

# Buffet MENU

## MAINS

AUSTRALIAN COOKED PRAWNS  
Kakadu plum cocktail sauce *Gf, Df, Nf*

NATIVE NT BUSH SPICE SEARED KANGAROO SALAD  
vermicelli noodle, paw paw, Asian herbs, chilli & mango sambal *Gf, Df, Nf (Vg/Ve on request)*

CREAMY CHICKEN CASSEROLE  
sundried tomato, mushroom & herb *Gf, Nf*

NT BARRAMUNDI  
lemon myrtle seasoning *Gf, Df, Nf*

CAESAR SALAD  
homemade Caesar dressing *Gf, Df, Nf, Ve*

WATERMELON SALAD  
segmented orange, rocket & fruit dressing *Gf, Df, Nf, Ve*

CHAT POTATO SALAD  
gherkins, onion & sour cream *Gf, Nf*

## SIDES & ACCOMPANIMENTS

CREATE YOUR OWN SALAD OPTIONS  
lemon myrtle croutons, crocodile, chicken, egg, parmesan, bacon, fetta

SEASONAL SIDES  
seasonal roasted vegetables, seasonal steamed vegetables, rice, pasta

## PREMIUM UPGRADE OPTIONS

AUSTRALIAN NATURAL OYSTERS  
served with a rosella, shallot mignonette  
1/2 dozen - \$30 | 1 dozen - \$55

*Please speak to our friendly staff on board about our upgrade options or your dietaries.*

*No BYO/takeaway food or drinks allowed.*

*Menu is subject to change.*

# Brakfast MENU

## DESSERT

### BERRY CHEESECAKE

passionfruit coulis, honey & lemon myrtle sable *Gf, Nf, Ve*

### NATIVE MUNTRIES, APPLE & MANGO CRUMBLE

custard & vanilla ice cream *Gf, Nf, Ve*

### COFFEE & COCONUT PANNACOTTA

chocolate sand *Gf, Df, Nf, Vg, Ve*

### FRUIT SALAD

selection of seasonal fruits

*Gf, Df, Nf, Vg, Ve*

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*Gf*      *Df*      *Nf*      *Vg*      *Ve*  
GLUTEN FREE    DAIRY FREE    NUT FREE    VEGAN    VEGETARIAN