet (M), pontiac mash, café de Paris butter **gf**

Roast chicken supreme, ricotta & semi dried tomato, quince glaze **gf**

## **For the table**

Sourdough Dinner rolls

## **Dessert**

*choice of two, served alternate*

Chocolate Mousse Delight

Mango & Passionfruit and White Chocolate Slice

Shared Cheese boards for the tables

## **Tea & coffee available on request**

gf – gluten free

v – vegetarian, may contain seafood

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**Pizza Party \$15per person**

