



# Buffet Menu

## MAIN COURSE

### AUSTRALIAN NATURAL OYSTERS

Rosella, shallot mignonette *Gf, Df, Nf*

### AUSTRALIAN COOKED PRAWNS

Kakadu plum cocktail sauce *Gf, Df,*

### NATIVE NT BUSH SPICE SEARED KANGAROO SALAD

/ VE OPTION WITH TOFU

Vermicelli noodle, paw paw, Asian herbs, chilli, green mango sambal *Gf, Df, Nf*

### SMOKY BUSH TOMATO SPICED CHICKEN / VE OPTION WITH ZUCCHINI

Roasted capsicum, blistered cherry tomatoes, lemon thyme piperade *Gf, Df, Nf*

### NT BARRAMUNDI COCONUT LAKSA

Coconut & lemongrass broth, Asian mix herbs, fried shallot *Gf, Df, Nf*

### DECONSTRUCTED CAESAR SALAD

Crocodile or chicken, lemon myrtle croutons, egg, anchovy & chive dressing *Nf*

### AUSTRALIAN GRAIN SALAD

Quinoa, freekeh, sunflower seeds, roasted pumpkin, currants, red onion *Ve, Df*

### CHAT POTATO SALAD

Gherkins, onion, sour cream, bacon *Nf, Gf*

### SEASONAL ROASTED VEGETABLE COCONUT LAKSA

Coconut & lemongrass broth, Asian mix herbs, fried shallot

## DESSERT

### BERRY CHEESECAKE

Coconut lemon myrtle sable, passionfruit, honey *Nf*

### NATIVE MUNTRIES, APPLE & MANGO CRUMBLE

Custard and vanilla ice cream *Gf, Df, Nf*

### COCONUT PANNACOTTA

Pineapple, mint compote, caramel dessert lime syrup *Gf, Df, Nf*

### FRESH FRUIT SKEWERS *Gf, Df, Nf*

*Gf*      *Df*      *Vg*      *Ve*      *Nf*  
GLUTEN FREE    DAIRY FREE    VEGAN    VEGETARIAN    NUT FREE

*If you have any allergies or dietary requirements, please speak to a friendly staff member. Our bar closes 15 minutes prior to the end of your cruise. No BYO/takeaway food or drinks allowed. Menu is subject to change. Enjoy responsibly!*