

**Note: Surcharges apply on public holiday**

## **Harbour View Buffet**

*\$65 per person*

### **On arrival**

Assorted Mini Quiches

### **From the Buffet**

Moroccan infused chicken **gf**

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

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

Bay leaf mushroom ratatouille **gf**

Rocket, pear & parmesan salad, white balsamic dressing

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

Sourdough Rolls for the table

### **Cheese**

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

salad of dried fruit, quince paste & crackers

### **Dessert**

Assorted Cakes **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*

## **Waterside Whispers Buffet**

*\$55 per person*

### **BBQ**

Gourmet Sausages **gf**

Moroccan infused chicken **gf**

### **Chef's Gallery**

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**

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

Fresh Rolls **v**

### **Dessert**

Assorted Cakes **v**

**Tea & coffee available on request**

## **Coastal Cruising Cocktail**

*\$65 per person*

**On arrival**

Chicken Satays with Peanut Coconut Dip **GF**

Australian King Prawns, Finger Lime Aioli **GF**

Assorted Mini Gourmet Pies

Salt and Pepper Calamari with Garlic Aioli

## **On the BBQ**

Delicate Veal Chipolata Sausages with Tomato Chutney **gf**

Mini Beef/Chicken/Vegetable sliders with bush tomato relish (Your Choice)

## **From the Buffet Table**

Roasted Marinated Chicken

Pieces Baked Pumpkin **v**

Steamed Greens **v**

Dinner Rolls

## **Dessert**

Assorted Cakes **v**

**Tea and coffee available on request**

## **Halal Deluxe Buffet**

*\$59 per person*

## **Mains**

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

Halal Tandoori marinated chicken pieces

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

Fried/Steamed rice served warm **v gf**

## Salads

Green 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**

## Indian Harbour Heaven Buffet

*\$65 per person*

### Entree (Pick 2 Non Veg and 2 Veg options)

BBQ chicken spicy buffalo wings

Tandoori chicken mini suvlucky **lactose, nuts free**

Indian mini samosas **Vegan, Nuts Lactose free**

Vietnamese Spring rolls **Vegan, Nuts Free, Lactose Free**

Soya Chap

Harabara Kebab

Paneer Tikka (dry)

Amritsari Fish

Hot Fries

Potato Wedges

Vegetarian Manchurian

Chicken 65

**Mains (Pick 1 Veg curry and 1 non-veg curry)**

Zeera Rice/ Safron Rice. Indian Mix Veg Fried Rice (ANY ONE)

Creamy Chicken Mushroom Pasta

Butter chicken/ Spicy Chicken Curry (Any one)

Lamb Rogenjosh Curry/Mutton Spicy Curry (Any one)

Butter Naan bread/ Garlic Butter Naan Bread

Palak Paneer/Matar Paneer Butter Masala Dal Makhani

Mix Lettuce Salad

**Dessert Selection (Pick Any One)**

Sliced Seasonal Fruit Platter - Barfi/Kaju Katli (Pick One)

Assorted Cakes v

**Indian 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*

**MENU EXTRAS**

**ADDITIONAL COST PER PERSON**

PRAWNS \$12

OYSTERS \$12

PIZZA PARTY \$15

CHEESE PLATTERS \$10

DESSERTS \$15  
(ASSORTED CAKES)

## **TERMS AND CONDITIONS**

FOR FOOD MENU

### **1. DIETARY REQUIREMENTS & ALLERGIES**

YOUR HEALTH AND SAFETY ARE IMPORTANT TO US. WE ENCOURAGE ALL GUESTS TO INFORM US OF ANY DIETARY REQUIREMENTS, ALLERGIES, OR SENSITIVITIES PRIOR TO ORDERING. PLEASE NOTIFY OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES, INTOLERANCES, OR SPECIAL DIETARY PREFERENCES, INCLUDING BUT NOT LIMITED TO GLUTEN-FREE, VEGETARIAN, VEGAN, NUT-FREE, OR DAIRY-FREE REQUESTS

### **2. RESPONSIBILITY FOR ALLERGENS**

WHILE WE TAKE ALL NECESSARY PRECAUTIONS TO AVOID CROSS-CONTAMINATION, WE CANNOT GUARANTEE THE COMPLETE ABSENCE OF ALLERGENS IN OUR DISHES DUE TO THE NATURE OF OUR KITCHEN PROCESSES. ALLERGEN INFORMATION IS PROVIDED AS A GUIDE, AND IT IS YOUR RESPONSIBILITY TO ENSURE THAT THE DISH YOU ARE ORDERING MEETS YOUR DIETARY NEEDS.

### 3. MENU VARIATIONS

OUR MENU ITEMS MAY VARY DUE TO SEASONAL AVAILABILITY, SUPPLIER CHANGES, AND OTHER FACTORS. SHOULD THERE BE ANY CONCERNS ABOUT SPECIFIC INGREDIENTS, PLEASE ASK OUR STAFF FOR UP-TO-DATE INFORMATION BEFORE ORDERING.

### 4. SPECIAL DIETARY REQUESTS

WE WILL DO OUR BEST TO ACCOMMODATE ANY SPECIAL DIETARY REQUESTS; HOWEVER, WE CANNOT GUARANTEE THAT EVERY MODIFICATION WILL BE POSSIBLE. ADDITIONAL CHARGES MAY APPLY FOR ANY ALTERATIONS TO MENU ITEMS.

### 5. LIABILITY

BY DINING WITH US, YOU AGREE TO RELEASE US FROM ANY LIABILITY FOR ADVERSE REACTIONS TO FOOD ALLERGENS OR DIETARY SENSITIVITIES. WE ENCOURAGE YOU TO CAREFULLY REVIEW YOUR CHOICES AND CONSULT WITH YOUR SERVER BEFORE ORDERING IF YOU HAVE ANY CONCERNS.

### 6. CONTACT INFORMATION

IF YOU HAVE ANY QUESTIONS REGARDING INGREDIENTS, ALLERGENS, OR DIETARY CONCERNS, PLEASE DO NOT HESITATE TO REACH OUT TO A MEMBER OF OUR TEAM BEFORE PLACING YOUR ORDER.

THANK YOU FOR DINING WITH US AND HELPING US ENSURE A SAFE AND  
ENJOYABLE EXPERIENCE FOR ALL GUESTS!

