

PS MURRAY PRINCESS



Entrée

Gazpacho cold tomato soup (LF) with crispy cheese twist

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Satay chicken skewer served on a bed of rice (GF/LF)

Main Course

Dukkha crusted salmon (GF/LF)

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Scotch fillet, slow cooked to medium with red wine jus
and crispy sweet potato garnish (GF/LF)

*Both served on a bed of mashed potato
and seasonal vegetables (GF/LF)*

Dessert

Coconut and passionfruit slice with chantilly cream

~

Revani cake served with cream

Coffee & Tea

Filtered coffee or tea

Espresso coffee available upon request

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Buffet

Country style hot pot (GF/LF)

Roast chicken (GF/LF)

Vegetable quiche

Assorted cold meats

Garden salad (GF)

Watermelon and feta salad

Cheese, carrot and sultana salad

Steamed rice

Continental bread

Cheese and fruit platters (GF)

Coffee & Tea

Filtered coffee or tea

Espresso coffee available upon request

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Main Course

Chinese spice pork cutlets (GF/LF)

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Crumbed lamb cutlets with mint jelly (LF)

*Both served with sweet potato dauphinoise
and seasonal vegetables*

Dessert

Strawberry mille feuille

~

Fruit salad (GF/LF) and ice-cream

Coffee & Tea

Filtered coffee or tea

Espresso coffee available upon request

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Main Course

Beer battered fish and chips with tartare sauce
and a garden salad

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Japanese beef salad (GF/LF)

Dessert

Brandy snap baskets with fresh seasonal fruit (GF)
and whipped cream

Coffee & Tea

Filtered coffee or tea

Espresso coffee available upon request

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Entrée

Potato and leek soup (GF/LF)

Captains Carvery

Roast beef

Roast lamb

Roasted potatoes, carrots and pumpkin

Cauliflower au Gratin

Steamed broccoli, peas and corn

Gravy

Dessert

Poached pear in a cinnamon mulled wine

~

Duo of chocolate and vanilla mousse with
chantilly cream and strawberries

Coffee & Tea

Filtered coffee or tea

Espresso coffee available upon request

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Entrée

Thai prawn skewers with salsa (GF/LF)

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Californian cold rolls served with pickled carrot and cucumber
and Asian dipping sauce (GF/LF)

Main Course

Oven baked barramundi with dill and caper sauce

~

Mini chicken wellington with mushroom sauce
*Both served with roasted smashed baby potato
and seasonal vegetables*

Dessert

Upside down golden syrup cheesecake

Coffee & Tea

Filtered coffee or tea

Espresso coffee available upon request

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Indian Buffet

Butter chicken (GF)
Lamb Rogan Josh (GF)
Steamed rice (GF/LF)
Biryani rice (GF/LF)
Spiced chickpea salad (GF/LF)
Garden salad (GF/LF)
Fattoush salad (GF/LF)
Couscous salad (GF/LF)
Raita (GF)
Pappadums

Dessert

Fruit platter
Rava laddoo coconut semolina balls

Coffee & Tea

Filtered coffee or tea
Espresso coffee available upon request

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Main Course

Seared lemon chicken (GF/LF)

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Slow cooked mediterranean lamb (GF/LF)

*Both served with roasted beetroot puree
and seasonal vegetables (GF/LF)*

Dessert

Banoffee cake served with chantilly cream

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Trio of sorbet

Coffee & Tea

Filtered coffee or tea

Espresso coffee available upon request

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Buffet

Chicken and sweet corn soup

Fried rice

Steamed rice

Sweet and sour pork

Honey prawns

Stir-fried vegetables

Assorted cold meats

Assorted salads

Continental bread

Seasonal fruit platter

Cheese board

Coffee & Tea

Filtered coffee or tea

Espresso coffee available upon request

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Barbeque Buffet

Gourmet beef sausages

Porterhouse steak

Cheese kranksy

Marinated chicken

Lamb loin chops

Vegetable medley

Barbequed onion

Whole baked potatoes

Assorted salads

Dessert

Fruit damper with golden syrup

Coffee & Tea

Billy tea and coffee is available

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Main Course

Spinach and ricotta parcel served with a garden salad

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Ham and cheese quesadilla served with an
avocado and tomato salsa

Dessert

Pavlova with Chantilly cream and berry compote (GF)

Coffee & Tea

Filtered coffee or tea

Espresso coffee available upon request

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Entrée

Golden vegetable soup (GF/LF)
of pumpkin, sweet potato and carrot

Captain's Seafood Buffet

Smoked salmon
South Australian whole prawns
South Australian oysters (natural & Kilpatrick)
Salt and pepper squid
Whole baked ocean trout
Tempura prawns
White fish goujons
Smoked trout platter
Baked ham
Roasted turkey
Assorted salads

Dessert

Apple and sour cream slice served with chantilly cream

Coffee & Tea

Filtered coffee or tea. Espresso coffee available upon request