

Top Deck Lunch

Entrée

Australian smoked salmon, shaved fennel, dill, capers with black caviar dressing (GF)

Ravioloni pasta, filled with spinach and ricotta, salsa napolitana with grana padano cheese (V)

Main Course

Tasmanian grilled salmon fillet, accompanied by dutch carrots and asparagus, served with capers and lemon oil (GF)

Chicken kale, marinated chicken breast, kale stuffing with blended herbs and onion served with chicken jus

Australian southern highlands beef tenderloin fillet, sautéed mushrooms, served with seeded mustard jus

Warm vegetable timbale with kumera, quinoa, sun dried tomatoes, cranberries, chickpeas and pumpkin seeds served with infused lime and dijon mustard (V, GF)

Dessert

Coconut mousse, smooth coconut cream mousse on sponge base topped with toasted coconut

Slow baked lemon and lime tart, soft citrus flavours served with a dollop of mascarpone cream

Two course dining - choice of either entree or dessert. Sample menu and subject to change. At least one vegetarian and gluten free menu option is available for seated & served menus (see our sample Vegetarian/Gluten Free sample menu). All meals are prepared onboard our vessels and our kitchen team have limited time to serve the menus. Requests made in advance for special dietary (e.g. nut-free, dairy-free), substitutions and modifications of menus on board our cruises will therefore be politely declined. We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.

