

ON-BOARD FOOD MENU

SNACKS

ARANCINI DI RISO

three golden Sicilian rice balls
with gorgonzola cheese (GF) 13

PORTOBELLO MUSHROOMS

three Portobello mushrooms
filled with baby spinach, red peppers
& fetta (GF) 12

TEXAS BBQ CHICKEN WINGS 6 piece bucket 12

PRAWNS & CHORIZO

sauteed prawns with spicy chorizo,
red onion, red peppers, olives (GF) 15

SALT AND PEPPER CALAMARI with garlic aioli 14

POTATO WEDGES with sweet chilli sauce,
sour cream 9

FRIES with garlic aioli 9

SALADS

GREEK SALAD

with fetta, tomato, olives, cucumber,
red onion, Mediterranean dressing 13

ORANGE & HALOUMI SALAD

with gourmet lettuce, haloumi, tomato,
cucumber, onion, orange dressing 15

PLATTERS - \$19 per person

HOT PLATTER

2x Chicken Tenders,
2x Arancini Balls,
Salt & Pepper calamari,
Chips with aioli

VEGETARIAN PLATTER

2x Portobello Mushrooms,
2x Arancini Balls,
2x mini spinach & fetta quiches
Chips with aioli

GOURMET PLATTER

CHEESE & CURED MEATS

3 cheeses, brie, soft & truffle cheddar,
prosciutto, smoked ham,
fruit & nuts, lavosh,
sliced ciabatta bread

BREAKFAST - \$16 per person

(AVAILABLE BETWEEN 7AM TO 12NOON)

Ham & Cheese croissant,
2x mini quiche Lorraine,
raw chocolate mini muffin,
coffee, tea or juice of your choice

9" PIZZA - \$15 each

HAM & PINEAPPLE

double smoked leg ham, pineapple

BARBEQUE CHICKEN

roasted chicken, smoked bacon,
mushroom, Spanish onion & bbq sauce

MEAT LOVERS

roasted chicken, smoked bacon,
spicy chorizo, Spanish onion

VEGETARIAN

kalamata olives, garlic, capsicum,
mushrooms, pumpkin and Italian herbs

PASTA - \$19 each

GNOCCI ROSETTA

diced chicken, sundried tomato,
baby spinach, Vodka rose` sauce

BEEF RAGU

hearty flavour of slow-cooked shredded beef,
tossed through tubed-shaped pasta with
mushrooms in a rich bolognese-style sauce

TAGLIATELLE CON POLLO

narrow ribbon pasta with sautéed chicken,
baby spinach, bacon, basil
in a white wine cream

LINGUINE MARINARA

thin ribbon pasta with prawns, calamari,
mussels, Napolitana sauce, parsley

ON-BOARD DRINKS MENU

TRENTHAM MOSCATO PICCOLO BOTTLE - \$8

OTHER WINES BY THE BOTTLE - \$30*

SPARKLING WHITE

Maschio Prosecco, Italy

WHITE WINE

Zonin Moscato Venetie Italy

D'Arenberg Chardonnay McLaren Vale S.A.

Jim Barry Watervale Riesling Clare Valley S.A.

Magic Circle Sauvignon Blanc Adelaide Hills S.A.

ROSÉ

Pierre Brevin Rose` France

RED WINE

Kalleske 'Bluemark' Shiraz Barossa Valley S.A.

Riddoch Cabernet Sauvignon Coonawarra S.A.

Grant Burge Merlot Barossa Valley S.A.

Mr Mick Tempranillo Clare Valley S.A.

PREMIUM WINE BY THE BOTTLE

Pertaringa Moscato McLaren Vale S.A. 39

Kay Brothers Basket Press Grenache McLaren Vale 49

Moet & Chandon Brut NV France 95

* Wines: subject to availability as some wine types may vary

BEERS each

or \$30 for a 6 pack

Cascade Premium Light 6.5

Crown Lager 7.5

Boags Premium 7.5

Coopers Pale Ale 7.5

Hahn Super Dry 7.5

Peroni Red 8

Heinekin 8

Corona 8

James Squire 150 Lashes Pale Ale 8

CIDER each

or \$30 for a 6 pack

Somersby Pear Cider 8

5 Seeds Apple Cider 8

Souvenir Portobello River Cruiser

Stubbie Holder - \$10

CAN SOFT DRINKS - \$3

Coke, Diet Coke, Coke No Sugar,

Sprite, Lift, Fanta

BOTTLED DRINKS - \$4.50

Chinotto

Aranciata

Peach Iced Tea

Lemon Iced Tea

Bottle Sparkling Water - \$5.50

GELATO (Dixie Cup)- \$4.80

Chocolate

Rock Salt Caramel

Vanilla

SWEETS

raw chocolate mini muffin \$3.50 each

or 6 for \$20

NOTE:

Please remember to pre-order your food & drinks
to avoid any delays on the day of your cruise