

Drinks

Dutch 75 \$11 De Lijn Gin, sparkling wine, fresh lemon juice

Cazadores Margarita \$12 choice of hand-shaken or blended with classic lime, strawberry, mango, or passion fruit

Cosmopolitan \$12 Absolut Citron, Cointreau, cranberry, lime

Doctor Funk \$13 Myer's rum, Bacardi rum, grenadine, permod,, lime juice, bitters

Blue Hawaii \$12 Ketel one vodka, blue curacao, coconut cream, lemon juice, pineapple juice

Featured Beer \$7.75 Dos Equis



Taste the flavors of New Zealand on board with regionally inspired local dishes and ingredients.

Appetizers



Classic Tasmanian Seafood Chowder rich creamy scallop, salmon potato

Smoked Salmon Rosettes* GF bay shrimp salad, salmon caviar

Grilled Asparagus and Artichoke hazelnut-yogurt

Almond Chicken Tenders honey-Dijon mustard sauce

Boston, Iceberg Lettuce, Crumbled Gorgonzola Cheese 🌿 garlic croutons, chives, tomato

Chilled Raspberry Minestrone 🌿 GF honey, white wine, lemon

Daily Choice:

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Jumbo Shrimp Cocktail GF horseradish cocktail sauce

🌿 Vegetarian GF Gluten Free ND Non-Dairy NS No Sugar Added

The MSC and ASC labels assure that your seafood has been caught or farmed with the best possible care, helping to protect our oceans, lakes and rivers.



If you have a food allergy or intolerance, please inform your server before placing your order.

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions. Cheese may be non-vegetarian.

Mains



New Zealand Lamb Leg* ginger, mint sauce, savory style potatoes

Beef and Onion Pie potato crust, mushrooms, feta cheese

Cheese Ravioli, Chunky Tomato Sauce 🌿 ricotta, basil

Corvina Caponata* risotto verde, red pepper oil

Salmon, Amber Beer Béarnaise* maple-glazed carrots, mashed potato cakes

Cauliflower Rice Biryani 🌿 carrot, mint, raita, papadum

Daily Choice:

New York Strip Loin, Steak Fries* garlic herb butter

Garlic-Herb Roasted Chicken avocado-tomato `corn salad

Rustic Home-Made Lasagna tomato sauce, basil

Vegetable Bowl of the Day 🌿

Desserts

Artisanal Cheese Selection provolone, Monterey jack, Swiss, brie, gouda 🌿

Cherry Crisp vanilla ice cream

Whoopie Pie chocolate sandwich cookie

Creme Brulee Cake caramelized sugar, berries, chantilly

Cherry Cake 🍫 vanilla sauce

Brownie Peanut Sundae vanilla ice cream, peanuts, sprinkles, caramel

Cappuccino 3.75 **Espresso** 2.75

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www.asc-aqua.org



ASC-C-43573

www.msc.org



MSC-C-65108

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