



gf – gluten free

v – vegetarian, may contain seafood

Menu items may be subject to change

*Please advise your cruise event specialist of any special
dietary requirements*

\$ 48 Per person

BALMAIN CRUISING COCKTAIL

The list below is all one menu

Food is served from the moment your guests board, for the duration of the cruise

Upon Arrival

- Chicken satays with peanut coconut dip - (gf)
- Assorted sushi with wasabi & Soy Sauce - (v)(gf)
- Assorted mini gourmet pies
- Salt and pepper Calamari with garlic aioli

On The BBQ

- Delicate veal chipolata sausages with tomato chutney - (gf)
- Mini Beef Sliders with Bush tomato relish

From The Buffet Table

- Double smoked leg ham carved onboard - (gf)
with selection of mustards
- Mesclun salad with roasted sweet potato, semi dried tomatoes, olives
and shaved parmesan - (v)
- Selection of bread rolls and butter

Dessert

- Selection of quality Cakes
- Australian cheese platter with lavish crackers - (gf)



\$ 28 Per Person

CLIFTON GARDENS COCKTAIL

Roaming Canapes

Mini chicken skewers - gf

Salt n pepper calamari - v

Beef sliders, gruyere & tomato jam

Assorted arancini balls - v

Downtown New York mini hot dogs, ketchup relish

Chef's Selection Of Gourmet Pies

Thai chicken

Beef & thyme

Lamb & rosemary

Trio Of Quiche

Lorraine

Sundried tomato & feta - v

Spinach & Ricotta - v

Dessert

Chef's selection of assorted cakes

Tea & coffee available on request

\$ 48 Per Person

POINT PIPER COCKTAIL

Roaming Canapés

Moroccan scallop pop - gf

Australian king prawns, finger lime aioli - gf

South Australian bocconcini & prosciutto - gf

Downtown New York mini hot dog, chilli ketchup relish

Middle eastern lamb delights, sour cherry & pomegranate jam - gf

Marinated cheese & kalamata olives - gf v

Italian arancini, garlic & lemon mayo - v

Substantial Noodle Box

choice of one

Vegetable korma with basmati rice - gf v

Green chicken curry, jasmine rice - gf

Dessert

Chef's selection of petit cakes

Tea and coffee available on request

\$ 28 Per Person

FARM COVE HOT ROAST BUFFET

Starters

Tea and coffee

Assorted Biscuits - v

Mains

Australian beef striploin with thyme and shiraz wine sauce

Roasted marinated chicken pieces

Herb roasted chat potatoes and rock salt - v

Baked pumpkin - v

Steamed greens – v

Desserts

Assorted cake - v

Tea & coffee available on request



\$ 45 Per Person

Halal Deluxe Buffet

This menu includes certified Halal products.

Mains

Halal oven baked beef and rosemary * gf

Halal Moroccan marinated chicken pieces

Herb roasted chat potatoes and rock salt v gf

Persian rice served warm v gf

Salads

Mesclun salad with roasted sweet potato, semi dried tomatoes, and

shaved parmesan v

Pear Parmesan Salad v gf

Bread rolls

Desserts

Assorted Cakes v

Tea & coffee available on request



\$ 50 Per Person

INDIAN BUFFET MENU

The chefs and their teams are internationally trained in their craft and look forward to making your function a memorable experience

Mains

Butter chicken

Mixed vegetable korma v

Dal makhani v

Peas pilau v

Naan bread v

Condiments

Mint Raita

Sweet Mango Chutney

Tea & Coffee Available On Request

\$ 48 Per Person

ROSE BAY BUFFET

On Arrival

Assorted mini-Quiches

Buffet

Whole baked salmon, lemon & dill crème - v

carved at the buffet

Eye fillet of Australian beef, café de Paris butter - gf

Sundried tomato & fetta chicken supreme, saffron & Cointreau glaze - gf

Kale, apple & Shiitake risotto - gf v

Lyonnais potato gratin - gf

Melody of steamed greens

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Rocket, pear & parmesan, white balsamic dressing

Sourdough Rolls for the Table

Dessert

Chef's selection of decadent cakes - gf v

Tea & Coffee Available On Request

\$ 40 Per Person

Rushcutters Bay Buffet

On Arrival

Assorted Mini Quiches

From The Buffet

Moroccan infused chicken - gf

Beechworth honey & whisky glazed ham - gf

Slow roasted Australian beef, bush pepper & mustard crust - gf

Smashed baked potatoes, lemon myrtle & garlic - gf v

Bay leaf mushroom ratatouille - gf

Melody of steamed greens

Rocket, pear & parmesan salad, white balsamic dressing

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Sourdough Rolls for the table

Cheese

Chef's selection of Australian cheese gf v
salad of dried fruit, quince paste & crackers

Tea And Coffee Available On Request

\$ 30 Per Person

FRESHWATER BBQ BUFFET

BBQ

Gourmet Sausages - gf

Moroccan infused chicken - gf

Chef's Galley

Bay leaf mushroom ratatouille gf - v

Lemon myrtle smashed baked potato - gf v

Vermicelli Asian noodle Salad with Nam jim dressing - v

Rainbow slaw, strawberry gum eucalyptus & honey dressing - gf

Rocket, pear & parmesan, balsamic dressing gf v

Fresh Rolls - v

Tea & Coffee Available On Request

\$ 70 Per Person

Double Bay Formal Dining

Entrée

Choice Of Two, Served Alternate

Baked pumpkin, quinoa, semi dried tomato & fetta salad - gf v

Hanging Rock smoked trout, horseradish vinaigrette, watercress & cucumber salad
gf v

King mushroom, goats' cheese & spinach, rocket salad & pomegranate glaze - gf v

Mains

Choice Of Two, Served Alternate

Aubergine parmigiana, heirloom tomatoes & basil - v

Grass fed beef fillet (M), Pontiac mash, café de Paris butter - gf

Roast chicken supreme, ricotta & semi dried tomato, quince glaze - gf

For The Table

Sourdough Dinner rolls

Dessert

Choice Of Two, Served Alternate

Chocolate Mousse Delight

Mango & Passionfruit and White Chocolate Slice

Shared Cheese boards for the tables

+ Tea And Coffee Available On Request



Menu Extras Additional Cost
Per Person

Prawns
\$10.00

Oysters
\$10.00

Pizza Party
\$15:00

Cheese Platters
\$10.00
Minimum 10 pax

Desserts
\$15.00
Assorted Cakes