FOUR-COURSE MENU



CANAPÉS - Served on Sky Deck Chef's selection of 4 canapés



FIRST FLAVOUR - Shared entrée platter

Whiskey-cured smoked salmon with vanilla mascarpone, vanilla and seeded mustard (gf)

Grilled teriyaki chicken tulips

Butterfly grilled West Australian king prawns, dill tapioca pearls, pomegranate and cilantro



MAIN FLAVOURS (Please choose one dish per guest at the table)

Grilled Australian veal cutlet with potatoes, aspargus spears and exotic mushrooms

Oven roasted corn-fed breast of chicken on kipfler potatoes with chimichurri and parsnip roulade

Herb and pistachio crusted Petuna Ocean Trout with quinoa and radish

Large ravioli parcels served with buerre blanc



SWEET FLAVOUR

Chef's weekly selection of two desserts to choose from

*Sample menu only, 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.