

Sabre Day Cruise Menu



MORNING TEA

Mini Ham and Cheese Sandwich

Quiche Lorraine

Carrot Chai Cake, Seasonal Tropical Fruit (V, GF)

SALADS

Mixed Green Salad with Local Fern, Capsicum, & Sundried Tomatoes (V, GF)

Chickpea Salad with Cucumber, Olives, Tomatoes, & Garlic Croutons (V)

Greek Salad with Olives, Capsicum, Red Onions, Cucumber, & Feta Chese (V, GF)

Pickled White Cabbage with Bacon Bits & Parsley (GF)

AFTERNOON SWEET TREAT

Coconut Slice Cake

FROM THE GRILL

Mint and Lamb Sausages with Caramelised Onions (GF)

Five Spiced Grilled Pork Belly (GF)

Pacific Swordfish with Salsa (GF)

Tandoori Chicken with Cucumber Salsa (GF)

BREADS, DIPS, & CONDIMENTS

Grilled Foccacia (V)

Local Long Loaf (V)

BBQ Sauce

Mustard

Apricot & Capsicum Chutney (V, GF)

Homemade Pickled Vegetables (V, GF)

Kalamata Olive Chutney (V, GF)

Homemade Coconut Chutney (V, GF)