



PRIVATE CRUISE MENU

ENTREE

Antipasto Mezze board to share

Chefs Tasting board to share



MAIN

Pumpkin gnocchi with whipped ricotta, burnt butter, basil, pinenuts (v, veo, gfo)

Prawn & Chilli Butter Spaghetti with chilli & fennel butter, bottarga, chives (gfo)

Tomato Sugo Gnocchi, stracciatella, basil (v, veo, gfo)

Roasted Cauliflower with cashew cream, lemon, capers and native sea herbs (v,veo,gfo)

Marinara Risotto with prawns, razor clams, fish pieces, tomato, garlic, chilli, herbs (gfo)

Sicilian Grilled Chicken, couscous, roast vegetables, frisee (gfo)

Mediterranean Beef Salad with capsicum, carrot, cucumber, spring onions, cashews, asian dressing,
leaf, sprouts (gf)

Queensland king prawns, Nicoise salad, tarragon & Pernod vinaigrette

Barramundi fillet with chickpea yoghurt salad, salsa verde (gf)

Eye fillet steak grass-fed black Angus with garlic mash potato, heirloom carrots & red wine jus



DESSERT

A selection of petit fours available onboard



BEVERAGES

A selection of sparkling, wine and beer and soft-drink
available