

Night Sailing Menu



MAINS SELF-SERVE

\$29.50

All mains include salads, dinner rolls and a non-alcoholic drink
(Tea, Coffee or Post-Mix Soft Drink)

CARVERY

Mediterranean Spiced Scottsdale Pork Shoulder | (GFO)

Oven Baked Asian Sticky Chicken | (GFO)

Roasted Root Vegetables | (VG) (GFO)

Roasted Nicola Potatoes with Garlic Rosemary | (VG) (GFO)

Buttered Corn on the Cob | (V) (GFO)

Pan Gravy (GFO) | Apple Sauce (VG) (GFO)

HOT DISHES

Crumbed Locally Sourced Fish with Lemon and Tartare

Crumbed Squid with Spiced Kale and Caper Seasoning

Crispy Fried Chips | (V)

Sweet Potato Dahl with Steamed Rice | (VG) (GFO)

Penne with Garlic Mushroom and Spinach Cream | (V)

Steamed Greens | (VG) (GFO)

SALADS

Quinoa and Chickpea Garden Salad | (VG) (GFO)

Nicola Potato and Pesto Salad | (V) (GFO)

Crispy Noodle Slaw

Pickled Fennel and Rocket Salad | (VG) (GFO)

Mixed Leaves | (VG) (GFO)

Traditional Dressing (GFO) | Olive Oil (GFO) | Balsamic Vinegar Reduction (GFO)

DRINKS

Tea | Coffee | Post-Mix Soft Drink

DESSERT

\$9.50

Tasmanian Pear Tart with Walnut Praline | (V) (GFO)

Pavlova with Fresh Fruit and Whipped Cream | (V) (GFO)

Anvers Chocolate Panacotta | (V) (GFO)

(V) VEGETARIAN (VG) VEGAN (GFO) GLUTEN-FRIENDLY OPTION

PRICING

Adults \$29.50 | 15 & under* \$15.00 | 10 & under* \$10.00 | 5 & under* FREE

* All children's meals must be accompanied by a full paying adult.

Items on the menu are subject to change.