

Starlight Dinner

Entrée

Quinoa and pumpkin salad, with seasonal greens, roasted pinenuts and citrus infused dressing (V)

Australian smoked salmon, shaved fennel, dill, capers with black caviar dressing (GF)

Main Course

Tasmanian grilled salmon fillet, accompanied by dutch carrots and asparagus, served with capers and lemon oil (GF)

Chicken kale, marinated chicken breast, kale stuffing with blended herbs and onion served with chicken jus

Ravioloni pasta, filled with spinach and ricotta, salsa napolitana with grana padano cheese (V)

Warm vegetable timbale with kumera, quinoa, sun dried tomatoes, cranberries, chickpeas and pumpkin seeds served with infused lime and dijon mustard (V, GF)

Dessert

Chocolate roche with raspberry coulis (GF)

Coconut mousse, smooth coconut cream mousse on sponge base topped with toasted coconut

Sample menu and subject to change. At least one vegetarian and gluten free menu option is available for seated & served menus (see our sample Vegetarian/Gluten Free sample menu). All meals are prepared onboard our vessels and our kitchen team have limited time to serve the menus. Requests made in advance for special dietary (e.g. nut-free, dairy-free), substitutions and modifications of menus on board our cruises will therefore be politely declined. We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.

