

DINNER BUFFET MENU

Fresh Oven Baked Bread Rolls (V/DF)

Cold Selection

Natural Pacific Oysters

Fresh Cooked Local Prawns

Served with lemon & condiments

Antipasto Platter (GF) (V) (May include dairy & nuts)

Chilled savory delights and delicacies

Charcuterie Board (GF/DF)

A range of tasty cured and roast meats

Chef's Choice of Three Salads for each Cruise

Garden Salad (V/GF/DF)

Creamy Potato Salad (V/GF)

Rocket, Parmesan and Pine nut (V/GF)
(contains nuts)

Couscous Salad (V/DF) (may contain nuts)

Pesto Pasta Salad (V) (may contain nuts)

Asian Slaw with Nahm Jim (GF/DF)
(may contain nuts)

Chickpea Salad (V/GF/DF)

Deconstructed Caesar Salad (V/DF/GF)

Tomato and Bocconcini (GF/V)

Rice Noodle Salad (GF/DF) (may contain
nuts)

Hot Selection

Crispy Salt and Pepper Calamari (GF/DF)

Steamed Wild Caught Barramundi with Chili Soy Glaze (GF/DF)

Chef's Choice Regional Chicken Curry (GF) (May contain dairy and/or nuts)

Crispy Skin Pork Belly (GF/DF) with condiments (GF/DF/V)

Best on Day Steamed Vegetables (V/GF/DF)

Stir Fry Noodles (Vegan/V/DF)

Steamed Jasmine Rice (V/GF/DF)

Dessert Selection

Tropical Fruit Platter (GF/DF/V)

Gourmet Cheese Platter - A mix of hard, soft and aged cheeses, dried fruits and crackers (V) (may contain nuts)

Four of Chef's Desserts of the Day

Cheesecake (GF)

Chocolate Brownie (GF)
(contains nuts)

Baked Cheesecake (V)

Mousse (GF)

Pavlova (GF/V)
Profiteroles

Rich Mud Cake