

ON BOARD LUNCH MENU

SALADS

ROAST COLD SLICED BEEF FILLET (SERVED PINK), CHIMICHURRI SAUCE SERVED ON
BBQ BROCCOLI, ALMONDS, RICOTTA & PICKLED RED ONION.

ORGANIC CHICKEN, SERVED ON A MIXED GRAIN SALAD, ROASTED BEETROOT, CARROT PICKLE,
PUMPKIN SEEDS, FETA AND A HERB & YOGHURT DRESSING

SESAME SEARED TUNA, ASIAN NOODLE SALAD, MUNG BEANS, CORIANDER, CRISPY SHALLOTS

FRESH SNAPPER CEVICHE, COCONUT, CUCUMBER SERVED ON FRESH LETTUCE LEAVES
& WONTON CRISPS

SIDES

ROASTED BABY POTATO SALAD WITH HERBS

CHARGRILLED VEGETABLES, ASIAN DRESSING, FRESH HERBS

FRESH SEASONAL GREEN SALAD, CITRUS DRESSING

EXTRAS (SURCHARGES MAY APPLY)

SEASONAL FRUIT PLATTER, LOCAL CHOCOLATES, CRAYFISH,

GRAZING BOARD, CHEESE, CURED MEATS & FRESH BREAD

ON BOARD DINNER MENU

TO START

FRESH TUNA TOSTADA, GRILLED SWEETCORN, PICKLED SHALLOT,

WASABI MAYO

OR

LAMB LOIN, CARROTS, ALLIUMS, TOASTED YEAST, GARLIC PESTO,

HERB SALAD

TO FOLLOW

AGED BEEF FILLET, THYME GNOCCHI, SMOKED BONE MARROW,

ALLIUMS, JUS

OR

LINE CAUGHT FRESH FISH, ROASTED SCALLOP, CAULIFLOWER, APPLE,

CRISPY CHICKEN SKIN, COCONUT FOAM

TO FINISH

STRAWBERRY, BERRY SORBET, CRUMBLE, LEMON VERBENA

OR

DARK CHOCOLATE DELICE, PEAR, BAY LEAF MOUSSE, PUFFED WILD RICE

ON BOARD BBQ MENU

LUNCH OR DINNER

BBQ PROTEINS

RIB EYE OR SCOTCH FILLET STEAK WITH BLACK GARLIC BUTTER

GRILLED PRAWNS, GARLIC & PARSLEY BUTTER

LAMB CHOPS, FRESH MINT SAUCE

ORGANIC BONELESS CHICKEN THIGHS, LEMON YOGHURT

DRESSING

SERVED ALONG SIDE A CHOICE OF

PANZANELLA SALAD, OLIVES, CAPERS, ANCHOVIES

GREEK SALAD, CUCUMBER, FETA, PICKLED RED ONION

SEASONAL GARDEN SALAD, GREEN GODDESS DRESSING

PINE NUT PESTO PASTA, CHERRY TOMATOES

CHARGRILLED VEGETABLES, ASIAN DRESSING, FRESH HERBS

DESSERT CAN BE ARRANGED UPON REQUEST