

Cruise restaurant

Level 2

daily freshly shucked oysters @ 3 ea 16 ½ doz 30 doz
choice of natural, mignonette, lemongrass granita

18 e

seared scallops, forest mushroom linguini w/ flying fish roe

green tea smoked chicken breast, truffled oil, citrus dressed asparagus & curly endive salad, parmesan crisp

seared prawns, crispy salt'n pepper whitebait w/ thai spiced omelete

carpaccio swordfish, nero tortellino of balmain bug w/ chorizo infused lemon oil

warm lamb salad w/ sicilian olive & caper berry salsa, crispy kipfler potato

antipasto & goats cheese tart w tarragon pesto

28 m

n.z rabbit & spring vegetable pie, red wine jus w/ mash

pan roasted blue eye cod w/ marinated cherry egg & teardrop tomatoes micro herb salad

pan seared w.a bandsnapper, snake beans w/ kalamata olive emulsion

polenta stuffed roasted spatchcock w/ artichoke puree, red cabbage & café de paris butter

spiced coconut broth w/ poached king fish & roasted capsicum

roast veal wrapped in rolled pancetta w/ spiced apple sabice & cider jus

37

chargrilled black angus beef w/ crushed beetroot, horseradish & mustard cream

7 s

hand cut chips (infused w/ garlic, chili & herbs)

champ puree

pear & blue cheese salad

spring greens

roasted mushrooms (garlic & pancetta)

12 d

bitter sweet warm chocolate fondant w/ marscapone

n.y style soured cherry cheese cake w/ choc chip base
baked to order allow! 15 mins

bison grass and apple jelly served w/ rhubarb soup

pistachio & honey parfait w/ short black caramel

vanilla & coconut panacotta w/ lychee & chili sorbet

18

cheese selection w/ muscatels, dried & fresh fruits, accompanied w/ lavosh bread