



*Emerald Star Cruises presents our new Summer Menu, celebrating the honour of our acceptance into the Australian Register of Historic Vessels. For this special occasion we are launching our new onboard catering, this is a new chapter for us and we are very excited by the possibilities...
the following is our sample fare;*

Nibbles

Upon arrival and boarding,

Assorted fresh dips

Vegetable Crudités with Turkish bread

Water Crackers with an assortment of mixed Cheeses

Dried Fruit and Nut selection

Tea & Coffee

Per person cost \$ 10.00



Australian Register Historic Vessel Number: HV000325



Morning Glory ***The Sun Rise Cruise***

Fresh fruit platter

Juices

Croissants & Condiments

Egg, bacon & mushroom tartlets

Home made muffins, banana, choc chip & blueberry

Burcher muesli

Breakfast sausages in a warm fresh roll

Condiments

Tea & Coffee

Per person cost \$ 25.00





Morning or Afternoon Tea

A simple fare for the shorter leisurely cruise

Assorted gourmet sandwiches

Mini quiches, mixed (vegetarian options)

Pikelets with home made jam and cream

Fresh scones with home made jam and cream

Continental biscuits

Chocolate, banana or poppy seed cake with chantilly cream

Tea & Coffee

Per person cost \$ 20.00



Lunch or Dinner

Cruising B.B.Q.

- *Chorizo cooked fresh on the BBQ on a rocket leaf bed*
- *Fresh green prawns marinated in a home made Thai lime dressing cooked fresh on the BBQ and served on a baby spinach leaf bed*
- *Chicken marinated with honey, soy, garlic and ginger cooked fresh on the BBQ with Mantova rolls and leafy salads*
- *Scotch fillet lightly marinated with caramelised onions, damper roll, leafy salads and our home made Potato salad*
- *Vegan Option available upon request, BBQ Tofu stir fry & fresh veg.*
- *German potato salad with egg, ham, gherkin & parsley*
- *Greek salad, with olive, feta, tomato & cucumber*
- *Rocket salad with sesame sprinkled honey baked pumpkin, goat cheese and pine nuts drizzled with virgin olive oil & seeded mustard*
- *Condiments including our own home made sweet chilli sauce*
- *Inclusive Price \$30.00 per person*
- *Desert option, additional \$5.00 per person*
- *Full Cheese Wheel with fresh strawberries, dried fruits & nuts*



The Ferry Buffet

Starters

*Thai prawn salad with Thai vinaigrette
A refreshing shot of fresh natural oyster with tangy original
cocktail sauce*

Mains

Glazed double smoked leg ham off the bone

Tasty roast beef platters & assorted mustards, carved on board

Roasted honey soy garlic chicken

*Mixed leaf salad with fetta, tiny tomatoes and pine nuts
drizzled with balsamic dressing*

Penne pasta with pesto dressing

Creamy German potato salad

Semi sundried tomatoes

Marinated eggplant in olive oil & spices.

All accompanied with fresh baguettes

Tea & Coffee

Per person cost \$ 30.00

Desserts

Additional person cost \$ 7.00

*Chilled cheese platter & Seasonal Fruit
or
Continental patisserie, mango raspberry log
drizzled with strawberry coulis*

Fresh Brewed Tea / Coffee & Chocolates



The Lavender

Casual Lunch or dinner

Appetisers, (Choice of two (2)

- * **Antipasto platter- A fine selection of cold meats, marinated vegetables cheeses and crackers.**
- * **Bruschetta –sour dough bread thinly sliced and toasted with brunoise vine ripened tomato and onion with a roasted garlic and olive oil dressing. This is garnished with parsley**
- * **A variety of freshly made open cut sandwiches. Some of the selection may include turkey breast fillet with cranberry sauce, honey cured leg ham with seeded mustard**
- * **Mushroom quiche- wok tossed wild mushroom baked with fresh cream and free range eggs**

Mains, (Choice of two (2)

- * **Fresh Atlantic salmon fillets with a lemon butter infusion**
- * **Marinated Scotch fillet**
- * **Char grilled chicken breast fillets- with a spicy marinade**
- * **Marinated prawn skewers- these Australian prawns are succulent and sweet. to compliment this sweetness we have added a light dusting of lemon pepper.**
- * **All mains served with green salad and dinner rolls**

Tea & Coffee

Per person cost \$ 30.00

Desserts (Choice of two (2)

Additional person cost \$ 7.00

- * **Chocolate mousse- rich French style with a hint of brandy.**
- * **Chilled cheese platter & seasonal fruit**
- * **Continental patisserie, mango raspberry log drizzled with strawberry coulis**
- * **Continental torte,**



The Emerald **Cocktail menu**

A light refreshing starter of fresh natural oyster shots with tangy original cocktail sauce

Chicken Caesar served upon a finger of lightly toasted Turkish bread

Mini lamb skewers served with a cucumber and tziki dipping sauce

Chicken drumettes or wingettes roasted with a spicy satay or honey and ktjap manis sauce

Homemade mini hamburgers patties on a freshly baked petit pain roll served with a chunky style tomato relish

Seared sea scallops served with a flaming Pernod cram sauce

Baby octopus marinated in BBQ sauce served off the grill

Tea & Coffee

Per person cost \$ 35.00

To compliment the selection of fine hot and cold hors d'ouvres we have

Desserts (Choice of two (2)

Additional person cost \$ 7.00

Cointreau, macerated strawberries with an infusion of honey yoghurt and mascarpone cheese garnished with shards of praline to top off the dining experience

Choc coated French mousse, hazelnut, passionfruit, mango & strawberry drizzled with coulis

Cheese platter,

Continental Torte,



*All menus can be altered to specific requirements and you could
add your own favourites*