

# ALL OCCASION CRUISES



## 3 COURSE FORMAL DINING OPTIONS

### 3 COURSE FORMAL DINING

\$140pp

#### ON ARRIVAL

(Choice of 3 items)

- Peking duck pancake with shallots and chili jam
- Mini flans of baby eggplant, caramelized onion and goats cheese
- Arancini filled with bocconcini, roast pumpkin and baby spinach
- Assorted sushi with pickle ginger, wasabi and soy
- Indonesian chicken satay skewers with spicy peanut and coconut sauce
- Garlic prawn twisters
- Poached Tasmanian salmon and baby spinach quiche topped with mozzarella
- Cheese, sour cream and chives

#### ENTRÉE

(Choice of 1 item)

- Trio of Seafood Plate consisting of lobster with lemon garlic sauce, king prawns and scallops
- Seared garlic king prawns in a shallot and white wine sauce reduction on a creamy risotto
- Moroccan lamb kebabs on a bed of couscous with minted yoghurt and crisp pita bread
- Warm chorizo, haloumi, roasted kumara and chargrilled capsicum embedded on a roquette salad accompanied with a side of tomato relish
- Panko crusted King Tiger Prawns with Malaysian coconut curry
- Seared Cajun Yellow Fin Tuna with Mango and Paw Paw Salsa

## VEGETARIAN

- Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted heirloom tomato reduction

## DESSERT

(Choice of 1 item)

- Vanilla bean cream brulee with blueberry compote
- Baked white chocolate cheesecake served with mixed berry compote
- Individual tiramisu topped with chocolate coated strawberries
- Chocolate ganache' tart with cinnamon ice cream
- Vanilla panacotta layered with strawberries Romanoff and liqueur strawberries
- Glazed individual fruit flans
- Apple and rhubarb crumble served with vanilla bean ice cream
- Table dessert tasting platters consisting of a variety of the featured desserts



A: 37 Bank St Pyrmont, NSW 2009 | P: 9809 5499 | E: [info@aocruises.com.au](mailto:info@aocruises.com.au)

[www.aocruises.com.au](http://www.aocruises.com.au)