



SHARING OPTIONS

SYDNEY ROCK OYSTERS (DF, GF) Forvm vinegar, shallots and chives	\$26/48	MEDITERRANEAN OLIVES (VG)	\$10
CAULIFLOWER FRITTI (VG) Beetroot hummus	\$22	BURRATA LA STELLA (V, GF) Heirloom cherry tomatoes, balsamic gel, baby basil and olive oil	\$23
GREEK STYLE OCTOPUS -XTAPODI (GF) Tomato, onion, garlic and honey jus	\$23	FRIES (GF, V) Aioli and rosemary salt	\$12
SMOKE SALMON PATÈ House made patè, caper berries and grissini	\$24	SWEET POTATO FRIES (V, GF) Mediterranean dipping sauce	\$14

SALADS

ROQUETTE SALAD (V, GF) Shaved fennel, roasted beets and a citrus dressing	\$18
MEDITERRANEAN BOWL (V, GF -crispy bread) Char peppers, char eggplants, olives, cucumbers, cherry tomato, beetroot hummus and crispy bread	\$25

TWO HANDS served with fries

CRUISE BURGER Fresh brisket patty, cheese, bacon, pickles, onion, tomato, lettuces, house burger sauce on potato bun	\$25
CRUISE NOT MEAT BURGER (VG, GF) Plant-based patty, cheese, pickles, onion, lettuces, tomato, chipotle mayo on gluten free bun	\$25

(DF) DAIRY FREE

(GF) GLUTEN FREE

(V) VEGETARIAN

(VG) VEGAN

ALL ITEMS MAY CONTAIN TRACES OF NUTS
ALL CREDIT CARD TRANSACTIONS INCUR A 1.5% SURCHARGE • SURCHARGE APPLIES ON PUBLIC HOLIDAYS

MAINS

GRILLED SNAPPER FILLET (GF) Lemon and parsley zoodles	\$36	GNOCCHI PESTO (V) Pine nuts, creamy pesto sauce, parmesan cheese	\$30
CHAR GRILLED CHICKEN (GF) Caponata, risoni	\$30	KING PRAWNS PASTA Fresh pappardelle, garlic, tomato, fresh chilli, roquette, butter white wine sauce	\$34
CHAR GRILLED TASSIE STRIPLOIN (GF) Chimichurri, twice cooked house wedges and Chef's salad	\$34	CHEF'S SPECIAL Ask staff / check ME&U app for details	\$M/P
FISH N' CHIPS Beer battered fish fillet, chef's salad, lemon wedge and a creamy yogurt tartare sauce	\$30		

PIZZA (GF and VG cheese available +\$5)

CLASSIC MARGARITA (V) Fior di latte, baby basil	\$24	GARLIC PRAWN Marinated prawns, mozzarella and parsley	\$28
FUNGHI (V) Olive oil, sauté mushrooms, garlic, goat's cheese, mozzarella, parmesan and chives	\$26	SPICY CHICKEN Marinated in peri peri sauce, red onion, mozzarella and chimichurri	\$26
SALAME PICCANTE Mozzarella, pepperoni and roquette	\$26		

SIDES

SEASONAL GREENS (VG, GF) Toasted almond	\$12
CHEF'S SALAD (VG, GF) House vinaigrette	\$10

DESSERT

CRUISE'S WAFFLE Gelato, seasonal berry, crumb oreo, mocha ganache	\$15
CHEESE BOARD Selection of Aussie cheese, quince paste, dried and fresh fruit, nuts and lavosh crisp	\$34

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