

LUNCH CRUISE



STARTER

MINI BAGUETTE OR MINI BRIOCHE ROLL
served with butter

APPETIZER

ESCABECHE OF OCTOPUS AND PRAWN WITH VERDE SAUCE AND BEETROOT RELISH SALAD
*spanish octopus tentacles, poached prawns,
herb & avocado dressing with beetroot*

or

BURRATA SALAD

*burratina, san marzano tomatoes, arugula leaves, fresh basil,
sea salt, pepper & extra virgin olive oil (V)*

MAIN COURSE

(Individual serving, you may choose 1 main course only)

CAJUN STYLE MARINATED CHICKEN AU JUS

with roasted potatoes or mashed potatoes with eggplant caponata

or

PAN SEARED BARRAMUNDI

paired with seafood bisque, asparagus spear and mashed potatoes or roasted potatoes

or

OVEN BAKED PORTOBELLO MUSHROOM STUFFED WITH VEGAN MEAT

served with roasted vegetables & mashed potatoes or roasted potatoes (V)

or

OVEN BAKED LASAGNA

with seasonal vegetables (V)

DESSERT

PETIT FOURS

sea salt chocolate caramel tart, vanilla crème brulee, macaroon

or

SEASONAL FRESH FRUIT PLATTER (V)



3-COURSE LUNCH CRUISE MENU