

SYDNEY HARBOUR BOAT TOURS



MENU

ORECCHIETTE

puttanesca, pesto, parmesan GFA, VG

EGGPLANT PARMIGIANA

stracciatella, chilli GF, VA

KALE SALAD

quinoa, avocado, cucumber, pomegranate, dukkah GF, DF, V

BATTERED FISH + CHIPS

tartare, lemon

BARRAMUNDI

artichoke, preserved lemon, fennel GF

PRAWN PASTA

prawn bisque, chilli GFA

CRUMBED CHICKEN CUTLET

garden rocket, lemon, aioli

CHICKEN SCHNITZEL BURGER

lettuce, tomato, aioli, fries GFA

BEEF BURGER

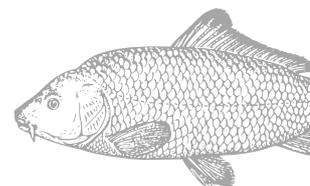
cheddar, lettuce, beetroot, pineapple, tomato chutney, aioli, fries GFA

250G RUMP STEAK

fries, jus GF

FISH TACOS

jalapeno aioli DF (Light Meal 3 tacos)



DRINKS

WHITE WINES

*Tyrrell's Moore's Creek White Blend- Regional NSW
King's Creed Chardonnay – Adelaide Hills SA*

RED WINES

*Tyrells Moore's Creek Cabernet Sauvignon – VIC/NSW
King's Creed Pinot Noir – Adelaide Hills SA*

ROSE

The Shell Bay Fleurie Peninsula SA

LOCAL BEERS & SOFT DRINKS

**** Wines 150ml glass. Beers Schooner*

