

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

menu items may be subject to change

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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

menu items may be subject to change

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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

menu items may be subject to change

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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

menu items may be subject to change

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Pizza Party \$15per person