

DINNER CRUISE

CANAPÉS

*Our canapé selection changes regularly to reflect the freshest seasonal ingredients and chef's creativity.
Below is a sample of what you might expect:*

*Rosemary polenta bites with olive tapenade, pesto & sundried tomato
Stuffed fig with prosciutto, gorgonzola & honey
Salmon crème fraiche with pickled fennel, fried capers & dill
Tropical citrus crocodile glazed with kiwi & soy reduction
Grilled haloumi & chorizo skewers, hot honey dipping sauce
Wagyu beef sliders with caramelised onion relish*

MAINS

*Confit garlic & rosemary lamb loin chops (gf)
Chef selection locally made gourmet sausage (gf)
Cajun spiced seared chicken thigh (gf)
Warm Mediterranean spiced pearl couscous salad, grilled broccolini & sweet potato (vegan)
Kids mac and cheese (vegetarian)*

SIDES

*Fresh Vietnamese salad (gf, vegan)
Miso & roasted sesame potato salad (gf, vegan)
Locally sourced cooked Queensland tiger prawns (gf)
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.*

