



Christmas Lunch Cruise

CLUB & SHOW DECK - MV SYDNEY 2000

Mains

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| Marinated beef sirloin | Roasted vegetables (V-GF) |
| Roast Turkey breast | Sweet chilli chicken |
| Easy carved ham served with of mustards and relishes | Vegetarian curry (V-GF) |

Accompanied by

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|------------------------------|---------------------|
| Roasted chat potatoes (V-GF) | Steamed rice (V-GF) |
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Seafood

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| Chilled Sydney rock oysters | Seafood salad |
| Cooked prawns | Smoked Salmon |
| N.Z mussels | Barramundi fillets |

Salads

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| Mixed green salad with Feta, cucumber and sundried tomatoes (V-GF) | Roma tomatoes with olive oil and basil dressing (V-GF) |
| Traditional coleslaw (V-GF) | Fresh bread rolls |

Dessert

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| Assorted cakes served with berry coulis | Plum puddings and mince fruit pies |
| Seasonal fresh fruit (V-GF) | Tea & coffee |

Cheese Board

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|-----------------------|----------------|
| Cheddar cheese (V-GF) | Fig jam (V-GF) |
| Blue cheese (V-GF) | Crackers |

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 (eg nut-free, dairy-free), substitutions and modifications of menus on board our cruises will 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.