

SHOWBOAT DINNER CRUISE MENU

3 COURSE SEATED AND SERVED MENU

ENTRÉE PLATTER (served chilled and shared between two guests)
Smoked salmon rosettes | Grilled teriyaki chicken tulips | Butterfly garlic + herb + chilli prawns

MAINS - alternate serve

Grilled Australian veal cutlet with radicchio + kipfler potatoes + kale + mustard

OR

Oven-roasted chicken breast + spinach mash + grilled asparagus + sauce beurre blanc

DESSERT PLATTER (Shared between two guests)

Vanilla bean panacotta | Rich chocolate cake | Heavenly tiramisu

* Indicative menu only. Menu may be subject to minor changes.

* Requests for dietary (gluten-free, nut-free, dairy-free), substitutions and modifications of menus on board our cruises will be politely declined, as we have an on board kitchen and our kitchen team is required to serve the menus within a required time period, of the respective cruises. All our cruises have at least one vegetarian menu option for seated & served menus and buffets also offer vegetarian choice. We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.

WESTERN VEGETARIAN MENU

ENTRÉE

Salad of roma tomatoes, asparagus spears and avocado drizzled with balsamic vinegar

MAIN COURSE

Pumpkin and ricotta ravioli, asparagus slithers, corn & edamame with fresh pesto

DESSERT

Heavenly tiramisu
Fruit platter

