

33° 51' 31.009'' S

151° 12' 35.57'' E

EST. | 2001

CRUISE BAR

Welcome to Cruise Bar. Our menu has been designed to share, and brings you the freshest local produce with a Mediterranean influence. We kindly ask you to order at the bar.

WINES

WHITE

RIESLING

	GLS	BTL
Tim Smith Riesling	\$12.5	\$58
Mesh Riesling		\$75

SAUVIGNON BLANC & SSB

Lorimer Semillon Sauvignon Blanc	\$9	\$40
Vasse Felix Classic Dry White	\$11	\$50
Kimi Sauvignon Blanc, Marlboroug	\$9.5	\$45
Shaw and Smith Sauvignon Blanc		\$75

PINOT GRIS & GRIGIO

Amici Pinot Grigio	\$9	\$40
Smith and Hooper Pinot Grigio	\$10.5	\$50
La Boheme Pinot Gris, Yarra Valley		\$60

CHARDONNAY

Regional Reserve Chardonnay	\$9.5	\$45
Villages Chardonnay, Yarra Valley	\$12	\$58
Forest Hill Chardonnay, Mt Barker WA	\$15	\$70

VERDELHO

Allandale Verdelho, Hunter Valley	\$10	\$48
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RED

PINOT NOIR

Regional Reserve Pinot Noir	\$9.5	\$45
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MERLOT & BLENDS

Lorimer Cabernet Merlot	\$9	\$40
Yalumba "The Strapper" GSM	\$9.5	\$45
Wynns "Coonawarra" CSM		\$75

MALBEC

Jed Malbec, Argentina	\$13.5	\$65
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SHIRAZ

Regional Reserve Shiraz	\$9.5	\$45
Bugalugs Shiraz		\$55

CABERNET SAUVIGNON BLENDS

Zema Estate, Coonawarra SA		\$85
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GRENACHE

Chaffey Bros, Barossa Valley SA		\$68
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ROSÈ

Amici Sangiovese Rosè, King Valley VIC	\$9	\$40
La Famille Perrin Rosè, France	\$13.5	\$64
La Boheme Pinot Noir Rosè		\$50

MOSCATO

Fiore Moscato	\$9.5	\$45
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CHAMPAGNE & SPARKLING

CHAMPAGNE

	GLS	BTL
Veuve Clicquot N/V		\$130
Pol Roger, Reserve Brut, NV, France		\$195
Dom Perignon 2006		\$390

SPARKLING

Lorimer Chardonnay Pinot Noir N/V	\$9	\$40
Jansz Premium Cuvee	\$12.5	\$60

PROSECCO

Divici Prosecco	\$9.5	\$45
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COCKTAIL JUGS \$36

BLUE LAGOON

Vodka and orange liqueur, mixed with lemon and passionfruit. Refreshingly blue!

TROPIC THUNDER

Coconut rum and melon liqueur, smashed together with lemon and pineapple. A storm of flavour!

PINK FLAMINGO

Gin and Rosè infused with sweet vermouth, Strawberry and lemon. Tall, pink and delicious!

FLOR DE MAR

Reposado Tequila and Elderflower blended with cloudy apple, agave and a splash of soda. Delicate and floral but balanced.

CAPTAIN'S PUNCH

Spiced rum, passion fruit and lime combined with ginger ale and pineapple. Worthy to sit at the captains table.

COCKTAILS \$18

SUNSET CLUB

Tequila | Campari | Lemon | Orange

Well balanced with a dry finish. Perfect for the start of any meal.

SYDNEY SOUR

Lemon | Rye | Port | Egg White

Smooth and bitter sweet, with a rounded finish.

SAILORS DELIGHT

Gin | Strawberry | Passionfruit | Lemon

Sweet, sour and fresh. It will leave you wanting a second one.

WINTER FLING

Mandarin infused Vodka | Dom Benedictine | Lemon | Honey

A ballet of winter flavours that dance around the pallet.

All classic cocktails can be made upon request, provided we stock the necessary ingredients.

Non-alcoholic beverages, including tea and coffee are available from the bar.

*ITEMS MAY CONTAIN TRACES OF NUTS. ALL CARD TRANSACTIONS INCUR A 1.5% SURCHARGE.

CRUISE BAR SUPPORTS THE RESPONSIBLE SERVICE OF ALCOHOL

