

Seasonal Festive Buffet Menn

Available from 1st November - 19th December on all lunch & dinner cruises

Bread basket, whipped herb butter, olive oil & sea salt (v)

Seafood

Queensland chilled tiger prawns, marie rose sauce, lemon (g,d)
Half NZ green lip mussels, marinated in chili, coriander and lime (g,d)
Smoked salmon, pickled onions, capers, preserved lemon, dill (g,d)

Mains

Baked Ham Honey baked ham, pineapple salsa (g)

Roasted Turkey
Roasted turkey breast, pistachio & sage stuffing, cranberry jus

Beef Brisket Slow braised beef brisket, trio of mushrooms, smoked bacon, mustard, and port wine jus (g)

Barramundi Baked barramundi fillet, macadamia romesco sauce (g,d)

Curry
Christmas curry, cauliflower, eggplant, coconut, lime leaves (g,d,ve)

Pasta
Penne pasta, pumpkin, pesto, semi dried tomato, peas, spinach, parmesan

Sides

Roasted potato, garlic, rosemary, sea salt, olive oil (g,d,ve)

Tuscan spiced pumpkin, cranberries and almonds (g,d,ve)

Saffron rice (g,d,ve)

Seasonal greens with olive oil and sea salt (g,d,ve)

Salads

Creamy potato salad, egg, spring onions, seeded mustard dressing (g,d)

Black rice, roasted pumpkin, feta crumble (g,v)

Garden salad, balsamic dressing (g,d,ve)

Roasted vegetable salad (g,d,ve)

Mediterranean cous cous salad with heirloom tomato, lemon dressing (d,ve)

Desserts

Plum pudding, brandy anglaise

Kookaburra signature chocolate fondant, mocha sauce (g)

Passionfruit pavlova (g)

Freshly sliced, chilled seasonal fruits (g,d)



VEGAN PLATTER MENU

The following options are served to your table on a platter, you are still welcome to go through the buffet.

Must be pre-booked at time of reservation.



Bean & roasted tomato ragout

Cauliflower rice pilaf

Mushroom & fresh herb spring roll

Asian slaw w/ rice vermicelli, shaved cabbage, onion, coriander, chilli lime soy dressing

Roasted cauliflower and pumpkin salad, baby spinach, sultanas, toasted sunflower seeds

Dessert Options

Dark cocoa fondant

Apple and cinnamon cake

Mandarin orange cake