DARWIN HARBOUR CRUISES

Groups Menu

TRIO OF DIPS $55
A selection of three vegetarian dips served with char-grilled pita bread, grissini & crackers *Ve, N*
Suitable for 20

TRADITIONAL ANTIPASTO BOARD $105
Semi dried tomatoes, pickled octopus, marinated artichoke, gourmet salamis & triple smoked ham, marinated olives & feta. Served with breads & crackers *Lf, N*
Suitable for 20

MEDITERRANEAN STYLE FALAFELS $60
Vegan-friendly falafels, served with a tzatziki dipping sauce *Vg, Ve, Lf*
20 pieces

SPINACH & FETA PASTRIES $65
Hot and crunchy vegetarian delights *Ve*
24 pieces

FAMILY FAVOURITES $65
Top quality, mini beef pies, served with Australian bush tomato relish to dunk *Lf*
24 pieces

FRESH OYSTERS $85
Two dozen freshly shucked natural oysters served with local lemon and lime wedges *Gf, Lf*

CHILLED LOCAL TIGER PRAWN $90
Large North Australian Prawns, served with Kakadu Plum Aioli and wedges of lemon & lime *Gf, Lf*
Approx. 40 prawns

GOURMET CHEESE PLATTER $105
A selection of gourmet Australian cheeses including Camembert, Blue Vein & Cheddar. Accompanied by figs, dried apricots and macadamia nuts, served with crackers *N*
(gluten free and nut free option available)
Suitable for 20

TROPICAL FRUIT SELECTION $70
A delicious platter of fresh tropical fruit, such as melons, strawberries, passionfruit and kiwi fruit *Gf, Lf, N, Ve, Vg*
Suitable for 20

MANGO ICE CREAM TUBS $90
Locally made individual tubs of Mango ice cream direct from a local Mango farm
20 x 210ml tubs

Gf	*Lf*	*Vg*	*Ve*	*N*
GLUTEN FREE	LACTOSE FREE	VEGAN	VEGETARIAN	CONTAINS NUTS

PLEASE CONTACT THE OFFICE TO ENQUIRE ABOUT DIETARY REQUIREMENTS