

ENTRÉE

Fresh Oysters 36 | 70

Champagne mignonette jelly, salmon caviar, lemon (df, gf)

Fresh Cooked Prawns 28

Marie Rose, lemon (df, gf)

Grilled King Prawns 30

Tomato butter, lemon (gf)

Burrata Bomb 26

Panko burrata, watercress, pickled beets, pickled grape, horseradish (v)

Salt & Pepper Squid 22

Chipotle mayo

Crispy Polenta 24

House seafood chowder cream, grana padano

Chicken Wings 20

Choice of smokey bbq or buffalo sauce (gf)

SALADS

Black Caesar Salad 26

Grilled chicken breast, cos, kale, parmesan croutons, bacon crisps, soft boiled egg, house black Caesar dressing

Cruise Bowl 22*

Garlic labneh, quinoa, roasted pumpkin, charred greens, spicy chickpeas, falafel (v)

Pulled Pork Bowl 23*

Beetroot hummus, pearl couscous, slaw, shaved zucchini, roasted pumpkin, confit cherry tomato (df)

+ ADD GRILLED CHICKEN +\$7

+ ADD AVOCADO +\$4

MAINS

Mediterranean Fish en Papillote 36

Tomato sugo, artichokes, cherry tomatoes, roasted peppers, olives (df, gf)

Mussels & Frites 32

Choice of

- White wine, garlic, parsley (df)
- Creamy bacon, celery
- Spicy tomato, roasted peppers, olives (df)

Angus Sirloin 300g 42

House salad, fries, café de Paris butter, jus

Grilled 1/2 Lobster 45

House salad, fries, tomato butter, lemon

Swordfish Schnitzel 36

Panko swordfish, dill pickles, radish, house ranch, fries

Beer-Battered Fish 30

Fries, lemon, secret tartare sauce (df)

12-Hour Slow Braised Lamb Ragu 32

Paccheri, rosemary, grana padano

Quattro Formaggi Risotto 30

Fontina, grana padano, taleggio, asiago, fire roasted winter vegetables, vincotto, macadamia nuts (v)

Chicken Parmigiana 30

Chicken schnitzel, prosciutto cotto, Napoletana sauce, fior di latte, house salad, fries

PLATTERS

Cruise Seafood Platter 160

Butter grilled lobster, seared scallops, salt & pepper squid, beer-battered fish, 1/2 doz oysters, King prawns, mussels, fries

(serves 2-4 people)

GF - GLUTEN FREE, V - VEGETARIAN, VG - VEGAN, * PLEASE ASK OUR STAFF TO MAKE YOUR MEAL VEGAN.

CREDIT CARD TRANSACTIONS INCUR A 1.5% SURCHARGE. SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

BURGERS All served with chips

Cruise Burger 26

Fullblood Wagyu patty, lettuce, cheddar, tomato, pickles, potato bun, house sauce

Panko Prawn Burger 28

Panko prawn patty, lettuce, slaw, pickles, special sauce, charcoal bun

Vegan Burger 24

Plant based patty, vegan cheddar, vegan chipotle (vg, df, gf)

+ ADD BACON +\$2

+ ADD DOUBLE PATTY +\$8

12" PIZZA

Margherita 25

Fior di latte, fresh basil (v)

Capricciosa 28

Tomato, fior di latte, mushroom, artichokes, olives, ham

Prosciutto di Parma 30

Grana padano, fior di latte, rocket, prosciutto di parma

Pepperoncini 28

Mild salami, fior di latte

+ GF BASE +\$6

+ VG CHEESE +\$6

+ BURRATA \$10

KIDS MENU

Fish & Chips 14

Kids Burger 14

Kids Cheese Pizza 14

Kids Ham & Cheese Pizza 14

Chicken Tenders 14

SIDES

Slow Roasted Baby Pumpkin 14*

Stracciatella, muscatel, pepita brittle, honey burnt butter dressing (v, gf)

House Salad 12

White balsamic dressing (vg, gf)

Grilled Sonoma Sourdough 6 (df)

Basket of Rosemary Fries 12

Aioli (df)

Basket of Sweet Potato Fries 14

Chipotle mayo (df)

Pulled Pork Loaded Fries 18

Beef jus, haloumi, parmesan

DESSERT

Cruise Banoffee 15

Dulce de leche, fresh banana, Chantilly cream, chocolate

Classic Cheeseboard 33

Selection of Australian cheese, accompaniments

Classic Affogato 12

Espresso, vanilla gelato

+ SHOT OF LIQUOR +\$10

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