

3-Course Dinner Cruise



ENTREE

Smoked salmon with rocket, shaved fennel & watercress, dressed in a bright lemon & caper vinaigrette

Roasted chickpea & kale salad with sweet potato, dried cranberries, toasted pepitas & sesame seeds, dressed in a vibrant ginger & carrot dressing

Bread roll served with butter portion

DESSERT

Passionfruit meringue tart crisp shell with tangy passionfruit curd & toasted meringue

Chocolate & Mandarin dome velvety dark chocolate mousse with bright mandarin centre

MAIN

Roasted NSW free-range chicken breast with creamy garlic mash, thyme-roasted carrots, seasonal greens, mushroom jus

Oven-roasted Tasmanian salmon with classic salsa verde, sea salt chat potatoes, cherry tomatoes & seasonal greens

Slow roasted eggplant with a vibrant Bombay-spiced curry of chickpeas, seasonal vegetables & fresh herbs, accompanied by crisp pappadum, sweet mango chutney & refreshing cucumber yoghurt