



SPIRIT OF MELBOURNE

CRUISING RESTAURANT

3 HOUR DINNER CRUISE

WEDNESDAY, THURSDAY, FRIDAY,
SATURDAY & SUNDAY

7:30PM - 10:30PM

DEPARTS

Southbank Promenade
Berth 1

SIT DOWN EVENT

An all inclusive Cruise
Package

4 Course Meal & Beverages

BOOKINGS ESSENTIAL

ENTRÉE | one choice per guest

- **Entrée Tasting Platter (INCLUDES ALL THREE ITEMS)**
Lamb Kofta served with minted yoghurt (GF)
Peking Duck on a bed of garden salad (GF)
Seafood Cocktail dressed in a creamy seafood sauce (GF)
- **Ratatouille Filo Parcel** served with goats cheese and salad (V)

MAIN COURSE | one choice per guest

- Chargrilled Chicken Breast with a porcini mushroom cream sauce, served with potato and seasonal vegetables (GF)
- Baked Barramundi Fillet, Cooked with Ginger and Lime, Dressed in a Coconut Veloute, served with wild rice and vegetables (GF)
- Chargrilled Beef Eye Fillet cooked "medium" with a port wine jus, served with potato and seasonal vegetables (GF)
- Portuguese Lamb Shank served upon mash potato with a confit of vegetables (GF)
- Whole Baby Pumpkin filled with a stir fry of seasonal vegetables and quinoa, topped with melted cheese (V) (GF)
- Roasted Mediterranean Vegetable Lasagne with a béchamel sauce served with potato gratin & seasoned vegetables (V)

DESSERT PLATTER

Selection of Mini Desserts

CHEESE TASTING PLATTER

Australian Cheeses, dried fruit and nuts served with crackers

TEA & COFFEE

Port or Liqueur (Available upon request during Tea & Coffee service)

BEVERAGES

Premium selection of Red, White & Sparkling
Wines Selection of Beers
Soft Drinks & Orange Juice

* We operate under strict RSA laws when serving alcohol.

* **NOTE: Main Course Menu Selections** are to be provided at the time of booking.