



GOLD COAST CRUISES ALTERNATE PLATED MENU

Choose any 2 Entrees / 2 Main Courses / 2 Desserts to be served 50/50

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

COLD ENTREES

Chicken Tenderloin, Pressed Watermelon, Feta, Cress & Fresh Mint Salad,
Peri Peri Aioli & Lemon Scented Olive Oil

Honey Roasted Baby Beets, Walnuts, Diced Pear, Blue Cheese & Cress with Semi Dried Tomato Oil

Vegetable Gyoza, Daikon Radish, Cucumber & Wakame Seaweed Salad with Sesame Soy Dressing

Baby Prawn Cocktail with Tomato-Coriander Salsa & Guacamole Mayonnaise

Salad of Spinach, Pear, Gorgonzola, Walnuts & Crisp Bacon

HOT ENTREES

Portuguese Lemon Spiced Chicken Tenderloin on White Beans & Chorizo,
Cinnamon Smoked Cherry Tomatoes & Cress

Caramelised Onion & Potato Tart, Blistered Cherry Tomato
topped with dressed Wild Rocket & Shaved Parmesan

Spinach Gnocchi, sautéed Roma Tomato, Garlic, Fresh Basil & Olive Oil,
with Chargrilled Ciabatta Fingers & Shaved Parmesan

Roasted Pumpkin Cannelloni with Napoli Sauce, Shaved Parmesan & Baby Spinach Leaves

Toasted Focaccia with Oven-Roasted Field Mushroom, Rocket & Shaved Parmesan Salad
topped with Aged Balsamic & Extra Virgin Olive Oil

Vine-ripened Tomato, Marinated Feta, Chilli, Basil & Garlic Bruschetta

Confit Pork Belly, Turnip–Apple Mash with Star Anise & Orange Sauce

Cream of Pumpkin, Coconut & Kaffir Lime Soup with Grilled Barramundi



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MAIN COURSES

Chicken Breast in Olive Oil, Fresh Thyme, Rosemary & Garlic topped with fresh Roma Tomato Salsa,
Crisp Pancetta served with Roast Baby Chats

Barramundi Fillet with Thai-style Coconut Cream Broth on Asian Vegetable & Fragrant Rice

Braised Lamb Shank, Red Wine Tomato Jus, Rocket Mash & Long Green Beans

Herb-crusted Veal Scaloppini served on a Potato Rosti,
with Wilted Spinach & Sautéed Forest Mushrooms & Truffle Jus

Crispy Skin Salmon Fillet, Potato Mash, Leek & Fennel Ragout with a Citrus Beurre Blanc Sauce

Pan-fried Pork Fillet served with Orange Segments & Roasted Fennel,
finished with Calvados Apple Sauce

Chicken Breast filled with Creamed Spinach & Camembert,
on a Sherry & Sweet Pea Risotto with Pencil Asparagus

Fillet of Barramundi, Roast Garlic Mash, Brown Butter & Baby Caper Sauce with Seasonal Vegetables

Rosette of Beef topped with Oven-Roasted Field Mushroom & Pastry Lattice on Truffle Scented Jus

Grilled Lamb Rump Steak, Maple Pecans, Chilli Aioli, Baby Spinach & Layered Potato

Lime Infused Tasmanian Salmon on Vanilla Mash with Saffron Onions & Semi-Dried Tomato
splashed with Lemon Scented Olive Oil

Grain Fed Beef Fillet, Spinach & Blue Cheese Tart, Swiss Brown Mushrooms,
Baked Roma Tomato & Thyme Jus

Rosti Potato stacked with Chargrilled Eggplant, Zucchini & Roast Truss Tomato,
oven baked Yarra Valley Goat's Cheese on Wilted Rocket & Salsa Verde



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DESSERTS

Mini Pavlovas with Berry Compote & Chantilly Cream

Italian Tiramisu with Coffee Bean Sauce

Baked Citrus Tart with Passionfruit Double Cream

Mocha Chocolate Mousse in a Chocolate Basket with Raspberries

Chocolate Mud Cake with Sweetened Cream

Sticky Date Pudding, Toffee Sauce & Whipped Cream

Toasted Apple & Cinnamon Crumble Cake

Chocolate-topped Profiteroles with Vanilla Sauce

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

Whipped Triple Cream Brie, Blueberry Muscat Reduction & Crisp Wafers