

SAMPLE MENU

BREAKFAST

Each morning a full hot & continental buffet breakfast will be available from 7 am. The continental buffet breakfast will include eggs, bacon, house beans, roasted tomatoes, mushrooms, fresh fruit, yoghurt & granola cups, toast & spreads,

Chef selected special offerings will also be available and may include:

- Eggs Benedict with house smoked salmon, ham or spinach
- House made pancakes, ice cream, maple syrup & crispy maple bacon
- Cheesy chorizo & bean baked eggs
- Smashed Avocado on sourdough toast topped with roasted cherry tomatoes, whipped feta, dukkha & balsamic reduction
- Coconut & cinnamon French toast with raspberry compote and chocolate crumble

LUNCH

Enjoy a light lunch from our fresh buffet overlooking the stunning Whitsunday Islands. Enjoy a selection of options from our sandwich bar including fresh salads, cured & house roasted cold meats, Queensland tiger prawns, cheeses, fresh wraps & bakery rolls, sauces & relishes.

More substantial lunch offerings will also be available and may include:

- Warm Singapore noodles with Cajun style chicken
- Roasted vegetable frittata, smokey tomato relish
- Slow roasted Italian lamb shoulder with cucumber, pea & mint salad and tzatziki
- Pulled beef corn tacos, crispy slaw, chipotle aioli
- Pesto and spinach fusilli pasta salad with Kalamata olives, sun-dried tomatoes
- Tofu & vegetable salad with chilli and lime dressing
- Oven roasted tandoori chicken pieces with pickled cucumber & garlic yoghurt dressing
- Lime and cracked pepper grilled king prawns with risoni, sweet corn & asparagus

We can accommodate most dietary requirements.
Please ensure you discuss this with us at time of booking.

DINNER

Relax and unwind with us for dinner in the saloon from 6 pm.

Our onboard chef will prepare a variety of delicious dishes for you to enjoy, showcasing their skills with a special cooking demonstration for an interactive dining experience.

As well as a large selection of sides, salads and trimmings you could be treated to:

STARTERS

- Mini blue swimmer crab sliders with lime aioli, slaw & fried shallots
- Charcuterie board, house selection of cured meats, pickled vegetables & crackers
- Cold roasted balsamic mushrooms & tomato bruschetta
- Caprese skewers with prosciutto, heirloom tomatoes, bocconcini & basil
- Fresh seafood chowder with crusty ciabatta
- Chipotle baked chicken wings with harissa mayo
- Smokey BBQ pork rib fingers

MAINS

- House roasted rib fillet, served medium with garlic and rosemary chat potatoes, honey glazed baby carrots and rich red wine gravy
- Moroccan chicken tagine with charred peppers and olives, sautéed Pak choy and turmeric rice pilaff
- Pulled BBQ jackfruit corn tacos with fresh pineapple salsa & vegan aioli
- Whole side of lemon and caper baked barramundi with kumara puree, charred broccolini and dill crème fraîche
- Sumac spiced butternut risotto with fried sage, toasted pine nuts and fresh parmesan
- Vegan sweet potato and peanut curry with sticky coconut rice and fried shallots
- Tomato and basil braised beef cheek with creamy herbed polenta and parmesan baked asparagus
- Sweet soy and sesame crusted salmon fillet with crisp potato pavé, cauliflower and fennel cream

DESSERT

- White chocolate bavarois with passionfruit coulis, toasted coconut and ginger nut crumble
- House baked apple crumble with cinnamon crème anglaise
- Dark chocolate and orange mousse cups topped with crème fraîche and roasted white chocolate dust
- Individual baileys tiramisu with dark chocolate fudge sauce
- Chocolate raspberry fondants with salted caramel and peanut butter ice cream
- Passionfruit cheesecake with crème Chantilly

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