

Christmas Carvery Menu

*Roast Leg of Grain-fed Pork
Served with Port Gravy, Grain Mustard & Homemade Apple Salsa*

Buttered New Seasons Potatoes with Spring Onions & Sour Cream

Festive Garden Salad with Red Capsicum, Feta, Snowpeas & Balsamic Dressing

Red Cabbage Coleslaw with Pineapple & Tangy Dressing

Caesar Salad with Bacon, Croutons, Parmesan & Traditional dressing

Crusty Bread Selection & Butter

*Included in Carvery Package or \$27.00 per person
Inclusive of Chef, Service Staff, Paper Napkins & Serving Equipment*

Also Available

Tea & Freshly Percolated Coffee @ \$3.50 per person

A Selection of Homemade Desserts @ \$5.50 per person

Choose 2 from: Traditional Christmas Pudding with Pouring Custard, Apple & Cinnamon strudel, Mini Pavlova with Berries & Cream, and Pecan & Brown-Sugar Tartlets.

Prices Inc. GST & subject to change for cruises after 30th June 2011

Premium Christmas Carvery Menu

*Roast Leg of Grain-fed Pork
Served with Port Gravy, Grain Mustard & Homemade Apple Salsa*

Buttered New Seasons Potatoes with Spring Onions & Sour Cream

Seasonal Steamed Vegetable Selection

*Gourmet Greek Salad with Mixed Lettuces, Olives, Danish-Feta, Tomato, Red-Onion
& Balsamic Dressing*

Caesar Salad with Parmesan, Bacon, Croutons & Traditional Dressing

*Green Bean, Broccoli, and Sweet Potato Salad, with Toasted Almonds & English
Spinach.*

Crusty Bread Selection & Butter

Traditional Christmas Pudding with Pouring Custard

Tea & Freshly Percolated Coffee

*Included in Premium Carvery Package or \$33.50 per person
Inclusive of Chef, Service Staff, Paper Napkins & Serving Equipment*

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VIP Christmas Buffet #1

Mains

*Roast Leg of Grain-fed Pork Served with Apple Salsa
Seeded Mustard, & Light Port Jus*

Or

*Roast Turkey, Boned & Filled with Apricot & Pinenut Stuffing,
Served with Rich Cranberry Jus
(Choose One Meat)*

Root-Vegetable Tortellini with Broccolini & Pesto Cream.

Smoked Chicken & Champagne Leg Ham Platter with Honey-Plum Glaze

New Season Potatoes Served with Natural Yoghurt & Chives

Steamed Seasonal Vegetables

Festive Coleslaw with Red Cabbage, Pineapple & Tangy Dressing

Caesar Salad with Bacon, Croutons, Parmesan & Traditional Dressing

Green Bean & Roast Pumpkin Salad with Toasted Almonds & English Spinach

Gourmet Bread Selection & Butter

Dessert

(Choose One Dessert)

*Traditional Christmas Pudding with Crème Anglaise & Brandy Butter
or*

*Mini Pavlova with Berries & Cream
(Choose One Dessert)*

Also included:

Fresh Seasonal Fruit Platter

Tea & Freshly Brewed Coffee with Chocolate Mints

*Included in VIP Buffet #1 Package or \$46.50 per person
Inclusive of Chef, Service Staff, Paper Napkins & Serving Equipment*

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VIP Christmas Buffet #2

Mains

Roast Leg of Grain-fed Pork Served with Apple Salsa, Seeded Mustard & Light Port Jus

Roasted Turkey, Boned & Filled with Apricot & Pinenut Stuffing, Served with Rich Cranberry Jus

Fish of the Day, Grilled with Fresh Pesto & Lemon

*Freshly Cooked King Prawn Platter
Served with Traditional Tartare & Cocktail Sauces*

Steamed Seasonal Vegetables

New Season Potatoes Served with Natural Yoghurt & Chives

*Mixed Leaf Greek Salad with Balsamic Dressing
Cous-Cous Salad with Sweet Potato, Cumin & Chives
Caesar Salad with Bacon, Croutons, Parmesan & Traditional Dressing*

Gourmet Bread Selection & Butter

Dessert

(Choose One Dessert)

Traditional Christmas Pudding with Crème Anglaise & Brandy Butter

*Or
Lemon Citron Tartlets with Passionfruit Glaze*

Also included:

Fresh Tropical Fruit Platter

Gourmet Cheeseboard with Watercrackers & Greens

Tea & Freshly Percolated Coffee with Chocolate Mints

*Included in VIP Buffet #2 Package or \$55.50 per person
Inclusive of Chef, Service Staff, Paper Napkins & Serving Equipment*

Prices Inc. GST & subject to change for cruises after 30th June 2011

VIP Christmas Buffet #3

Mains

*Tender Roast Lamb Crusted with Rosemary & Garlic
Served with a Shiraz Jus*

*Roasted Turkey, Boned & Filled with Apricot & Pinenut Stuffing,
Served with Rich Cranberry Jus*

Grilled Fish of the Day with Lime, Caper & Coriander Butter

*Seafood Platter Served on Fresh Greens with Lemon Wedges
Including Tasmanian Smoked Salmon, King Prawns, Chilli-Mussels, & Fresh
Oysters, Served with Traditional Cocktail & Tartare Sauces.*

Steamed Green Vegetables

Roasted Pumpkin with Cinnamon & Brown Sugar

New Season Potatoes, Buttered & Served with Natural Yoghurt & Chives

*Mixed Leaf Greek Salad with Danish Feta, Olive, Red Capsicum & Balsamic
Dressing*

*Broccoli, Toasted Almond, Cherry Tomato & Baby Spinach Salad
Caesar Salad with Bacon, Croutons, Parmesan & Traditional Dressing*

Bread Selection & Butter

Dessert

(Choose One Dessert)

Traditional Christmas Pudding with Crème Anglaise & Brandy Butter

Mini Pecan & Bourbon Pies with Double Cream

Also included:

Fresh Tropical Fruit Platter

Gourmet Cheeseboard with Watercrackers & Greens

Tea & Freshly Percolated Coffee with Chocolate Mints

*Included in VIP Buffet #3 Package or \$62.50 per person
Inclusive of Chef, Service Staff, Paper Napkins & Serving Equipment*

Prices Inc. GST & subject to change for cruises after 30th June 2011