

BREADS	COLD SELECTION
FRESH OVEN BAKED BREAD ROLLS (DF/V)	NATURAL PACIFIC OYSTERS FRESH COOKED LOCAL PRAWNS served with lemon condiments ANTIPASTO PLATTER chilled savory delights and delicacies (GF/V) CHARCUTERIE BOARD a range of tasty cured and roast meats (GF/DF)
CHEF'S CHOICE OF 3 SALADS	HOT SELECTION
GARDEN SALAD (GF/DF/V) CREAMY POTATO SALAD (GF/V) COUSCOUS SALAD (DF/V/May contain nuts) CHICKPEA SALAD (GF/DF/V) PESO PASTA SALAD (V/May contain nuts) ROCKET, PARMESAN & PINE NUT (GF/V/May contain nuts) ASIAN SLAW WITH NAHM JIM (GF/DF/May contain nuts) DECONSTRUCTED CAESAR SALAD (GF/DF/V) TOMATO & BOCCONCINI (GF/V) RICE NOODLE SALAD (GF/DF/May contain nuts)	CRISPY SALT & PEPPER CALAMARI STEAMED WILD CAUGHT BARRAMUNDI WITH CHILI SOY GLAZE (GF/DF) CHEF'S CHOICE REGIONAL CHICKEN CURRY (GF/May contain dairy and/or nuts) CRISPY SKIN PORK BELLY with condiments (GF/DF) BEST ON DAY STEAMED VEGETABLES (GF/DF/V) STIR FRY NOODLES (Vegan/DF/V) STEAMED JASMINE RICE (GF/DF/V)
4 OF CHEF'S DESSERT OF THE DAY	DESSERT SELECTION
CHEESECAKE (GF) MOUSSE (GF) CHOCOLATE BROWNIE (GF/May contains nuts) PAVLOVA (GF/V) PROFITEROLES BAKED CHEESECAKE (V) RICH MUD CAKE	TROPICAL FRUIT PLATTER (GF/DF/V) GOURMET CHEESE PLATTER A mix of hard, soft & aged cheeses, dried fruits and crackers (V/May contain nuts) Vegetarian (V) Gluten Free (GF) Dairy Free (DF) All menu items are subject to change without notice. FOOD ALLERGEN STATEMENT We endeavour to provide safe food for all our passengers. When given sufficient notice, alternative foods may be provided to cater for Food Intolerance and Food Allergy requirements. Our hospitality staff and available signage can identify which menu items are most suited to your dietary requirement. Please ask regarding menu ingredients or to see food packaging if you have concerns. Our food service has strict risk controls regarding sanitisation, cross-contamination and food storage procedures, however, due to logistical constraints in regard to provisioning and limited design areas of food preparation we do not guarantee a 100% safe environment for anyone suffering a severe food allergy (anaphylaxis) including exposure via cross contamination or airborne allergens. All persons with a known allergy, especially those with a previous medical history of anaphylaxis, must travel with sufficient medication and a pre-prepared action plan to manage their condition. Risks include isolated itineraries and are not within areas of immediate medical help. In some circumstances, a person who has a severe food allergy may request to bring their own pre-prepared meals.