

Seasonal Contemporary Buffet Menu

Available Lunch & Dinner Cruises

Olive oil & sea salt ciabatta, whipped herb butter (v)

Mains

Gnocchi

Pumpkin Gnocchi, basil & parmesan cream, snow pea tendrils, broad beans (v)

Beef Brisket

Slow braised brisket of beef, mushroom trio, smoked bacon, mustard & port wine jus (g,d)

Casserole

Moroccan spiced chicken, dried fruits, green olives (g,d)

Curry

Butternut pumpkin, tofu, coconut, lime leaves (ve,g,d)

Reef Perch

Oven poached Reef Perch, roasted red capsicum, artichoke hearts, preserved lemon broth (g)

Pork Belly

12hr confit pork belly, roast pear & ginger sauce (g,d)

Sides

Gratin Dauphinoise potato bake (g,v)

Long grain rice pilaf (ve,g,d)

Cannellini bean Ratatouille (ve,g,d)

Seasonal market vegetables, EVOO, Atlantic sea salt (ve,g,d)

Salads

Pearl cous-cous, Heirloom tomatoes, baby cucumber, roasted chickpeas, lemon dressing (ve,g,d)

Red potato salad, FR grated egg, spring onions, dill pickles, smoked paprika mayo (v,g,d)

Roasted sweet potato & carrot salad, spinach, baby corn, crème fraiche vinaigrette (ve,g,d)

Mesclun leaf salad, balsamic & honey glaze (ve,g,d)

Desserts

Lemon & lime curd tart, mascarpone cream (g)

Apple, rhubarb & cinnamon crumble, vanilla custard

Simply caramel slice

Kookaburra signature chocolate fondant, mocha sauce (g,d)

Passion fruit pavlova, whipped Chantilly cream (g)

Seasonal Contemporary Menu

VEGAN

Served to your table on a platter

Must be pre-booked at time of reservation.

Main Options

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

(v) – Vegetarian, (ve) – Vegan, (g) – Gluten Free, (d) – Dairy Free

List October 2021