

<b>Breakfast</b>	<b>Lunch</b>	<b>Dinner</b>
<b>FRIDAY</b>	<b>Ploughman's Platter</b>	<b>Asian Buffet</b>
<ul style="list-style-type: none"> <li>• Bacon</li> <li>• Scrambled eggs</li> <li>• Hash browns</li> <li>• Grilled tomatoes</li> <li>• Sauteed mushrooms</li> <li>• Homemade Breads</li> </ul>	<ul style="list-style-type: none"> <li>• Buffet of cured &amp; smoked meats and tuna</li> <li>• Garden Salads</li> <li>• Condiments and antipastos</li> <li>• Fresh bagels and bread rolls</li> <li>• Cheese platter</li> <li>• Tomato and basil soup.</li> </ul>	<ul style="list-style-type: none"> <li>• Honey cashew chicken</li> <li>• Char siu pork with rice noodles &amp; buk choy</li> <li>• Satay beef</li> <li>• Lemongrass scented rice</li> <li>• Prawn crackers</li> <li>• Ginger sticky date dessert with caramel sauce</li> </ul>
<b>SATURDAY</b>	<b>From The Deep</b>	<b>Carvery Night</b>
<ul style="list-style-type: none"> <li>• Bacon</li> <li>• Poached eggs</li> <li>• Hash browns</li> <li>• Baked beans</li> <li>• Sauteed mushrooms</li> <li>• Sausages</li> <li>• Sauteed Spinach</li> <li>• Hollandaise Sauce</li> <li>• Homemade Breads</li> </ul>	<ul style="list-style-type: none"> <li>• Salt and pepper squid with bean sprout salad</li> <li>• Thyme baked barramundi</li> <li>• Smoked Atlantic salmon with a Dill and Caper Sauce</li> <li>• Fresh cooked prawns</li> <li>• Leek and potato soup</li> <li>• Garden Salad</li> <li>• Potato and Pesto Salad</li> </ul>	<ul style="list-style-type: none"> <li>• Moist roast pork</li> <li>• Tender roast leg of lamb</li> <li>• Served with seasonal vegetables and pan gravy</li> <li>• Apple and raspberry crumble</li> </ul>
<b>SUNDAY</b>	<b>From The Garden</b>	<b>Aussie BBQ Night</b>
<ul style="list-style-type: none"> <li>• Pancakes with maple syrup</li> <li>• Soft &amp; hard boiled eggs</li> <li>• Bacon</li> <li>• Grilled tomatoes</li> <li>• Sauteed mushrooms</li> <li>• Homemade Breads</li> </ul>	<ul style="list-style-type: none"> <li>• Thai beef salad</li> <li>• Chicken caeser salad</li> <li>• Tuna nicoise salad</li> <li>• Roast mushroom, rocket &amp; fetta salad</li> <li>• Roast pumpkin soup</li> </ul>	<ul style="list-style-type: none"> <li>• Steak, chicken, kangaroo &amp; sausages</li> <li>• Grilled onions, corn cobs</li> <li>• Coleslaw and assorted salads</li> <li>• Baked potatoes with sour cream and cheese</li> <li>• Pavlova</li> </ul>

Breakfast	Lunch	Dinner
<b>MONDAY</b> (Passenger Change-over)	<b>Pizza Bar</b>	<b>Indian Night</b>
<ul style="list-style-type: none"> <li>Hot and flaky croissants with ham, cheese, tomato and selected jams</li> </ul>	<ul style="list-style-type: none"> <li>Selection of fresh toppings on homemade pizza bases</li> <li>BBQ Meat lovers, vegetarian, hawaiian, pepperoni, supreme, margherita, ham and mushroom</li> <li>Corn Chowder</li> </ul>	<ul style="list-style-type: none"> <li>Beef Korma</li> <li>Chicken Tikka Masala with Indian salad</li> <li>Spicy Prawn Curry</li> <li>Indian infused Rice</li> <li>Pappadums</li> <li>Asian Infused crème brulee</li> </ul>
<b>TUESDAY</b>	<b>Mexican Fiesta</b>	<b>Restaurant Night</b>
<ul style="list-style-type: none"> <li>Scrambled eggs</li> <li>Bacon</li> <li>Grilled tomatoes</li> <li>Hash browns</li> <li>Sausages</li> <li>Sauteed Mushrooms</li> <li>Homemade Breads</li> </ul>	<ul style="list-style-type: none"> <li>Chilli-con-carne</li> <li>Tacos and Soft flour tortillas</li> <li>Mexican rice</li> <li>Vegetable fajitas mix with guacamole</li> <li>Chicken wing-dings</li> <li>Refried bean Nachos</li> <li>Mexican bean soup</li> </ul>	<ul style="list-style-type: none"> <li>The Chef will create a fish, chicken or beef dish for the guests.</li> <li>The Chef will also put together an appropriate menu for any dietary requirements.</li> </ul>
<b>WEDNESDAY</b>	<b>Chef's Lunch</b>	<b>BBQ Night</b>
<ul style="list-style-type: none"> <li>Pancakes with warm mixed berry compote</li> <li>Soft &amp; hard boiled eggs</li> <li>Bacon</li> <li>Grilled tomatoes</li> <li>Sauteed mushrooms</li> <li>Homemade Breads</li> </ul>	<ul style="list-style-type: none"> <li>Chicken schnitzels</li> <li>Spaghetti bolognese</li> <li>Vegetable quiche</li> <li>Garden Salad</li> <li>Roasted vegetables</li> <li>Vegetable soup</li> </ul>	<ul style="list-style-type: none"> <li>Steak</li> <li>Spiced lamb loin chops</li> <li>Sausages, hamburgers, kangaroo</li> <li>Coleslaw and assorted salads</li> <li>Corn cobs and baked potatoes served with Sour cream</li> <li>Pavlova</li> </ul>
<b>THURSDAY</b>		

Breakfast	Lunch	Dinner
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- Hot and flaky croissants with ham, cheese, tomato and selected jams

### MEAL NOTES

- Breakfast – served with fresh fruit salad, selection of cereals, yoghurt and hot toast.
- Lunch – served with homemade soup of the day, hot breads, selection of fresh salads and a tropical fruit platter.
- *NB: Meals are subject to change without notice.*

### VEGETARIAN MENU

Breakfast	Lunch	Dinner
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#### FRIDAY

- Scrambled eggs
- Hash browns
- Grilled tomatoes
- Sauteed mushrooms
- Homemade Breads

#### Ploughman's Platter

- Buffet of salads, condiments and anitpastos
- Fresh bagels and bread rolls
- Cheese platter
- Tomato & basil soup

#### Asian Buffet

- Sesame and honey stir fried green vegetables, with marinated tofu
- Lemongrass scented rice
- Ginger sticky date with caramel sauce

#### SATURDAY

- Poached eggs
- Hash browns
- Grilled tomatoes
- Roasted mushroomsBaked beans
- Sauteed spinach
- Hollandaise
- Homemade breads

#### From The Deep

- Mozzarella lentil stuffed peppers
- Pesto pasta salad
- Potato Salad
- Garden salad
- Leek and potato soup

#### Roast Night

- Vegetable and bean hot pot with cheese dumplings
- Roast potato, pumpkin, parsnip, cauliflower & cheese, green beans.
- Cauliflower & cheese, green beans
- Apple and Raspberry dessert

#### SUNDAY

- Pancakes with maple syrup
- Grilled tomatoes
- Hard & soft boiled eggs
- Homemade breads

#### From The Garden

- Roast mushroom, rocket & feta salad
- Niscoise salad
- Roast pumpkin soup
- Asian bean sprout salad
- Caesar salad

#### Aussie BBQ Night

- Vegetarian burger
- Corn on the cobs, coleslaw, salads
- Coleslaw and assorted salads
- Baked potatoes with sour

## VEGETARIAN MENU

Breakfast	Lunch	Dinner
	<ul style="list-style-type: none"> <li>• Roast pumpkin soup</li> </ul>	<ul style="list-style-type: none"> <li>cream &amp; cheese</li> <li>• Pavlova</li> </ul>
<b>MONDAY</b>	<b>Pizza Bar</b>	<b>Indian Night</b>
Hot and flaky croissants with cheese and tomato.	<ul style="list-style-type: none"> <li>• Selection of fresh vegetable toppings on a homemade crust with mozzarella cheese</li> <li>• Corn chowder</li> </ul>	<ul style="list-style-type: none"> <li>• Curried vegetable patties</li> <li>• Vegetable korma</li> <li>• Indian fragrant rice</li> <li>• Pappadums</li> <li>• Asian infused crème brulee</li> </ul>
<b>TUESDAY</b>	<b>Mexican Fiesta</b>	<b>Restaurant Night</b>
<ul style="list-style-type: none"> <li>• Scrambled eggs</li> <li>• Hash browns</li> <li>• Grilled tomatoes</li> <li>• Sauteed mushrooms</li> <li>• Homemade breads</li> </ul>	<ul style="list-style-type: none"> <li>• Spicy roast vegetables wrapped in a soft flour tortilla with guacamole, tomato salsa &amp; refried beans</li> <li>• Mexican rice</li> <li>• Spanish bean soup</li> </ul>	<ul style="list-style-type: none"> <li>• Creamy mushroom risotto</li> </ul>
<b>WEDNESDAY</b>	<b>Chefs Lunch</b>	<b>International BBQ Night</b>
<ul style="list-style-type: none"> <li>• Pancakes with mixed berry compote</li> <li>• Grilled tomatoes</li> <li>• Hard &amp; soft boiled eggs</li> <li>• Homemade breads</li> </ul>	<ul style="list-style-type: none"> <li>• Roasted Vegetables with feta and pine nuts</li> <li>• Mixed vegetable quiche garden salad</li> <li>• Eggplant schnitzels with ratatouille vegetables</li> <li>• Vegetable soup</li> </ul>	<ul style="list-style-type: none"> <li>• Vegetable burgers</li> <li>• Coleslaw &amp; assorted salads</li> <li>• Corn cobs &amp; baked potatoes with cheese</li> <li>• Pavlova</li> </ul>
<b>THURSDAY</b>		
<ul style="list-style-type: none"> <li>• Hot and flaky croissants with cheese and tomato</li> </ul>		
<b>MEAL NOTES</b>		
<ul style="list-style-type: none"> <li>• Breakfast – served with fresh fruit salad, selection of cereals, porridge, yoghurt and toast.</li> <li>• Lunch – served with homemade soup of the day, hot breads, selection of fresh salads and a tropical fruit platter.</li> </ul>		

## VEGETARIAN MENU

Breakfast	Lunch	Dinner
<ul style="list-style-type: none"> <li>Desserts – Aussie pavlova, chocolate mousse, apple crumble, tiramisu, sticky date pudding</li> <li><i>NB: Meals are subject to change without notice.</i></li> </ul>		

## VEGAN MENU

Breakfast	Lunch	Dinner
<b>FRIDAY</b>	<b>Ploughman's Platter</b>	<b>Italian Pasta Feast</b>
<ul style="list-style-type: none"> <li>Scrambled tofu</li> <li>Hash browns</li> <li>Grilled tomatoes</li> <li>Roasted mushrooms</li> <li>Tofu bacon</li> </ul>	<ul style="list-style-type: none"> <li>Buffet of salads, condiments and anitpastos</li> <li>Grilled mixed Mediterranean vegetables</li> <li>Fresh bagels and bread rolls</li> <li>Tomato &amp; basil soup</li> </ul>	<ul style="list-style-type: none"> <li>Tofu Spaghetti bolognese</li> <li>Pumpkin Gnocchi with a diced tomato &amp; mushroom sauce</li> <li>Oven baked garlic potato with pepperonata</li> <li>Garden salad</li> <li>Garlic &amp; herb focaccia</li> </ul>
<b>SATURDAY</b>	<b>From The Deep</b>	<b>Roast Night</b>
<ul style="list-style-type: none"> <li>Scrambled tofu with sauteed spinach</li> <li>Grilled tomatoes</li> <li>Roasted mushrooms</li> <li>Tofu bacon</li> <li>Baked beans</li> </ul>	<ul style="list-style-type: none"> <li>Sundried tomato &amp; olive pasta salad with garlic, chilli &amp; lemon pasta salad</li> <li>Potato salad with Dijon &amp; seeded mustard dressing tossed with red onion and french gherkins</li> <li>Leek &amp; potato soup</li> </ul>	<ul style="list-style-type: none"> <li>Cajun spiced roast nut loaf</li> <li>Garlic &amp; rosemary roast potatoes, butternut pumpkin</li> <li>Honey &amp; Garlic roasted carrot and parsnip</li> <li>Blanched cauliflower &amp; green beans</li> </ul>
<b>SUNDAY</b>	<b>From The Garden</b>	<b>Aussie Bbq Night</b>
<ul style="list-style-type: none"> <li>Scrambled tofu</li> <li>Tofu bacon</li> <li>Pancakes with mixed berry compote</li> <li>Sauteed tomato, leek &amp; mushrooms</li> </ul>	<ul style="list-style-type: none"> <li>Grilled mushroom, julienne carrot &amp; balsamic vinegar salad</li> <li>Vegan Niscoise salad</li> <li>Spicy Thai pumpkin soup</li> </ul>	<ul style="list-style-type: none"> <li>Garlic &amp; sesame marinated vegetable &amp; tofu kebabs</li> <li>Grilled onions, corn cobs, green salad &amp; baked potatoes.</li> <li>Chiffonade medley of green &amp; red cabbage with a light Thai sweet chilli dressing.</li> </ul>

## VEGAN MENU

Breakfast	Lunch	Dinner
<b>MONDAY</b>	<b>Pizza Bar</b>	<b>Asian Buffet</b>
Open grill sandwich with avocado, red onion & zested lemon.	<ul style="list-style-type: none"><li>• Personalized traditional pizzas</li><li>• Leek &amp; sweet corn broth</li></ul>	<ul style="list-style-type: none"><li>• Thai green curry with seasonal vegetables mixed with pan fried tofu, honey &amp; cashew nuts.</li><li>• Steamed bok choy aloft sesame oil tossed rice noodles.</li><li>• Lemongrass scented jasmine rice</li></ul>
<b>TUESDAY</b>	<b>Mexican Fiesta</b>	<b>Restaurant Night</b>
<ul style="list-style-type: none"><li>• Scrambled tofu</li><li>• Hash browns</li><li>• Grilled tomatoes</li><li>• Roasted mushrooms</li><li>• Tofu bacon</li><li>• Baked beans</li></ul>	<ul style="list-style-type: none"><li>• Harissa, Cajun &amp; garlic seasoned vegetables</li><li>• Tortillas &amp; tacos</li><li>• Taco filling</li><li>• Mexican rice</li><li>• Spanish tomato &amp; corn soup</li></ul>	<ul style="list-style-type: none"><li>• Mushroom &amp; spinach risotto with garlic brushed ciabatta.</li></ul>
<b>WEDNESDAY</b>	<b>A La Mediterranean</b>	<b>International Bbq Night</b>
<ul style="list-style-type: none"><li>• Scrambled tofu</li><li>• Tofu bacon</li><li>• Pancakes with mixed berry compote</li><li>• Grilled tomatoes</li><li>• Roasted mushrooms</li></ul>	<ul style="list-style-type: none"><li>• Pumpkin ravioli with mushrooms &amp; spinach in a Napoli sauce</li><li>• Ratatouille vegetables with Napoli and basil</li><li>• Vegetable soup.</li></ul>	<ul style="list-style-type: none"><li>• Garlic, Cajun, mushroom &amp; chickpea burgers</li><li>• Corn cobs &amp; baked potatoes.</li><li>• Chiffonade medley of green &amp; red cabbage with a light Thai sweet chilli dressing.</li></ul>
<b>THURSDAY</b>		
<ul style="list-style-type: none"><li>• Open grill sandwich with avocado, red onion &amp; zested lemon.</li></ul>		
<b>MEAL NOTES</b>		
<ul style="list-style-type: none"><li>• Breakfast – served with fresh fruit salad, selection of cereals, vegan porridge (if required) and toast.</li><li>• Lunch – served with homemade soup of the day, hot breads, selection of fresh salads and a tropical fruit platter.</li><li>• Desserts – Coffee granita, apple &amp; cinnamon crumble, seasonal fruits drizzled with lime/sugar &amp;</li></ul>		

## VEGAN MENU

Breakfast

Lunch

Dinner

raspberry coulis, coconut & sesame sticky rice, honey & sesame candied banana with shredded coconut, seasonal fruit skewers drizzled with lime/sugar & raspberry coulis.

- *NB: Meals are subject to change without notice.*