

BAR MENU

Please order all your meals and drinks at the bar

Sunday to Thursday 12pm – 3pm // 5pm – 9pm
Friday & Saturday 12pm – 3pm // 5pm – 10pm

Garlic bread	6
Sundried tomato, basil & cheese bread	6
Sydney rock oysters - Natural or Kilpatrick	½ doz - \$18 // 1 doz - \$36
Soup of the day - served with a hot baguette	10.5
Prawn parcels w/ sweet chilli sauce	15
Salt & chilli pepper squid w/ passionfruit kaffir lime sauce	17
Caesar salad	15
- w/ grilled chicken	18
- w/ chilled king prawns	20
Pasta or Risotto of the day	18
Chilled king prawn plate w/ lemon & aioli	24
Market catch fish beer battered w/ chips, green salad & tartare	21
Wagyu steak & Guinness pie w/ mashed potato	22
300g veal T-bone steak w/ chips, tomato salad & truffle butter	28
Rosemary & tomato braised lamb shanks w/ mashed potato	26
Dips Platter	for 2 - \$17 // for 4 - \$29
- Trio of dips with marinated olives and toasted Turkish bread	
Cheese and cured meat platter	for 2 - \$24 // for 4 - \$40
- Featuring Australian Brie and cheddar prosciutto, salami, marinated olives	
Seafood platter	for 2 - \$60 // for 4 - \$95
- Chilled king prawns, oysters natural, sand crab, salt & pepper squid, battered fish, prawn cutlets, tartare & lemon	
Chips	8
Wedges w/ sour cream & sweet chilli	10
Garden salad	8
Greek salad	9
Mixed nuts	6
Marinated Olives	8

Cruise bar

SPARKLING WINE & CHAMPAGNE

	gls	/	btl
NV Rothbury Estate Cuvee, NSW	6.5		24
NV Domaine Chandon, Australia	12		54
NV Moet & Chandon, France	115		
NV Veuve Clicquot, France	125		

WHITE

Rothbury Estate Semillon Sauvignon Blanc South Eastern Australia	6.5		24
Matua Valley Sauvignon Blanc 2006 Marlborough, NZ	9.5		36
Fishers Circle Classic Dry White 2005 Margaret River WA	7		26
Leo Buring Riesling 2005 Eden Valley SA	8.5		32
Lorimer Chardonnay 2006 Canberra ACT	7.5		28
Coldstream Hills Chardonnay 2006 Yarra Valley VIC			54

ROSE

Sero Cabernet Rosato 2006 King Valley VIC	7		26
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RED

Rothbury Estate Shiraz Cabernet South Eastern Australia	6.5		24
T'Gallant Juliet Pinot Noir 2006 Mornington Peninsula VIC	9.5		36
Maglieri Merlot 2004 McLaren Vale SA	9.5		36
Yalumba Shiraz Viognier 2005 Barossa Valley SA	10.5		40
Cartwheel Cabernet Sauvignon 2005 Margaret River WA	11		42

Cruise bar

DRAUGHT BEER

AUSTRALIAN

Carlton Draught, VIC

Coopers Pale Ale, SA

Pure Blonde, NSW

James Squire Amber Ale, NSW

St Arnou Premium Blonde, NSW

Tooheys Extra Dry, NSW

Cascade Premium Light, TAS

IMPORTED

Asahi, JAPAN

Becks, GERMANY

Heineken, HOLLAND

Stella Artois, BELGIUM

Cruise bar

BOTTLED BEER

AUSTRALIAN

Boags Premium, TAS

Cascade Premium, TAS

Coopers Sparkling Ale, SA

Crown Lager, NSW

St Arnou Pilsener, NSW

Cascade Premium Light, TAS

IMPORTED

Budweiser, USA

Corona Extra Dry, MEXICO

Guinness, IRELAND

Heineken, HOLLAND

Hoegarden, BELGIUM

Miller Chill, USA

Peroni Nastro Azzuro, ITALY

Tiger, SINGAPORE

Cruise bar

SOFT DRINKS

3.5

Coke	Diet Coke
Lemonade	Lemon Squash
Dry Ginger Ale	Tonic Water
Soda Water	Lemon Lime & Bitters

JUICES

4

Orange	Cranberry
Pineapple	Apple
Guava	Tomato
Ruby Red Grapefruit	

WATER & BOTTLED DRINKS

Mount Franklin Still Water	4
Mount Franklin Sparkling Water	4
Bundaberg Ginger Beer	4
Red Bull	7.5

Cruise bar

COCKTAILS

All 15.50 / 16 on weekends

FROSTY FRUIT

absolut mandarin, alize passionfruit cognac, passionfruit, orange & pineapple juices

A.M.F.

jose cuervo tequila, raspberry liqueur, cranberry juice, lime & ginger beer

AFRICAN RUMBLE

butterscotch schnapps, baileys, kahlua, milk & cream

SUNSPASH

watermelon liqueur, apple schnapps, absolut citron, fresh lemon & watermelon

SHAMBODY

chambord, absolut vanilla, fresh strawberries & limes

CAIPRIOSKA

smirnoff vodka shaken with muddled limes & raw sugar

MOJITO

muddled limes & raw sugar shaken with fresh mint, bacardi white rum & topped with soda

Can't find what you want on this list?

Head upstairs to our Cocktail Lounge on Level 2 for
all your other cocktail requests!

Open Tuesday – Saturday till late

Cruise bar