

# ONBOARD MENU - OVERNIGHT STAY

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## WELCOME TASTING PLATE

### Seafood

A selection of oysters, prawns and sashimi  
*Wine Pairing: Veuve Clicquot Champagne*

Or

### Cured Meats & Cheese

A selection of cured meats, cheese & bread  
*Wine Pairing: Veuve Clicquot Champagne*

## DINNER

### For the BBQ

Premium cut eye fillet steaks served with homemade chimichurri  
Lamb cutlets, seasoned with salt and pepper, garlic and rosemary  
Greek style Lamb kebabs and Hoy soy chicken kebabs

### Sides

#### *Roasted rainbow vegetables*

Enjoy cold or place in the oven for 15mins

#### *Roast swish brown mushrooms*

Place in the oven for 15mins on 180degrees

Quinoa, rocket and goats feta salad

Wine Pairing: Cape Mentelle Cabernet Merlot 2016 (red)  
or Oyster Bay Chardonnay 2016 (White)

### Dessert

Our head chef's comfort speciality  
Chocolate moose cups with fresh fruit

## BREAKFAST

Enjoy our onboard breakfast from The Boat House Palm Beach including;

Granola and yogurt pots;  
Fruit platter and;  
Mini toasted banana breads.

Along with Vittoria coffee from the onboard machine and juices this is a magic way to start the day!

Or if you feel like dining out, use the complimentary \$60 voucher for the Boathouse Palm Beach where you can choose from avo on toast, pancakes or eggs any style - see onboard app for full menu. *Use the self drive tender or call the concierge for an 8am pick up*



# COOKING THE PERFECT STEAK - WITH A SALT BLOCK

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Formed over 600 million years ago and believed to be first utilised for cooking in the 16th century, Himalayan Salt Blocks are an incredible way to experience cooking your steak, and the results are simply delicious.

## BEFORE YOU START

Remove steak from the fridge and allow it to come up to room temperature about 1hr before cooking.

## PREHEAT THE SALT BLOCK

Place salt block onto bbq and set to low heat for 20mins, increase to medium for 20mins and finally high for 20mins.

## DURING COOKING

Aim to cook your steak medium-rare to medium – any more and you'll be left with a tough piece of meat. Turning it regularly will make sure you get a really even cook.

## THE STEPS

1. Rub the steak all over with a good lug of olive oil.
2. Pre heat salt block - SLOWLY at 20min intervals
3. Cook steak once salt block has pre heated for 1hr, turning steak regularly (cook time will only be 2 - 4 mins in total)
4. For more flavour, halve a garlic clove and rub it over the steak every time you turn it.
5. Carve with a nice sharp carving knife, then serve with the resting juices drizzled on top and our signature Chimmirchurri
6. Leave Salt Block in BBQ and allow to cool - It will retain extremely high heat for several hours.

