



GOLD COAST CRUISES BRONZE BUFFET MENU #1

We are happy to accommodate any Special Dietary requests. Please advise before the day.

HOT CARVERY & VEGETABLES

Bourbon Glazed baked Leg Ham

Tender Roast Young Beef Marinated in French Mustard and Black Pepper

Roast Chicken Pieces with Thyme and Garlic

Served with Red Wine Jus and Condiments to Suit

Baked Baby Chat Potatoes with Sour Cream and Chives

Roast Queensland Blue Pumpkin

Caramelised Onions | Steamed Vegetables

Fresh Baked Dinner Rolls with Butter

TROPICAL FRUIT PLATTER

SALAD SELECTION – CHOOSE TWO

Saffron Potato with Hardboiled Eggs, Shallots and Semi-Dried Tomato

Spinach Salad with Sweet Potato and Marinated Button Mushrooms

Pappardelle Pasta with Baby Spinach, Roma Tomato and Fresh Basil

Caesar Salad with Cos Lettuce, Crisp Bacon, Shredded Parmesan and Croutons

Greek Salad with Iceberg Lettuce, Tomato, Fetta, Spanish Onion and Olives

Italian Cous Cous Salad with Roasted Artichokes, Eggplant, Red Peppers and Olives

Nicoise Salad of crunchy Green Beans, Olives, Capers, Potato and Egg

Traditional Cabbage Coleslaw with a Piquant Dressing

Garden Green Salad, Mixed Greens, Cucumber and Red Onion



GOLD COAST CRUISES BRONZE BUFFET MENU #1 (cont'd)

DESSERT SELECTION – CHOOSE ONE

Apple Crumble | Chocolate Mud Cake

Small Individual Pavlovas | Black Forest Gateau

Lemon-Lime Tart | Vanilla Cheesecake

GOLD COAST CRUISES BRONZE BUFFET MENU #2

HOT CARVERY & VEGETABLES

Roast Pork with Apple Sauce or Roast Beef with a Rich Meat Gravy

Grilled Reef Fish with Lemon Butter Sauce

Seared Chicken Tenderloins in Honey Soy Sauce

Roast Potatoes, Roast Pumpkin, Sweet Corn Kernels & Garden Greens

COLD ANTIPASTO PLATTER

Mediterranean Deli Platter with Chicken Pieces, Salami & Double Smoked Ham

SALADS & BREAD

Tossed Green Garden Salad with French Dressing

Traditional Potato Salad

Crispy Noodle Salad

Bread Rolls & Butter Portions

DESSERTS – CHOOSE 2 SERVED ALTERNATE DROP

Decadent, Delicious Chocolate Mud Cake

Warm Apple Crumble or Pie served with Cream

Sticky Date Pudding with Butterscotch Sauce



GOLD COAST CRUISES SILVER SEAFOOD BUFFET MENU

We are happy to accommodate any Special Dietary requests. Please advise before the day.

CHEF'S SELECTION CANAPÉS SERVICE FOR 30 MINUTES BY OUR WAIT STAFF

HOT CARVERY & VEGETABLES

Bourbon Glazed Baked Leg Ham

Tender Roast Young Beef marinated in French Mustard & Black Pepper

Roast Chicken Pieces with Thyme & Garlic

Roast Assorted Root Vegetable Salsa

Buttered Long Green Beans

COLD SEAFOOD

Medium Ocean King Prawns with Cocktail Sauce & Lemon

SALADS & BREAD

Sweet Potato with Honey Mustard & Dressed Rocket

Greek Salad with Iceberg Lettuce, Tomato, Feta, Spanish onion & Olives

Bread Basket Selection

DESSERT SELECTION – CHOOSE TWO

Mini Pavlova with Double Cream & Passionfruit

Toasted Apple & Cinnamon Crumble Cake with Vanilla Sauce

Profiteroles with Chocolate Sauce



GOLD COAST CRUISES GOLD SEAFOOD BUFFET MENU #1

We are happy to accommodate any Special Dietary requests. Please advise before the day.

HOT MAINS & SIDES

Barramundi Fillet with Thai-style Coconut Cream Broth

Grilled Mignon of Beef en Croute, Wasabi Butter & Garlic Jus

Grilled Chicken Fillet with Sautéed Leeks & Macadamia Nuts

Ménage of Assorted Vegetables

Fragrant Rice

COLD SEAFOOD

Freshly shucked Oysters with fresh Lemon & Traditional Sauce

Fresh Ocean King Prawns with Mango & Avocado Salsa

COLD ANTIPASTO PLATTER

Mediterranean Deli Platter consisting of Marinated Chicken Pieces, Salami & Double Smoked Ham, with Char-grilled Capsicum, Eggplant, Semi-dried Tomato, Kalamata Olives & Marinated Feta

SALAD & BREAD

Traditional Caesar Salad – Cos Lettuce, Crispy Bacon, Shaved Parmesan & Croutons in a Garlic Anchovy Sauce

Freshly Baked Selection of Rolls & Loaves

DESSERTS

French Crêpes with Mandarin & Butterscotch Sauce, topped with Chantilly Cream

A selection of Seasonal Fresh Tropical Fruits



GOLD COAST CRUISES GOLD SEAFOOD BUFFET MENU #2

We are happy to accommodate any Special Dietary requests. Please advise before the day.

HOT MAINS & HOT SIDES

Grilled Mignon of Veal, topped with Sundried Tomato, Roasted Field Mushroom, Hollandaise & Jus

Chicken Tenderloin filled with Provolone Cheese, Spinach & Pinenut wrapped in Prosciutto, baked in Olive Oil, Garlic & Rosemary & served with Tomato & Artichoke Salsa

Oven-baked Atlantic Salmon Fillet with a Macadamia Nut Crust, splashed with Blood Orange Butter

Pan-seared Prawn Tails with Kaffir Lime, Chilli & Cream, sprinkled with Sweet Potato Shards

Ménage of Assorted Vegetables & Roast Baby Chat Potato

Basmati Rice with Shallots

SALAD & BREAD

Salad of Rocket, Feta Cheese & Vine Ripe Tomatoes with Aged Vinegar & Olive Oil

Assorted Selection of Rolls & Breads with Butter

DESSERTS

Mini Pavlovas with Fresh Berry Compote & Chantilly Cream

Selection of Local & Imported Cheeses with Dried Fruits, Nuts & Assorted Biscuits



GOLD COAST CRUISES CHRISTMAS BUFFET MENU

We are happy to accommodate any Special Dietary requests. Please advise before the day.

HOT CARVERY

Roast Golden Turkey Breast

Bourbon Glazed Baked Leg of Ham

Served with Red Wine Jus and Traditional Condiments

HOT SIDES

Baked Baby Chat Potato with Rosemary

Roast Butternut Pumpkin

Roast Root Vegetable Salsa

Garden Greens

SALADS & BREAD

Traditional Coleslaw with a Piquant Dressing

Greek Salad with Iceberg Lettuce, Tomato, Fetta, Spanish Onion and Olives

Crusty Bread Rolls with Butter

DESSERTS

Traditional Christmas Plum Pudding with Brandy Custard and Assorted Berries

Individual Pavlova with Seasonal Fruit