



BRONZE COCKTAIL FINGER FOOD MENU

Prepared in our Professional Kitchen Galley, our Cocktail Finger Food is presented on platters and served to Guests by our Wait Staff. We are happy to accommodate any Special Dietary requests. Please advise before the day.

Select 6 Items for 1 ½ Hours Service

Select 8 Items for 2 Hours Service

Select 10 Items for 2 ½ Hours Service

COLD

Cold Platter Selection of Vegetarian, Chicken & Seafood Sushi w/Wasabi & Soy
Roast Tomato, Spanish Onion, Baby Mozzarella & Basil Pesto Bruschetta (Vegetarian)
Assorted Dips w/Vegetable Sticks & Corn Chips (GF)

HOT

Beef & Burgundy Petite Pies
Chicken & Mushroom Petite Pies
Pork Sausage Rolls w/Dipping Sauce
Assorted Mini Quiches
BBQ Pork Meatballs w/Dipping Sauce
Gourmet Beef Meatballs w/Dipping Sauce
Tandoori Chicken Skewers
Peri Peri Chicken Skewers (GF)
Tempura Whiting Fillets w/Lemon Aioli
Salt & Pepper Squid w/Garlic Aioli
Garlic Prawn Twisters w/Sweet Chilli Sauce
Prawn Dumplings w/Sweet Chilli Sauce
Vegetable Spring Rolls w/Sweet Chilli Sauce (Vegetarian)
Curried Vegetable Samosas w/Mango Chutney (Vegetarian)
Mini Roast Vegetable Frittatas (Vegetarian)



BRONZE COCKTAIL FINGER FOOD MENU

HOT

Crumbed Broccoli & Cheese Bites (Vegetarian)

Italian Crumbed Mozzarella Cheese Sticks (Vegetarian)

Caramelised Onion & Parmesan + Fetta & Spinach Puffed Egg Bites w/Tomato Relish (Vegetarian)

Vegetable Gyoza w/Soy Dipping Sauce (Vegan)

Mediterranean Falafel Balls w/Hummus (Vegan & GF)

Sweet Potato & Spring Onion Croquettes (Vegan & GF)

Leek & Mushroom Mini Pies (Vegan & GF)

Mini Vegan Sausage Rolls (Vegan, GF, Nut Free)



GOLD COAST CRUISES SILVER COCKTAIL FINGER FOOD MENU

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Select 8 Items for 1 ½ Hours Service

Select 10 Items for 2 Hours Service

Select 12 Items for 2 ½ Hours Service

COLD

Lebanese Bread Wrap with Satay Chicken and Rocket

Californian Sushi Bites with Wasabi and Soy

Avocado, Red Capsicum, Tomato and Lime Salsa, Jalapeno's and Corn Tostada (V)

Semi Dried Tomato, Crumbled Feta, Olive Puree and Black Rye Bread (V)

Baby Bocconcini Cheese, Cherry Tomato, Basil Skewers with Balsamic Glaze (V)

Chive Pancake with Corn and Coriander Salsa Topping (V)

Seared Marinated Rare Roast Beef on Baguette rounds with Tunisian Relish

Tandoori Lamb, Tomato-Cucumber Salsa on Crostini

Mini Bruschetta, Goats Cheese, Tomato, Basil and Olive Tapenade (V)

Slow Roast Tomato, Baby Mozzarella and Basil Pesto Bruschetta (V)

Miniature Vegetable Frittata and Garlic Aioli

Veal Tortellini and Sun-Dried Tomato Skewer with Rocket

Petite Scones with Anti-Pasto Toppings

Mini Finger Sandwiches – Various Fillings

Thai Beef Salad with Tomato Cucumber Salsa and Rocket

Rice Paper Roll with Vegetable Ratatouille and Roast Garlic Yoghurt (V)



GOLD COAST CRUISES SILVER COCKTAIL FINGER FOOD MENU

HOT

Thai Chicken Satay Skewers with Pumpkin and Peanut Sauce

Potato, Garlic and Fresh Rosemary Pizzettes (V)

Mini Vegetarian Spring Rolls with Sweet Chilli Jam (V)

Cocktail Curried Vegetable Samosas with Mango Chutney (V)

Spinach and Ricotta Puff Pastry Rolls (V)

Thai-style Fishcakes with Cucumber Dipping Sauce

Indian Spiced Sweet Potato and Lentil Spoons with Curried Chutney (V, GF)

Tempura Whiting Fillets with Lime Aioli

Curried Veal with Cheese Sausage Rolls and Spicy Chutney

Mini Assorted Quiches

Mushroom and Parmesan Risotto Balls with Aioli (V, GF)

Moroccan Style Fruit and Nut Meatballs with Yoghurt Raita (V)

Asian Vegetable Gyoza with a Ponzu Dipping Sauce (V)

Greek Spinach and Feta Filo Parcels (V)

Baby Chilli Burger with Lime Mayo

Little Hot Dog with Fresh Tomato Chutney and Seeded Mustard

Mini Baked Potato filled with Sour Cream, Bacon and Chives

Mini Meat Pies topped with Whipped Potato

Haloumi, Charred Eggplant, Harissa Yoghurt, Preserved Lemon and Toasted Flat Bread (V)

Falafel Balls with Greek Style Mint Yoghurt (V, GF)



GOLD COAST CRUISES GOLD COCKTAIL FINGER FOOD MENU

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Select 8 Items for 1 ½ Hours Service

Select 10 Items for 2 Hours Service

Select 12 Items for 2 ½ Hours Service

COLD

Fresh King Prawn and Mango Salsa Tartlet
Goats Cheese Tart with Moroccan Spiced Caramelised Pumpkin and Pomegranate (V)
Barramundi Ceviche, Avocado Puree, Red Capsicum, Tomato and Lime Salsa
Dressed White Spanner Crab Meat, Compressed Cucumber and Preserved Lemon
Mini Prawn Cocktail on Baby Cos Leaves
Oyster Shooters – Lime and Lemon Margarita
Vietnamese Cold Rolls with Peking Duck and Mandarin
Wonton Cup filled with Smoked Chicken Waldorf Salad
Smoked Salmon Tartare, Guacamole and Chive Sour Cream in Filo Cups
Caramelised Pear, Rocket and Prosciutto Wrap on a Spoon with Blue Cheese Cream (GF)
Pine Nut and Rice Filled Vine Leaves (V)
Peppered Rare Beef on Crostini with Horseradish Cream
Pumpkin & Herb Scones with Smoked Salmon and Creme Fraiche
Peking Duck, Shallot, Cucumber, Hoisin and Chinese Pancake
Mini Club Finger Sandwiches – Gourmet Fillings
Herb-Encrusted Moroccan Lamb with Chargrilled Eggplant on Pappadums topped
with Coriander Greek Yoghurt
Californian Nori Rolls with Wasabi and Soy
Chicken Caesar on Baby Cos Leaves



GOLD COAST CRUISES GOLD COCKTAIL FINGER FOOD MENU

HOT

Dukkha Crusted Salt and Pepper Squid with Wasabi and Lemon Aioli
Thai Chicken Sausage Roll, Turmeric, Lemongrass and Galangal and Chili Sauce
Char Siu Pork and Ginger Puff
Peking Duck Gyoza, Spiced Plum Sauce with Sesame and Coriander
Mini Taco with Chicken, Lettuce, Pico de Gallo Salsa and Sour Cream
Caramelised Fig Tartlet with Goats Cheese and Red Pepper Jam (V)
Dried Fig, Gorgonzola Cheese and Prosciutto Pizzettes (V)
Seared Scallop with Radish and Pickled Vegetable Salad
Prawn and Avocado Mini Quiche
Chargrilled Fresh Asparagus wrapped in Prosciutto
Canapé Cups with Char Sui Lamb and Smoked Baba Ghanoush
Barramundi Goujons with Ginger, Soy and Sesame
Chicken and Lemon Grass Wontons
Coconut and Macadamia Nut Crusted Prawns with Curried Aioli
Barbecued Duck Shanks with Chilli-Plum Dipping Sauce
Fillet Mignons wrapped in Bacon with Béarnaise Sauce
Mussel Fritters with Curried Aioli
Petit Chicken and Leek Pie topped with Whipped Potato
Souvlaki Lamb with Hummus
Scallop and Pancetta Kebab
Forest Mushrooms and Mascarpone Tarts (V)
Tandoori and Lime Chicken Skewers with Minted Yoghurt
Smoked Chorizo and Blue Cheese Tartlet with Caramelised Onion
Canape Cups filled with Butter Chicken and Topped with Cucumber Yoghurt



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



GOLD COAST CRUISES ALTERNATE PLATED MENU

Choose any 2 Entrees / 2 Main Courses / 2 Desserts to be served 50/50

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

COLD ENTREES

Chicken Tenderloin, Pressed Watermelon, Feta, Cress & Fresh Mint Salad, Peri Peri Aioli
& Lemon Scented Olive Oil

Honey Roasted Baby Beets, Walnuts, Diced Pear, Blue Cheese & Cress with Semi Dried Tomato Oil

Vegetable Gyoza, Daikon Radish, Cucumber & Wakame Seaweed Salad with Sesame Soy Dressing

Baby Prawn Cocktail with Tomato-Coriander Salsa & Guacamole Mayonnaise

Salad of Spinach, Pear, Gorgonzola, Walnuts & Crisp Bacon

HOT ENTREES

Portuguese Lemon Spiced Chicken Tenderloin on White Beans & Chorizo,
Cinnamon Smoked Cherry Tomatoes & Cress

Caramelised Onion & Potato Tart, Blistered Cherry Tomato
topped with dressed Wild Rocket & Shaved Parmesan

Spinach Gnocchi, sautéed Roma Tomato, Garlic, Fresh Basil & Olive Oil,
with Chargrilled Ciabatta Fingers & Shaved Parmesan

Roasted Pumpkin Cannelloni with Napoli Sauce, Shaved Parmesan & Baby Spinach Leaves

Toasted Focaccia with Oven-Roasted Field Mushroom, Rocket & Shaved Parmesan Salad
topped with Aged Balsamic & Extra Virgin Olive Oil

Vine-ripened Tomato, Marinated Feta, Chilli, Basil & Garlic Bruschetta

Confit Pork Belly, Turnip–Apple Mash with Star Anise & Orange Sauce

Cream of Pumpkin, Coconut & Kaffir Lime Soup with Grilled Barramundi



GOLD COAST CRUISES ALTERNATE PLATED MENU

MAIN COURSES

Chicken Breast in Olive Oil, Fresh Thyme, Rosemary & Garlic topped with fresh Roma Tomato Salsa,
Crisp Pancetta served with Roast Baby Chats

Barramundi Fillet with Thai-style Coconut Cream Broth on Asian Vegetable & Fragrant Rice

Braised Lamb Shank, Red Wine Tomato Jus, Rocket Mash & Long Green Beans

Herb-cruste d Veal Scaloppini served on a Potato Rosti
with Wilted Spinach & Saut ed Forest Mushrooms & Truffle Jus

Crispy Skin Salmon Fillet, Potato Mash, Leek & Fennel Ragout with a Citrus Beurre Blanc Sauce

Pan-fried Pork Fillet served with Orange Segments & Roasted Fennel, finished with Calvados Apple Sauce

Chicken Breast filled with Creamed Spinach & Camembert,
on a Sherry & Sweet Pea Risotto with Pencil Asparagus

Fillet of Barramundi, Roast Garlic Mash, Brown Butter & Baby Caper Sauce with Seasonal Vegetables

Rosette of Beef topped with Oven-Roasted Field Mushroom & Pastry Lattice on Truffle Scented Jus

Grilled Lamb Rump Steak, Maple Pecans, Chilli Aioli, Baby Spinach & Layered Potato

Lime Infused Tasmanian Salmon on Vanilla Mash with Saffron Onions & Semi-Dried Tomato
splashed with Lemon Scented Olive Oil

Grain Fed Beef Fillet, Spinach & Blue Cheese Tart, Swiss Brown Mushrooms,
Baked Roma Tomato & Thyme Jus

Rosti Potato stacked with Chargrilled Eggplant, Zucchini & Roast Truss Tomato,
over baked Yarra Valley Goat's Cheese on Wilted Rocket & Salsa Verde



GOLD COAST CRUISES ALTERNATE PLATED MENU

DESSERTS

Mini Pavlovas with Berry Compote & Chantilly Cream

Italian Tiramisu with Coffee Bean Sauce

Baked Citrus Tart with Passionfruit Double Cream

Mocha Chocolate Mousse in a Chocolate Basket with Raspberries

Chocolate Mud Cake with Sweetened Cream

Sticky Date Pudding, Toffee Sauce & Whipped Cream

Toasted Apple & Cinnamon Crumble Cake

Chocolate-topped Profiteroles with Vanilla Sauce

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

Whipped Triple Cream Brie, Blueberry Muscat Reduction & Crisp Wafers