



MELBOURNE SHOWBOAT
LADY CUTLER

Our Captain's Dinner Menu \$50

For your selection 2011-2012

A point of difference with the Lady Cutler Melbourne Showboat is that our dinners are prepared fresh onboard, tailored for your event by our experience chefs.

Appetiser

A Trio of Mediterranean Dips, served on platters with fresh Turkish breads (v)

Fresh Bread Rolls

Freshly baked French crusty bread rolls, served with small dishes of pure Tasmanian butter and olive oil with Italian balsamic vinegar.

Entree

(select two for alternate service)

Hot Creamy Chicken and Cauliflower Soup

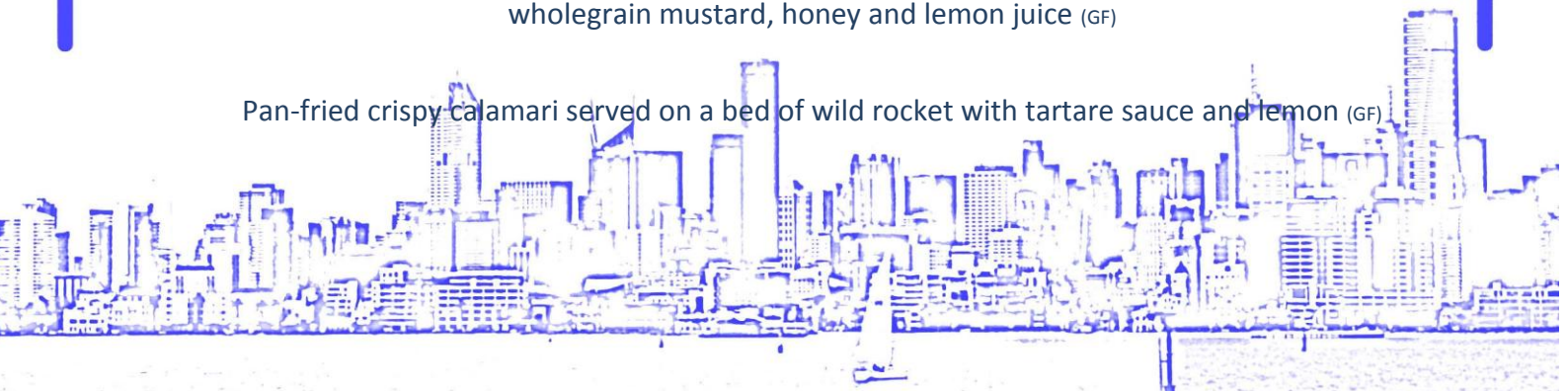
Roasted sweet potatoes and Roma tomatoes served warm with toasted pine-nuts, fresh spinach leaves, drizzled with a sweet balsamic vinegar and olive oil (v)

Parmesan and Thyme Arancini balls served on a bed of soft-lettuce with water-cress salad, with our Chef's aioli dressing (v)

Our Caesar salad of yellow tomatoes and finely grated parmesan served with thin slices of roasted bread stick, drizzled with a dressing of sour cream, Dijon mustard and lemon juice (v)

Seared salmon salad with mixed lettuce and blanched green beans drizzled with dressing of wholegrain mustard, honey and lemon juice (GF)

Pan-fried crispy calamari served on a bed of wild rocket with tartare sauce and lemon (GF)





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continued:

Main Course

(select two for alternate service)

All main courses are accompanied by a crisp green salad for the table to share

Char-grilled T-bone steak served medium rare on roasted baby potatoes with a red-wine jus
(GF)

Oven baked chicken breast stuffed with spinach, roasted red peppers and feta cheese, served
with a tarragon sauce (GF)

Fish of the Day: Crispy skin fillets of fresh snapper or ocean trout served with a fresh lemon
salsa on a bed of creamy mashed potato (GF)

Roast Lamb Cutlets served on a bed of creamy mashed potato, with baton carrots and
rosemary jus (GF)

Char-grilled King Prawns, served over a warm bed of jasmine rice mixed with a creamy dill
sauce and a wedge of lemon (GF)

Desserts

(select two for alternate service)

All individual desserts served with fresh cream and berry coulis

Citrus Tarts with fresh lemon curd in a pure butter shortbread base

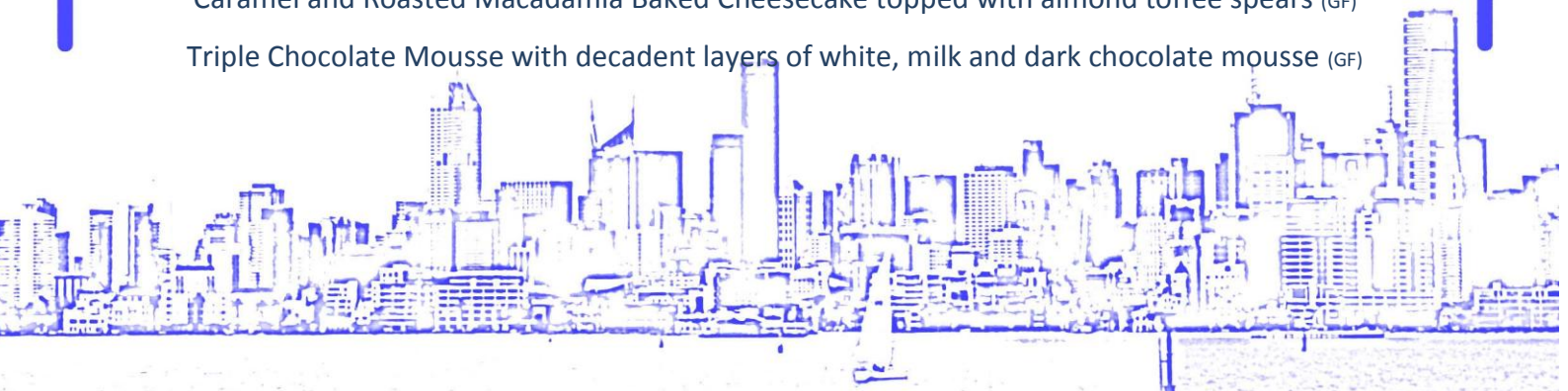
Rich Berry Baked Cheesecake topped with a blend of raspberries blueberries and cherries (GF)

Tiramisu crème set in a dark chocolate cup topped with fresh cream and a dark chocolate swirl (GF)

White Chocolate and Passionfruit Baked Cheesecake topped with vanilla biscuit crumb base (GF)

Caramel and Roasted Macadamia Baked Cheesecake topped with almond toffee spears (GF)

Triple Chocolate Mousse with decadent layers of white, milk and dark chocolate mousse (GF)





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continued:

Captain's Finale

Brewed Organic Europa Coffee, 100% Arabic Beans

English Break-fast Tea and Herbal Teas

Table service of tea and coffee will be provided.

This \$50 Captain's Dinner Menu includes: Pressed White linen tablecloths and folded napkins, high quality contemporary crockery and cutlery, fresh floating flowers, condiments with pure Tasmanian butter and olive oil in square dishes to each table.

Beverages will be waited table service during dining, unless otherwise requested by guests.

Notes: Please select your Entrées, Mains and Desserts with special attention to your guests' dietary requirements.

Email amob@melbourneshowboat.com.au phone 03 9499 9371

(V) vegetarian (may contain egg,dairy products) (GF) gluten free product* *Please note: whilst our GF dishes are prepared with gluten free products we cannot guarantee 100% gluten or nut free as the dish will be prepared in our kitchen where gluten and nut based products are used. Please advise our sales staff when booking your function of any particular dietary requirements and we will be very happy to assist.

