



Cruise Like a Local menu

Entree

Prawns served with mayonnaise
Fresh bread & butter

Main Course

Cooked on the barbecue, shared platters of;
Grilled salmon with drizzle of olive oil & lemon
Marinated Grass fed rump steak
Mixed green salad with cherry tomatoes with balsamic dressing
Creamy German potato salad

Dessert

Selection of cheeses with crackers and strawberries

Vegetarian and Kosher meals available on request.

*For private charters upgrade and include a seafood platter. Includes; ocean king prawns, freshly shucked oysters, smoked salmon, blue swimmer crabs with lemons & sauces, \$75.00 per person, minimum spend \$150.00.