

Day Sailing Menu



MAINS SELF-SERVE

\$29.50

All mains include salads, dinner rolls and a non-alcoholic drink
(Tea, Coffee or Post-Mix Soft Drink)

CARVERY

Oven Baked Asian Sticky Chicken | (GF)
Roasted Root Vegetables | (VG) (GF)
Roasted Nicola Potatoes with Garlic Rosemary | (VG) (GF)
Buttered Corn on the Cob | (V) (GF)
Pan Gravy (GF)

HOT DISHES

Crumbed Blue Eye Trevalla with Lemon and Tartare
Crumbed Squid with Spiced Kale and Caper Seasoning
Crispy Fried Chips | (V)
Sweet Potato Dahl with Steamed Rice | (VG) (GF)
Penne with Garlic Mushroom and Spinach Cream | (V)
Steamed Greens | (VG) (GF)

SALADS

Quinoa and Chickpea Garden Salad | (VG) (GF)
Nicola Potato and Pesto Salad | (V) (GF)
Crispy Noodle Slaw
Pickled Fennel and Rocket Salad | (VG) (GF)
Mixed Leaves | (VG) (GF)
Traditional Dressing (GF) | Olive Oil (GF) | Balsamic Vinegar Reduction (GF)

DRINKS

Tea | Coffee | Post-Mix Soft Drink

DESSERT

\$9.50

Tasmanian Pear Tart with Walnut Praline | (V) (GF)
Pavlova with Fresh Fruit and Whipped Cream | (V) (GF)
Anvers Chocolate Panacotta | (V) (GF)

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FRIENDLY OPTION

PRICING

Adults \$29.50 | 15 & under* \$15.00 | 10 & under* \$10.00 | 5 & under* FREE

* All children's meals must be accompanied by a full paying adult.

Items on the menu are subject to change.