

GORDON RIVER CRUISE UPPER DECK

MENU 2022-23

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 & mint salad w' Tasmanian honey & lime syrup (G, D, V, VGP)

MID MORNING CANAPES

Crisp Tartlet w' truffle Huon mushrooms, roasted heirloom tomato & grana (G, V)

Lightly curried sweet potato, pumpkin & coconut soup (G, D, V, VG)

LONG TABLE LUNCH

Pickled Australian squid & vegetable salad on rocket (G, D)

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 & crispy 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)*

*Jamaican style corn & black bean salad w' roasted bell peppers, scented brown rice,
coriander, a touch of chili & lime juice (G, D, V, VG)*

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

Strahan bakery light rye sourdough rolls & farm butter (V)

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 fruits (GFA, V)*

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

*whilst we are a nut free boat, and every effort is made to eliminate

we cannot guarantee traces are not present in some base ingredients & spices.