

DINNER CRUISE

CANAPÉS

Rosemary polenta bites with olive tapenade, pesto & sundried tomato

Stuffed fig with prosciutto, gorgonzola & honey

Salmon crème fraiche with pickled fennel, fried capers & dill

Haloumi with labneh, dukkha & fresh pomegranate

Tropical citrus crocodile glazed with kiwi & soy reduction

MAINS

Smokey Szechuan caramel glazed pork ribs [gf]

Mongolian glazed grain-fed beef with crispy onions [gf]

Baked seafood paella with local reef fish, chorizo, Australian prawns, mussels & calamari [gf]

Jamaican jerk spiced chicken thigh [gf]

Baked miso glazed sweet potato & broccolini [gf, vegan]

SIDES

Cooked Queensland prawns with cocktail sauce [gf]

Pesto fusilli pasta salad with olives & semi-dried tomato [vegan]

Vietnamese inspired rice noodle salad with mint, cucumber, crispy veg & fried shallots [gf, vegan]

Warm dinner rolls & butter

A selection of dressings & condiments

DESSERT

Our dessert menu changes regularly as an outlet for our talented chefs & their seasonal inspiration.

Each night will finish with a selection of chef prepared desserts & tropical fruit.

On any given night you could be treated to an assortment of the following:

White chocolate & raspberry individual cheesecake

Sticky butterscotch pudding with salted caramel sauce & vanilla ice cream

Apple & blueberry crumble with fresh Chantilly cream

Individual mini pavlovas with fresh cream & tropical fruit compote

Cookies & cream mousse tarts

We're always happy to accommodate dietary requirements

Please let us know at the time of booking so we can tailor your experience accordingly.

