



Sydney Princess Cruises

PO Box 135 Pyrmont NSW 2009

P 02 9518 7813

F 02 9518 8757

E info@sydneyprincesscruises.com.au

W www.sydneyprincesscruises.com.au

Balmain Cruising Cocktail

(The list below is all one menu - Food is served from the moment your guests board, for the duration of the cruise)

Upon arrival

Chicken satays with peanut coconut dip (gf)

Assorted sushi with wasabi & soy sauce (v) (gf)

Assorted mini gourmet pies

Salt and pepper Calamari with garlic aioli

On the BBQ

Delicate veal chipolata sausages with tomato chutney (gf)

Mini Beef Sliders with Bush tomato relish

From the buffet table

Double smoked leg ham carved onboard (gf)

with selection of mustards

Mesclun salad with roasted sweet potato, semi dried tomatoes, olives and shaved parmesan (v)

Selection of bread rolls and butter

Dessert

Selection of quality Cakes

Australian cheese platter with lavish crackers (gf)

gf – gluten free

v – vegetarian, may contain seafood

menu items may be subject to change

please advise your cruise event specialist of any special dietary requirements



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Clifton Gardens Cocktail

Roaming canapés

Mini chicken skewers **gf**

Salt n pepper calamari **v**

Beef sliders, gruyere & tomato jam

Assorted arancini balls **v**

Downtown New York mini hot dogs, ketchup relish

Chef's selection of gourmet pies

Thai chicken

Beef & thyme

Lamb & rosemary

Trio of quiche

Lorraine

Sundried tomato & feta **v**

Spinach &

ricotta **v**

Dessert

Chef's selection of assorted cakes

Tea & coffee available on request

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Double Bay Formal Dining

Entrée

choice of two, served alternate

Baked pumpkin, quinoa, semi dried tomato & fetta salad **gf v**

Hanging Rock smoked trout, horseradish vinaigrette, watercress & cucumber salad **gf v**

King mushroom, goats cheese & spinach, rocket salad & pomegranate glaze **gf v**

Mains

choice of two, served alternate

Aubergine parmigiana, heirloom tomatoes & basil **v**

Grass fed beef fillet (M), pontiac mash, café de Paris butter **gf**

Roast chicken supreme, ricotta & semi dried tomato, quince glaze **gf**

For the table

Sourdough Dinner rolls

Dessert

choice of two, served alternate

Chocolate Mousse Delight

Mango & Passionfruit and White Chocolate Slice

Shared Cheese boards for the tables

+ Tea and coffee available on request

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Farm Cove Hot Roast Buffet

Starters

Tea and coffee

Assorted Biscuits **v**

Mains

Australian beef striploin with thyme and shiraz wine sauce

Roasted marinated chicken pieces

Herb roasted chat potatoes and rock salt **v**

Baked pumpkin **v**

Steamed greens **v**

Desserts

Assorted cake **v**

Tea & coffee available on request

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Freshwater BBQ Buffet

BBQ

Gourmet Sausages **gf**

Moroccan infused chicken **gf**

Chef's galley

Bay leaf mushroom ratatouille **gf v**

Lemon myrtle smashed baked potato **gf v**

Vermicelli Asian noodle Salad with Nam jim dressing **v**

Rainbow slaw, strawberry gum eucalyptus & honey dressing **gf**
v

Rocket, pear & parmesan, balsamic dressing **gf v**

Fresh Rolls **v**

Tea & coffee available on request

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Halal Deluxe Buffet

This menu includes certified Halal products.

Mains

Halal oven baked beef and rosemary * **gf**

Halal Moroccan marinated chicken pieces

Herb roasted chat potatoes and rock salt **v gf**

Persian rice served warm **v gf**

Salads

Mesclun salad with roasted sweet potato, semi dried tomatoes, and shaved parmesan **v**

Pear Parmesan Salad **v gf**

Bread rolls

Desserts

Assorted Cakes **v**

Tea & coffee available on request

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Indian Buffet Menu

The chefs and their teams are internationally trained in their craft and look forward to making your function a memorable experience.

Mains

Butter chicken

Mixed vegetable korma **v**

Dal makhani **v**

Peas pilau **v**

Naan bread **v**

Condiments

Mint Raita

Sweet Mango Chutney

Tea & coffee available on request

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Point Piper Cocktail

Roaming canapés

Moroccan scallop pop **gf**

Australian king prawns, finger lime aioli **gf**

South Australian bocconcini & prosciutto **gf**

Downtown New York mini hot dog, chilli ketchup relish

Middle eastern lamb delights, sour cherry & pomegranate jam **gf**

Marinated cheese & kalamata olives **gf v**

Italian arancini, garlic & lemon mayo **v**

Substantial noodle box

choice of one

Vegetable korma with basmati rice **gf v**

Green chicken curry, jasmine rice **gf**

Dessert

Chef's selection of petit cakes

Tea and coffee available on request

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Rose Bay Buffet

On arrival

Assorted mini-Quiches

Buffet

Whole baked salmon, lemon & dill crème **v**
carved at the buffet

Eye fillet of Australian beef, café de Paris butter **gf**

Sundried tomato & fetta chicken supreme, saffron & Cointreau glaze **gf**

Kale, apple & Shiitake risotto **gf v**

Lyonnais potato gratin **gf**

Melody of steamed greens

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Rocket, pear & parmesan, white balsamic dressing

Sourdough Rolls for the Table

Dessert

Chef's selection of decadent cakes **gf v**

Tea & coffee available on request

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Rushcutters Bay Buffet

On arrival

Assorted Mini Quiches

From the buffet

Moroccan infused chicken **gf**

Beechworth honey & whisky glazed ham **gf**

Slow roasted Australian beef, bush pepper & mustard crust **gf**

Smashed baked potatoes, lemon myrtle & garlic **gf v**

Bay leaf mushroom ratatouille **gf**

Melody of steamed greens

Rocket, pear & parmesan salad, white balsamic dressing

Rainbow slaw, strawberry gum eucalyptus & honey dressing

Sourdough Rolls for the table

Cheese

Chef's selection of Australian cheese **gf v**

salad of dried fruit, quince paste & crackers

Tea and coffee available on request

gf – gluten free

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