

ENTRÉE

Fresh Oysters 36/70

Champagne mignonette jelly, salmon caviar, lemon (df) (gf)

Fresh Cooked Prawns 28

Marie Rose sauce, lemon (df) (gf)

Grilled King Prawns 30

Tomato butter, lemon (gf)

Broken Burrata 26

Caramelised peach, rosé chardonnay dressing, heirloom cherry tomatoes, cucumber, pistachio (v)

Salt 'n' Pepper Squid 22

Chipotle mayo (df)

Corn Ribs "Elote" 18

Citrus mayo, Old Bay Cheezel crumb, coriander, lime (v)

Chicken Wings 20

Choice of smokey BBQ or buffalo sauce (gf)

PLATTERS

Cruise Seafood Platter 160

Butter-grilled lobster, seared scallops, salt & pepper squid, beer-battered fish, fries, 1/2 dozen oysters, king prawns, mussels (serves 2-4 people)

KIDS MENU

Fish 'n' Chips (df) 14

Kids Burger 14

Kids Cheese Pizza 14

Kids Ham & Cheese Pizza 14

Chicken Schnitty 14

MAINS

Herb Confit Salmon 36

Wild rice, crispy artichokes, blistered cherry tomatoes, salsa verde (df) (gf)

Mussels & Frites 32

White wine, garlic, parsley, crispy fries (df)

Angus Sirloin 300g 42

House salad, fries, Café de Paris butter, jus

Grilled 1/2 Lobster 45

House salad, fries, tomato butter, lemon

Beer Battered Fish 30

Fries, lemon, secret tartare sauce (df)

Crab Pappardelle 36

Tomato, chili, bisque, salmon caviar

Spinach & Ricotta Tortellini 30

Lemon butter, stracciatella, charcoal dust (v)

Chicken Parmigiana 30

Chicken schnitzel, prosciutto cotto, Napolitana sauce, fior di latte, house salad, fries

SALADS

Black Caesar Salad 26

Grilled chicken breast, cos, kale, parmesan croutons, bacon crisps, soft boiled egg, house black Caesar dressing

Cruise Bowl* 22

Garlic labneh, quinoa, roasted pumpkin, charred greens, spiced chickpeas, falafel (v)

+ GRILLED CHICKEN \$7

+ AVOCADO \$4

GF - GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, * PLEASE ASK OUR STAFF TO MAKE YOUR MEAL VEGAN.

CREDIT CARD TRANSACTIONS INCUR A 1.5% SURCHARGE. SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

BURGERS

Cruise Burger 26

Full-blood Wagyu patty, lettuce, cheddar, tomato, pickles, potato bun, house sauce

Southern Fried Chicken Burger 26

Crispy hot chicken, slaw, pickles, house hot sauce, potato bun

Vegan Burger 24

Plant base patty, vegan cheddar, vegan chipotle (vg) (df)

ALL SERVED WITH CHIPS

+ BACON +\$2

+ DOUBLE PATTY +\$8

12" PIZZA

Margherita 25

Fior di latte, fresh basil (v)

Capricciosa 28

Tomato, fior di latte, mushroom, artichokes, olives, ham

Prosciutto di Parma 30

Grana padano, fior di latte, rocket, prosciutto di parma

Diavola 28

Spicy salami, black olives, fior di latte, fire roasted capsicum

+ GF BASE +\$6

+ VG CHEESE +\$6

+ BURRATA \$10

SIDES

Roasted Spiced Cauliflower 14

House hummus, pomegranate dressing, spiced chickpeas, dukka, crispy kale (v) (gf) (vg) (df)

House Salad 12

White balsamic dressing (vg) (gf)

Grilled Sonoma Sourdough 6

(df)

Basket of Rosemary Fries 12

with aioli (v) (gf) (df)

Basket of Sweet Potato Fries 14

with chipotle mayo (df)

DESSERT

Cruise Banoffee 15

Dulce de leche, fresh banana, Chantilly cream, chocolate

Classic Cheeseboard 33

Selection of Australian cheese, accompaniments

Classic Affogato 12

Espresso, vanilla gelato

+ SHOT OF LIQUOR +\$10

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