

# Darwin Harbour Sunset Buffet Dinner Cruise



## SALADS OF THE NORTHERN TERRITORY

### TOP END CAESAR SALAD:

Local crocodile, crispy bacon, lemon-myrtle croutons and house-made Caesar dressing

**NT-ASIAN BEEF SALAD:** Thai-style grilled beef with pickled vegetables, vermicelli, mango sambal and Vietnamese dressing

**BUSH-SPICED WATERMELON & ROCKET SALAD:** Native spice seared kangaroo, feta, orange segments, rocket and pomegranate molasses dressing

**DARWIN CHAT POTATO SALAD:** Grilled bourbon-spiced chicken, gherkins, spring onion and creamy mayonnaise

## SWEET TREATS OF DARWIN HARBOUR CRUISES

### TERRITORY MANGO

**CHEESECAKE:** Passionfruit coulis and honey tuile

### APPLE & NATIVE MUNTRIES

**CRUMBLE:** Warm apple crumble with native muntries and custard

**DHC CHOCOLATE CAKE:** With fresh strawberry slices

### COCONUT PANNA COTTA

:Chocolate crumble and toasted coconut soil

**VANILLA ICE CREAM &  
SEASONAL TROPICAL FRUITS**

## A TASTE OF DARWIN

### AUSTRALIAN WILD-CAUGHT

**PRAWNS:** Served chilled with house Kakadu Plum cocktail dressing

### LOCAL NT BARRAMUNDI:

Lemon-myrtle seasoning with house laksa sauce

### CREAMY COUNTRY CHICKEN

**CASSEROLE:** Slow-baked chicken with sun-dried tomatoes and mushrooms

**SLOW-BRAISED BEEF:** Red wine-braised beef with seasonal vegetables and fresh herbs

### TOP END STIR-FRIED

**VEGETABLES:** Seasonal vegetables with puff tofu, baby corn, mushrooms and garlic sauce

**SEASONAL SIDES:** House mashed potatoes, coconut rice, pasta and steamed seasonal vegetables