

BBQ Dinner Cruise Menu

Mezze to Start

Selection of cured meats, cheese, olives, artichoke hearts, vegetable crudities served with dips, cornichons & crackers

From the Grill

Sourced from our local Airlie Beach butcher

Rosemary & garlic seared lamb loin chops – GF | LF

Herb marinated chicken thigh fillets – GF | LF

Wagyu beef sliders with caramelised onion relish & melted cheddar

Smokey pork & gouda sausages - GF

Moroccan spiced vegetable skewers – GF | LF | V

From the Buffet

Locally caught Queensland prawns with cocktail sauce & lemon - GF

Mixed leaf garden salad with selection of dressings – GF | LF | V

House potato salad with creamy dill dressing - GF | LF | V

Smokey paprika roasted corn on the cob - GF | LGF | V

Warm dinner rolls & butter

Desserts

Tropical fruit salad - LF | GF | V

Assortment of house made tarts, slices & goodies - GF options available

Tea & Coffee

LF – Lactose Free | GF – Gluten Free | V – Vegan

Please advise any dietary requirements at time of booking

Please note the menu is subject to seasonality and can change at short notice.

