

Cruise restaurant

dinner menu from 6pm-late, entrance via stairs on ground floor

level 2, overseas passenger terminal, circular quay west, the rocks

Menu

Sydney Rock Oysters served natural or with a red wine & eschalot dressing	4
Heirloom Tomato and Basil Galette ; warmed tomatoes & fresh basil on puff pastry	17
Tasmanian Smoked Salmon on potato & dill pancake, crème fraiche, wild roquette & capers	18
Boston Bay Mussels steamed in a tomato, saffron & fennel broth with garlic toasts	22
Butternut Squash Salad , baby spinach & goats cheese, pine nuts & balsamic vinaigrette	18
Pancetta wrapped Scallops , baby herb salad, balsamic & basil	21
Chicken & Cashew Nut Salad with dry slaw, mint & nuoc cham dressing	19.5
Seared Beef or Tofu Salad , snow pea leaves, cherry tomatoes, cucumber, toasted sesame & ponzu	19/17
Char grilled Squid , pancetta, rocket and pimento salsa	20
Chilli Crab Linguine , fresh cooked pasta with Blue Swimmer Crab, chilli, chives, & lemon oil	23/32
Herb Roasted Whole Baby Barramundi , shredded fennel & orange salad, citrus butter	34
Pan Roasted Free Range Chicken Breast ; Szechuan vegetables, soy glaze	32
Char Grilled Kangaroo Fillet , bush tomato jam, sweet potato & wattle seed mash	36
250gm Certified 'Black Angus' Scotch Fillet , celeriac remoulade, crunchy fries, watercress & red wine sauce	36
Grilled King Salmon , miso eggplant & steamed soy beans	36
Ocean Perch Fillets , fried with a James Squire batter, pea puree & crunchy chips	29
Harissa Rubbed Junee Lamb Rump , Tajine cooked with Moroccan spices & herbs, couscous & flat bread	37
300gm Gympie Grain Fed Rib Eye , red wine & eschalot butter, watercress & grilled tomato	38

Fingers, Sticks and Bowls

Seared Scallops , crisped pancetta, pea puree & mint vinaigrette	5.5
Peking Duck Spring Rolls , spicy plum sauce	6
Assorted Breads with balsamic vinegar & extra virgin olive oil	8
Mixed Marinated Olives with garlic, chilli & thyme	8.5
House Made Dips , olive toasts & lavosh	17.5
50g Jamon Iberico , cornichons & toasts	19
Share Plate Jindi brie, marinated vegetables, mixed olives, selected dip & lavosh	22

Sides

House Garden Salad with tomato, cucumber, Spanish onion & balsamic dressing	9
Crunch Fries with sauce	9
Wild Roquette Salad with parmesan & pine nut salad	9
Baby Potatoes with truffle oil & parmesan	10
Heirloom Tomato and Rocket Salad with a basil oil dressing	10

Sweet Treats & Desserts

Trio Sorbet Selection	10
Passionfruit Crème Brulee	14
Cruise Tiramisu	14
French Apple Tart ; vanilla bean ice cream & caramel	14
Australian cheese plate with muscatels, quince paste & lavosh	25