

Night Sailing Menu



MAINS SELF-SERVE

\$32.50

All mains include salads, dinner rolls and a non-alcoholic drink
(Tea, Coffee or Post-mix soft drink)

CARVERY

Fennel spiced Scottsdale pork shoulder

Sticky honey soy and sesame chicken

Roasted root vegetables | ⑤

Steamed seasonal vegetables | ⑤

Pan Gravy | Apple Sauce ⑤

HOT DISHES

Crumbed fish and squid with umami seasoning, lemon and tartare

Crispy fried chips | ⑤

Vegetable stir fry with crunchy noodles | ⑤

Penne with tomato and basil | ⑤

Massaman lamb and vegetable curry served with basmati rice

SALADS

Mixed leaves | ⑤

Roasted potato with chimichurri | ⑤

Spicy cauliflower with tahini dressing | ⑤

Greek lemon, fetta and grain salad | ⑤

Green vegetable salad | ⑤

Traditional Dressing | Olive Oil | Balsamic Vinegar Reduction

DRINKS

Tea | Coffee | Post-mix soft drink

DESSERTS

\$9.50

Apple and rhubarb with custard and crumble | ⑤

Pavlova with fresh fruit and whipped cream | ⑤

Anvers triple chocolate brownie | ⑤

⑤ VEGETARIAN

PRICING

Adults \$32.50 | 15 & under* \$15.50 | 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. | Kitchens onboard our Vessels contain multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make every effort to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team on board if you have a food allergy or intolerance.