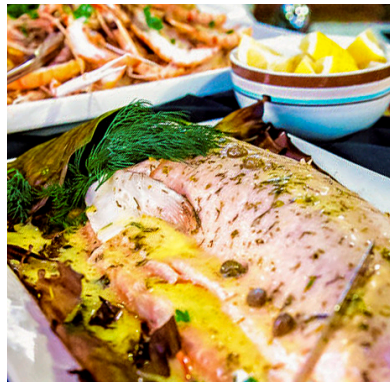


ALL OCCASION CRUISES

BELLA VISTA BANQUET

\$80pp



BANQUET MENU

PASTA & NOODLES

(Choice of 2)

- Fresh Pasta with Roast Baby Eggplant, Capsicum and Mushrooms tossed in a Tomato & Olive Oil Dressing
- Fresh Pasta with Roast Garlic King Prawns, Parsley, Lemon in a Tomato & White Wine Cream Sauce
- Fresh Pasta with Pancetta and Mushrooms tossed in a White Wine, Garlic and Olive Oil Sauce
- Hokkien Noodles Stir Fried, Asian Vegetables with Soy & Ginger

CHICKEN

(Choice of 1)

- Pan Fried Chicken Breast in a White Wine Cream Sauce
- Roast Chicken with Lemon, Garlic and Oregano
- Chicken Parmigiana – individual chicken breasts stuffed with haloumi & prosciutto with a Beurre blanc sauce
- Grilled Chicken Breast drizzled with a Capsicum and Pesto Sauce

MEAT & CARVERY

(Choice of 2)

- Honey Glazed Baked Leg of Ham
- Seared Green Pepper crusted Rare Roast Rump Fillets in a Red Wine Jus
- Angus Beef Stroganoff with Mushrooms and Capsicum topped with Sour Cream and Chives
- Char Grilled Beef Fillet Steak & Field Mushrooms served with an Onion Glaze Gravy Roast Rolled Pork with Crackling and Apple Sauce
- Moroccan Lamb Rump surrounded with our Home-Style Tzatziki Sauce
- Medallion of Kangaroo accompanied with Kakadu Plum Chutney

SEAFOOD

(Choice of 1)

- Grilled Barramundi marinated in Lime and Coriander served on Banana Leaves
- Whole Baked Tasmanian Salmon topped with Baby Spinach, Dill and Capers
- Salt and Szechuan Pepper Squid
- Fresh King Prawns with Seafood Aioli
- Beer Battered Fish Portions and Hot Chips

POTATO

(Choice of 1)

- Potato Au Gratin – layers of creamy potato, onion and parmesan cheese
- Baby Potatoes Roasted with Rosemary, Parsley and Garlic Butter
- Garlic Potato Wedges

SALAD

(Choice of 3)

- Roquette, Pear and Parmesan Salad with Lemon and Oregano Dressing
- Caprese Salad of Tomato, Bocconcini and Fresh Basil
- Traditional Greek Salad –salad consisting of iceberg lettuce, Spanish onions, Kalamata olives, tomatoes, cucumbers & feta cheese with a sprinkle of oregano
- Mediterranean Roast Vegetables and Couscous Salad with Crispy Prosciutto and Crumbled Goats Cheese
- Antipasto Platters- a selection of cured meats and marinated Italian style vegetables
- Baby Chat Potato Salad in Parsley and Extra Virgin Olive Oil Dressing
- Seafood Salad – a medley of seafood and avocado in a dill and honey sauce

- Baby Beetroot Salad with Orange Segments, Roquette in a Balsamic Reduction with Crumbled Goats Cheese
- Steamed String Beans topped with Almond Flakes

DESSERT

(Choice of 2)

- Vanilla Bean Cream Brûlée with Blueberry Compote
- Individual Tiramisu topped with Chocolate-Coated Strawberries
- Individual Sticky Date Pudding with a Toffee Sauce
- Chocolate Ganache Tart with Cinnamon Ice-Cream
- Assorted Cheese & Seasonal Fruit

