

# Dinner.



## Appetisers.

### Thai Fish Cakes

Cucumber and red onion salad with sweet chilli sauce


### Classic Baby Shrimp Cocktail

Brandied Marie Rose sauce, cucumber and tomato salpicon

### Smoked Chicken, Leek and Edam Tart


Butternut and truffle purée and a mustard cream

### Grilled Asparagus

Gremolata, macadamia and watercress   

## Salads.

### Panzanella Salad

Tomato, celery, bread, onion  
and olive oil 

### Gourmet Greens, Roma Tomatoes and Grated Carrot

Carrot and ginger dressing  

## Soups.

### Roasted Red Pepper and Tomato Soup

### Wild Mushroom Consommé

 Wellness option.  Plant-based.  Vegetarian.  Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sailing with confidence – this menu has been sanitised.

