DARWIN HARBOUR CRUISES

Buffet Menu

AUSTRALIAN OYSTERS
served with pepper berry vinaigrette *Gf, Df*

AUSTRALIAN COOKED PRAWNS
served with Kakadu plum seafood sauce *Gf, Nf*

NATIVE NT BUSH SPICED BEEF SALAD
Slow roasted bush spice rubbed beef sirloin served on a Thai herb mixed salad drizzled with a mild sweet chilli sauce *Gf, Df*

BBQ SWEET AND SOUR STICKY MANGO CHICKEN
Chargrilled chicken thigh with NT mango sweet & sour sauce served on jasmine rice *Gf, Df, Nf*

LOCAL BARRAMUNDI POACHED IN LAKSA BROTH
NT Barramundi fillet poached in a coconut laksa broth *Gf*

LOCAL STEAMED VEGETABLES WITH GARLIC HERB BUTTER
Steamed snake beans, bok choy, wombok, roasted pumpkin and sweet potato served with NT lemon myrtle herb butter served on the side *Gf, Ve*

SIDES
Assorted herb dinner rolls
NT Pawpaw salad *Gf, Df, Ve*
Nicoise salad *Df, Ve*
Chicken Caesar salad *Gf, Df*

DESSERT
Assortment of cheese, dried fruit and nuts served with water crackers *Gf*
Chocolate mousse served with fresh strawberries *Gf*
NT mango & apple crumble with custard
Seasonal tropical fruit platter *Gf, Vg, Ve, Df*
Pavlova with whipped cream and tropical fruit

Gf	*Df*	*Vg*	*Ve*	*Nf*
GLUTEN FREE	DAIRY FREE	VEGAN	VEGETARIAN	NUT FREE

MENU IS SERVED BUFFET STYLE. PLEASE ASK OUR FRIENDLY CREW ABOUT THE INGREDIENTS WE USE AS NO INDIVIDUAL DIETARY REQUESTS CAN BE GUARANTEED.