



# CHRISTMAS CRUISE MENU

Mezze platter

Chefs' selection of Canapes

## HOT BUFFET

Roast turkey breast with cranberry sauce  
Whole roasted side of salmon with lemon, caper & dill dressing  
Maple glazed ham off the bone with five spice pineapple and fresh fig salsa  
Garlic butter seared Balmain bugs  
Warm roasted vegetable tossed salad of sweet potato, corn ribs, mushrooms,  
cranberries & feta

## COLD BUFFET

Grilled apple, rocket & heirloom tomato salad with balsamic dressing  
House potato salad with dreamy dill dressing  
Locally caught QLD prawns

## DESSERT

Individual warm Christmas puddings with brandy custard  
Individual meringues with crème Chantilly, berry compote & fresh fruit  
Tropical fresh fruit salad

## CHAMPAGNE SPECIAL

**Pre-purchase a bottle of Mumm Champagne at the time of booking  
for a discounted price of \$95 (standard retail rate \$110)**