

# GORDON RIVER CRUISES

## *Premier Upper Deck Menu*

### WELCOME ABOARD

*Coffee/Tea/Juice*

*Smokey chorizo & danish fetta savoury muffins*

*Roasted pumpkin, zucchini, basil & three cheese savoury muffins (V) Tasmania's Westhaven natural yogurt & granola pots w' spiced raspberry compote (V, G)*

*Fresh melon salad w' Tasmanian honey & lime syrup (G, D, V, VGP)*

### MID MORNING CANAPES

*Quash tart w' egg, sundried tomato, cheddar & feta (GF, V) Lightly curried sweet potato, pumpkin & coconut soup (G, D, V, VG)*

*G: - Gluten Free V: - Vegetarian D: - Dairy Free VG: - Vegan VGP: - Vegan possible*



## LONG TABLE LUNCH

*Asian style fried rice with vegetables, soy sauce & fried shallots (GF, D, V, VG)*

*Oven baked coconut & Kaffir lime chicken w' our Thai style slaw (G, D)*

*Steamed Tasmanian ocean trout fillets w' furikake & lime butter sauce (GFA)*

*Macquarie Harbour smoked salmon, pickled red onion & capers*

*w' Yuzu aioli or seasoned Wakame salsa (G, DFA)*

*Antipasto platter w' pastrami, fennel sausage, mild salami, grilled vegetables, crusty house baked bread & house chutney*

*Mediterranean chickpea salad w' slow roasted cauliflower, sweet potato, grilled zucchini & a tangy Italian sugo & basil dressing (G, D, V, VG)*

*Tri-colour pearl couscous w' summer vegetables, five bean mix, rocket & maple golden syrup dressing (V, VG, DF)*

*Buckwheat noodle & Huon mushroom salad w' edamame beans, broccolini & a sticky ginger, lemongrass & sweet soy glaze (D, V, VG)*

*White dinner rolls topped with sea salt (V, DF)*

## DESSERTS & TREATS

*An ever-changing selection of house made cakes, tarts & slices*

*including dairy & gluten free options*

*A selection of Tasmania's finest available cheeses served with crisp lavish, crackers & house port-soaked fruit chutney (GFA, V)*

