



GOLD COAST CRUISES BRONZE BUFFET MENU

We are happy to accommodate any Special Dietary requests. Please advise before the day.

Hot Carvery & Vegetables

Tender Roast Young Beef Marinated in French Mustard and Black Pepper

Roast Chicken Pieces with Thyme and Garlic

Served with Red Wine Jus and Condiments to Suit

Baked Baby Chat Potatoes with Sour Cream and Chives

Roast Queensland Blue Pumpkin

Caramelised Onions

Steamed Vegetables

Fresh Baked Dinner Rolls with Butter

Tropical Fruit Platter

Salad Selection – Choose TWO

Saffron Potato with Hardboiled Eggs, Shallots and Semi-Dried Tomato

Spinach Salad with Sweet Potato and Marinated Button Mushrooms

Pappardelle Pasta with Baby Spinach, Roma Tomato and Fresh Basil

Caesar Salad with Cos Lettuce, Crisp Bacon, Shredded Parmesan and Croutons

Greek Salad with Iceberg Lettuce, Tomato, Fetta, Spanish Onion and Olives

Italian Cous Cous Salad with Roasted Artichokes, Eggplant, Red Peppers and Olives

Nicoise Salad of crunchy Green Beans, Olives, Capers, Potato and Egg

Traditional Cabbage Coleslaw with a Piquant Dressing

Garden Green Salad, Mixed Greens, Cucumber and Red Onion



GOLD COAST CRUISES BRONZE BUFFET MENU

Dessert Selection – Choose ONE

Apple Crumble

Chocolate Mud Cake

Small Individual Pavlovas

Black Forest Gateau

Lemon-Lime Tart

Vanilla Cheesecake



GOLD COAST CRUISES SILVER SEAFOOD BUFFET MENU

We are happy to accommodate any Special Dietary requests. Please advise before the day.

Chef's Selection Canapés service for 30 minutes by our Wait Staff

HOT CARVERY & VEGETABLES

Bourbon Glazed Baked Leg Ham

Tender Roast Young Beef marinated in French Mustard & Black Pepper

Roast Chicken Pieces with Thyme & Garlic

Roast Assorted Root Vegetable Salsa

Buttered Long Green Beans

COLD SEAFOOD

Medium Ocean King Prawns with Cocktail Sauce & Lemon

SALADS

Sweet Potato with Honey Mustard & Dressed Rocket

Greek Salad with Iceberg Lettuce, Tomato, Feta, Spanish onion & Olives

Bread Basket Selection

DESSERTS

Mini Pavlova with Double Cream & Passionfruit

Toasted Apple & Cinnamon Crumble Cake with Vanilla Sauce

Profiteroles with Chocolate Sauce



GOLD COAST CRUISES GOLD SEAFOOD BUFFET MENU #1

We are happy to accommodate any Special Dietary requests. Please advise before the day.

Chef's Selection Canapés service for 30 minutes by our Wait Staff

HOT MAINS & SIDES

Barramundi Fillet with Thai-style Coconut Cream Broth

Grilled Mignon of Beef en Croute, Wasabi Butter & Garlic Jus

Grilled Chicken Fillet with Sautéed Leeks & Macadamia Nuts

Ménage of Assorted Vegetables

Fragrant Rice

COLD SEAFOOD

Freshly shucked Oysters with fresh Lemon & Traditional Sauce

Fresh Ocean King Prawns with Mango & Avocado Salsa

COLD ANTIPASTO PLATTER

Mediterranean Deli Platter consisting of Marinated Chicken Pieces, Salami & Double Smoked Ham, with Char-grilled Capsicum, Eggplant, Semi-dried Tomato, Kalamata Olives & Marinated Feta

SALAD & BREAD

Traditional Caesar Salad – Cos Lettuce, Crispy Bacon, Shaved Parmesan & Croutons in a Garlic Anchovy Sauce

Freshly Baked Selection of Rolls & Loaves

DESSERTS

French Crêpes with Mandarin & Butterscotch Sauce, topped with Chantilly Cream

A selection of Seasonal Fresh Tropical Fruits



GOLD COAST CRUISES GOLD SEAFOOD BUFFET MENU #2

We are happy to accommodate any Special Dietary requests. Please advise before the day.

Chef's Selection Canapés service for 30 minutes by our Wait Staff

HOT MAINS & HOT SIDES

Grilled Mignon of Veal, topped with Sundried Tomato, Roasted Field Mushroom, Hollandaise & Jus

Chicken Tenderloin filled with Provolone Cheese, Spinach & Pinenut wrapped in Prosciutto, baked in Olive Oil, Garlic & Rosemary & served with Tomato & Artichoke Salsa

Oven-baked Atlantic Salmon Fillet with a Macadamia Nut Crust, splashed with Blood Orange Butter

Pan-seared Prawn Tails with Kaffir Lime, Chilli & Cream, sprinkled with Sweet Potato Shards

Ménage of Assorted Vegetables & Roast Baby Chat Potato

Basmati Rice with Shallots

SALAD & BREAD

Salad of Rocket, Feta Cheese & Vine Ripe Tomatoes with Aged Vinegar & Olive Oil

Assorted Selection of Rolls & Breads with Butter

DESSERTS

Mini Pavlovas with Fresh Berry Compote & Chantilly Cream

Selection of Local & Imported Cheeses with Dried Fruits, Nuts & Assorted Biscuits



GOLD COAST CRUISES CHRISTMAS BUFFET MENU

We are happy to accommodate any Special Dietary requests. Please advise before the day.

Hot Carvery

- Roast Golden Turkey Breast
- Bourbon Glazed Baked Leg of Ham
- Served with Red Wine Jus and Traditional Condiments

Hot Sides

- Baked Baby Chat Potato with Rosemary
 - Roast Butternut Pumpkin
 - Roast Root Vegetable Salsa
 - Garden Greens

Cold Sides

- Traditional Coleslaw with a Piquant Dressing
- Greek Salad with Iceberg Lettuce, Tomato, Fetta, Spanish Onion and Olives

Crusty Bread Rolls with Butter

Desserts

- Traditional Christmas Plum Pudding with Brandy Custard and Assorted Berries
 - Individual Pavlova with Seasonal Fruit



GOLD COAST CRUISES STAND UP FORK BUFFET MENUS

AUSSI BBQ

Baby Chipolata Sausages with Caramelised Onion

Petit Mignons with Béarnaise Sauce

Lemon Thyme & Garlic Chicken Fillets

Pumpkin & Spinach Risotto Cakes

Field Mushrooms with Pesto & Garlic Butter

Mediterranean Style Salad – Tomatoes, Fresh Basil, Rocket, Fetta Cheese & Balsamic Vinegar

Roasted Chat Potatoes dressed with Basil Yoghurt & Toasted Pine Nuts

Gourmet Bread Selection & Assorted Condiments

MEDITERRANEAN STYLE

Anti-Pasto Platter – Deli Meat Selection, Marinated Fetta, Semi-Dried Tomato, Kalamata Olives, Whole Sardines, Fresh & Chargrilled Vegetable Crudities, Pesto Marinated Mushrooms & Assorted Crackers

Sautéed Chicken Breast, Forest Mushrooms, Black Olive & Penne Pasta in a rich Tomato & Vino Sauce, Fresh Basil & Italian Parmesan

Caesar Salad – Baby Cos Leaves, Crisp Bacon, Shaved Parmesan, Croutons & Garlic Anchovy Dressing

Trio of Seafood Ravioli – Fresh King Prawns, Barramundi & Blue Swimmer Crab in a Garlic Cream Sauce

Rich Beef Lasagne

Basket of Italian Crusty Breads

Bowls of Parmesan, Fresh Italian Parsley & Basil Pesto



GOLD COAST CRUISES STAND UP FORK BUFFET MENUS

ASIAN INSPIRED

Wok-tossed Green Curry Chicken with Potato

Marinated Red Curry Beef with Bamboo Shoots & Spring Onion

Thai-Style fresh Steamed Vegetables tossed in a Peanut Satay Sauce

Prawn & Squid in Garlic Pepper Sauce

Steamed Fragrant Rice and Bowls of Dried Fried Onion, Coriander & Chilli

INDIAN LEGACY

Mild Butter Chicken Curry with Spinach & Baby Potatoes

Lamb Rogan Josh with Tomatoes, Onion & Coriander

Beef & Vegetable Curry flavoured with Mango Chutney & Coconut

Assorted Vegetable in Green Chilli & Yoghurt Sauce

Basmati Rice, Pappadums & Naan Bread

Bowl of Yoghurt, Cucumber & Coriander Chutney

TASTES OF MEXICO

Braised Beef Chilli Con Carne Hot Pot (Mildly Spiced)

Tender Spiced Chicken Fajita with Onion & Assorted Peppers

Pan-Seared Local Seafood with Tomato, Garlic & Chilli

Frijoles Beans

Tacos, Flour Tortillas & Corn Chips

Bowls of Sour Cream, Guacamole, Shredded Lettuce, Cheese, Jalapeno Peppers & Salsa Mexicana



GOLD COAST CRUISES STAND UP FORK BUFFET MENUS

JAPANESE THEMED

Cold

Sushi rolls with Pink Pickled Ginger & Wasabi

Soba Noodle, Dykon Radish & Wakame Seaweed Salad

Hot

Miso Soup with Tofu & Seaweed

Japanese Beef Curry with Pickled Leeks

Simmered Cabbage & Shiitake Mushrooms

Steamed Rice