

HARBOUR DINNER CRUISE MENU

Canapes

A selection of canapes will be shared among guests on board

Roasted Beets, wasabi vinaigrette, avocado, capers, flaxseed cracker [VG/NGA]

16 hour Braised Brisket, Māori fry bread, horseradish cream, pickled mustard seed [NGO]

Green Lip Mussel Tartlet, lemon caper mayo

Kiwi Bruschetta; 'mouse trap', marmite caramelised onions, toasted ciabatta, sweet chilli jam [V]

Main Course

Please choose an option from the set menu at time of booking

Lamb Rump, pomme anna, mint chimichurri, jus [NGA]

Pan-fried Market Fish, prosciutto butter sauce, seasonal vegetable [NGA]

Roast Chicken Caesar, baby cos, bacon, soft egg, parmesan [NGA]

Miso Roasted Pumpkin, braised lentils, black garlic puree, seed granola, crispy enoki [VG/NGA]

Dessert

Please choose an option from the set menu at time of booking

Chocolate Delice, weetbix crumb, miso caramel, chocolate cremeaux [VG/NGA]

Flat white Coffee Pot, set coffee custard, macerated pear, yuzu flakes, spiced shortbread [V/NGO]

Coconut Sago, dark chocolate, fruit compote, salted coconut [VG/NGA]

NGA – No Gluten Added | NGO – No Gluten Option Available | V – Vegan | VG – Vegetarian

We can cater to most dietary requirements, please advise at time of booking.

The LULAENN

