

33° 51' 31.009'' S

151° 12' 35.57'' E

EST. | 2001

CRUISE BAR

*Welcome to Cruise Bar**We kindly ask you to order at the bar.*

NIBBLES

| | |
|---|----|
| Marinated mixed olives (v, gf) | 9 |
| House made flat breads with bessara, hommus, muhammara and za'atar (v) | 13 |
| Portuguese chicken wings (gf, df) | 15 |
| Sundried tomato and goats cheese arancini with spicy basil mayo (v) | 16 |
| Moroccan curry puffs with yoghurt sauce (v) | 16 |
| Salmon cakes with purslane and rocket with lemon dill dressing | 18 |
| Salt and chilli squid with rocket, purslane and garlic aioli (gf) | 19 |
| Pan seared scallops with wood sorrel butter and lemon zest (gf) | 19 |
| Braised octopus with chorizo, kipfler potatoes, white bean puree and black garlic romensco (gf) | 20 |
| Lamb kofta with tzatziki and mediterranean style salad (gf) | 22 |
| Charcuterie board with pickles and crisp bread | 25 |

BURGERS

All burgers served with fries

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|---|----|
| Double beef burger with cheese, lettuce, pickles, onion and tomato | 21 |
| Pulled pork sliders with a kohlrabi slaw | 20 |
| Grilled chicken burger with lettuce, tomato, and house made peri peri sauce | 22 |
| Roo steak sandwich with rocket, roasted capsicum, pickled onions and roasted garlic aioli | 23 |
| "The Francesincha" Portuguese sandwich with ham, minute steak, chorizo, cheddar cheese and a fried egg. Served with Francesinha sauce | 23 |

MAINS

| | |
|--|----|
| Prosciutto-wrapped rainbow trout with potatoes, fennel and charred lemon (gf) | 27 |
| Battered John Dory and chips served with cabbage, apple slaw and a lemon wedge | 26 |
| Pan seared salmon with farro, corn, broad beans, cherry tomatoes, cauliflower, zucchini and mixed herbs | 26 |
| Mediterranean roasted chicken with celeriac puree, kipfler potatoes, carrots, asparagus and jus gras | 30 |
| Dry aged sirloin 350g (served medium) with nettles chimichurri, twice cooked fat chips and bone marrow crumb | 40 |

SALADS

| | |
|--|----|
| Foraged green goddess salad with mixed greens, kale, cherry tomatoes, carrot, pear, walnuts and avocado croutons (v) | 24 |
| Lamb salad with mixed lettuce, peas, cherry tomatoes, squash, mint, feta cheese, red onion, radishes, pinenuts and yoghurt dressing. | 26 |

SIDES

| | |
|--|-------------|
| Fries with garlic aioli (v, gf) | 8 |
| Beer battered onion rings with house sauce (v) | 10 |
| Potato wedges with paprika aioli (v, gf) | 10 |
| Sydney Rock Oysters (gf/df) | 1/2 Doz Doz |
| <i>Crumbed with Harissa Aioli or Natural</i> | 22 41 |

SWEETS

| | |
|--|----|
| Lemon pavlova with roasted seasonal fruit and yoghurt (gf) | 15 |
| Vanilla bean brulee (v, gf) | 15 |
| Australian cheese board | 20 |

KIDS MENU \$12

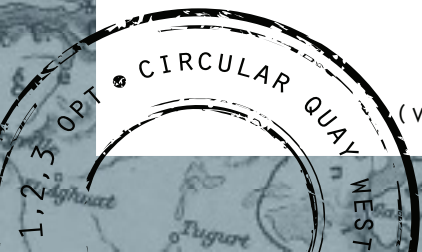
All served with the cookie of the day.

| |
|-----------------------------------|
| Crumbed chicken burger with fries |
| Mac and cheese (v) |
| Ham and cheese toastie with fries |

** ONLY SUBTRACTIONS ON MENU ITEMS **

MON-SUN: 11AM - 10PM | #CRUISEBARSYDNEY

(V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE



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151° 12' 35.57'' E

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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 |
|-----------------------------------|------|------|

RED

PINOT NOIR

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|-----------------------------|-------|------|
| Regional Reserve Pinot Noir | \$9.5 | \$45 |
|-----------------------------|-------|------|

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 |
|-----------------------|--------|------|

SHIRAZ

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

CABERNET SAUVIGNON BLENDS

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|----------------------------|--|------|
| Zema Estate, Coonawarra SA | | \$85 |
|----------------------------|--|------|

GRENACHE

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|---------------------------------|--|------|
| Chaffey Bros, Barossa Valley SA | | \$68 |
|---------------------------------|--|------|

ROSÈ

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|--|--------|------|
| 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 |
|---------------|-------|------|

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 |
|-----------------|-------|------|

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

