

Cruise restaurant

Modern Italian Cuisine

Lunch 12pm Wednesday – Friday // Dinner 6pm Tuesday - Sunday

LEVEL 2

Pane

Toasted sourdough with apple balsamic & Tuscan olive oil	\$6.00
Grilled olive bread with olive tapenade & a roasted chilli oil	\$7.50

Ostriche

Pacific oysters	
served natural with lemon	\$18 // \$36
served natural with cucumber, chives & tomato	\$19 // \$39

Primi Piatti

Tallegio pannacotta served with a black fig-la Saba chutney, walnuts & toasts	\$17.00
Hand picked crab meat on a sweet corn & zucchini flower fritter with shaved baby fennel & lime	\$19.50
Pan seared deep sea scallops with a salad of granny smith apple, celeriac, rocket cress & apple balsamic	\$20.50
Carpaccio of pepper crusted Black Angus beef fillet topped with asparagus, globe artichokes, crisp sage & a truffle vinaigrette	\$22.00
Warm salad of baby carrots, asparagus, Liguria olives, peas, saffron & tomato water	\$17.00
"Lasagne" of cured Tasmanian ocean trout, micro herb salad, fresh lemon, dill & caviar	\$18.00

Pasta E Risotti

Tortaroni of cumin roasted carrot, goats curd, carrot chips & a pine nut brown butter	\$17 // \$25.50
Seppo Nero pappardelle with char grilled sword fish, white wine, tomato & basil	\$18 // \$29
Bbq king prawn risotto with grated bottarga	\$24 // \$36
Risotto of slow roasted duck, radicchio, pistachio nuts & preserved summer cherries	\$19 // \$28.50

Secondi Piatti

300gm Pork cutlet on a ragout of Jerusalem artichokes, chestnuts, rosemary & braised eschalots	\$28.50
Pan roasted loin of Lamb with poached roman beans, bella roma peppers, cherry tomatoes, baby onions & salsa verde	\$33.50
Pan fried fillet of barramundi on braised pencil leeks topped with a semi dried tomato, caper & spring onion salsa	\$29.50
Char grilled Veal cutlet "parmigiana" pancetta, parmesan, eggplant & tomato	\$35.00
300 gm "MSA" ribeye steak with porcini mushrooms, soffritto, confit garlic & puy lentils	\$39.00
Whole roasted spatchcock saltimbocca (buffalo mozzarella, prosciutto & sage) served with mustard fruits & tangerine oil	\$34.00

Contorni E Insalate

Rosemary roasted chat potatoes with season salt & truffle oil	\$8.00
Mescalín salad with tomato, cucumber & raspberry vinaigrette	\$8.00

Dolci

Caramelised apple & cinnamon risotto topped with a red wine glaze & vanilla marscarpone	\$14.00
Fresh pear, strawberry & prosecco Martini with a blue berry essence & pear sorbet	\$14.00
Baci pannacotta with shaved white chocolate, hazel nut soil & wafers	\$14.00
Quince & rhubarb terrine, brown sugar biscuit tuille, vanilla ice cream & rhubarb chips	\$14.00
Dessert platter	\$35.00

Selezione de Formaggi

Mauri Tallegio with muscatels	\$13.00
Gorgonzola dolce latte with white truffled honey	\$14.50
Pecorino Moliterno with dwarf peaches	\$13.50
Cheese platter	\$28.00

Cruise Cocktail lounge – Located on level 2, offers an array of classic & signature cocktails **6pm-late**
A Bar Menu is also available at Cruise Bar

