

NEW YEARS EVE 2024

Cruise Menu

EUROPEAN CHARCUTERIE GRAZING

A gourmet assortment of Australian cheeses & cured meats served with all things grazing; olives, quince paste, pickled cucumbers, fresh and dried fruit, seeded crackers, crisp breads, pretzels & popcorn.

FRESH SEAFOOD BUFFET

Enjoy an array of fresh Sydney Rock Oysters, Smoked Salmon, Cooked Tiger Prawns, Marinated Octopus Gourmet Sushi & Nigiri. Served with crisp breads & house made dipping sauces.

GOURMET CANAPÉS

Brioche Lobster Rolls

Lamb & Feta Keftedes w/ Minted Yogurt | GF

Pumpkin Arancini | GF, Vegan

Pumpkin, Spinach & Hummus Vegan Tartlet | Vegan

Beef & Red Wine Petite Pie

Pork & Fennel Sausage Rolls w/ Tomato Relish

Chinese BBQ Char Siu Sou | Vegan

Panko Prawn Lollipops

Petite Bahn Mi

DESSERTS

Petits Fours Flourless | GF

Handmade Tartlets

Strawberry, Rhubarb, Coconut & Sago Bowl | GF, Vegan

SYDNEY *event* CRUISES

NEW YEARS EVE

Menu

CANAPÉS

Brioche Lobster Rolls

Lobster, Mayo, Smoked Paprika & Celery on Brioche.

Lamb & Feta Keftedes | GF

Juicy Moroccan Lam, rich feta centre w/ minted yogurt.

Pumpkin Arancini | GF, Vegan

Creamy risotto w/ roasted pumpkin and notes of porcini

Panko Prawn Lollipops

Tender prawns stretched and coated in Japanese Crumb.

Pumpkin, Spinach & Hummus Tartlet | Vegan

Roasted and in a handmade shortcrust pastry shell.

Beef & Red Wine Petite Pie

Tender beef sauteed in red wine, encased in shortcrust pastry.

Petite Bahn Mi

Lemongrass Chicken, pickled daikon, coriander, mayo, soy

Pork & Fennel Sausage Rolls

Traditional Pork with a hint of fennel in golden flaky pastry.

Chinese BBQ Char Siu Sou | Vegan

Water chestnuts & mixed vegetables wrapped in puff pastry.

All special dietary requests must be submitted in writing to operations@secruises.com.au at least 2 weeks prior to the event .

Menus are subject to change due to produce availability

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GRAZING STATIONS

European Charcuterie

A gourmet assortment of Australian cheese & cured meats served with all things grazing; olives, quince paste, pickled cucumbers, fresh and dried fruit, seeded crackers, crisp breads, pretzels & popcorn.

Fresh Seafood Buffet

Enjoy an array of fresh Sydney Rock Oysters, Smoked Salmon, Cooked Tiger Prawns, Marinated Octopus Gourmet Sushi & Nigiri. Served with crisp breads & house made dipping sauces.

DESSERTS

Petite Fours Flourless | GF

Green Tea Frangipane, Boysenberry Friand, Choc Almond Brownie, Red Velvet, Hazelnut Pebble, Lemon Cheesecake.

Handmade Tartlets

Butter based tartlet shells filled with Apple Frangipane, Gianduja, Coconut Rhubarb, Green Tea Cheesecake, Peach and Raspberry Crumble and Yuzu Curd.

Strawberry, Rhubarb, Coconut & Sago Bowl | GF, Vegan

Strawberry and rhubarb compote layered with coconut sago, with a strawberry glaze.

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