



SCAN ME

SPIRIT OF MELBOURNE

CRUISING RESTAURANT

3 HOUR DINNER CRUISE

WEDNESDAY, THURSDAY, FRIDAY
SATURDAY & SUNDAY

7:30PM - 10:30PM

SIT DOWN EVENT

An all inclusive Cruise Package
4 Course Meal & Beverages

DEPARTS

Southbank Promenade
Berth 1

BOOKINGS ESSENTIAL

+61 3 8610 2600
info@melbcruises.com.au
www.melbcruises.com.au



MELBOURNE
RIVER CRUISES

ENTRÉE TASTING PLATTER

- Bao bun with roasted duck breast
- Natural oyster with spicy seafood cocktail dip
- Seared lamb loin with minted cucumber ribbons and yoghurt dressing

MAIN COURSE | one choice per guest

Chargrilled Chicken Breast with a porcini mushroom cream sauce, served with potato and seasonal vegetables (GF)

Blue Eye fish fillet baked in parchment with cherry tomatoes, Kipfler potatoes and black garlic butter

Chargrilled eye fillet served with seasonal vegetables and green peppercorn sauce (GF)

Portuguese Lamb Shank served upon mash potato with a confit of vegetables (GF)

VEGETARIAN OPTIONS

ENTRÉE: Ratatouille Filo Parcel served with goats cheese and salad (V)

MAIN (one choice per guest):

Whole Baby Pumpkin filled with a stir fry of seasonal vegetables and quinoa, topped with melted cheese (V) (GF)

Roasted Mediterranean Vegetable Lasagne with a béchamel sauce served with potato gratin & seasoned vegetables (V)

DESSERT PLATTER

Selection of Mini Desserts

CHEESE TASTING PLATTER

Australian Cheeses, dried fruit and nuts served with crackers

TEA, COFFEE & CHOCOLATES

Port or Liqueur (Available upon request during Tea & Coffee service)

BEVERAGES

Premium selection of Red, White & Sparkling Wines

Selection of Beers & a range of Spirits

Soft Drinks & Orange Juice

* We operate under strict RSA laws when serving alcohol.

* **NOTE: Main Course Menu Selections** are to be provided at the time of booking.



SCAN ME



MELBOURNE
RIVER CRUISES

Valentine's Day Dinner Cruise

3 HOUR DINNER CRUISE

Wednesday 14th February

7:30PM - 10:30PM

SIT DOWN EVENT

An all inclusive Cruise Package

4 Course Meal & Beverages

DEPARTS

Southbank Promenade

Berth 1 & 2

BOOKINGS ESSENTIAL

+61 3 8610 2600

info@melbcruises.com.au

www.melbcruises.com.au

HAPPY
VALENTINE'S
DAY

ENTRÉE TASTING PLATTER

Lamb Kofta served with minted yoghurt (GF)

Peking Duck on a bed of garden salad (GF)

Seafood Cocktail dressed in a creamy seafood sauce (GF)

MAIN COURSE | one choice per guest

Chargrilled Chicken Breast with a porcini mushroom cream sauce, served with potato and seasonal vegetables (GF)

Crispy Skinned Moroccan Salmon Fillet with a creamy pimento sauce, served with potato and seasonal vegetables

Chargrilled Beef Eye Fillet cooked "medium" with a port wine jus, served with potato and seasonal vegetables (GF)

Portuguese Lamb Shank served upon mash potato with a confit of vegetables (GF)

VEGETARIAN OPTIONS

ENTRÉE: Ratatouille Filo Parcel served with goats cheese and salad (V)

MAIN (one choice per guest):

Whole Baby Pumpkin filled with a stir fry of seasonal vegetables and quinoa, topped with melted cheese (V) (GF)

Roasted Mediterranean Vegetable Lasagne with a béchamel sauce served with potato gratin & seasoned vegetables (V)

DESSERT PLATTER

Selection of Mini Desserts

CHEESE TASTING PLATTER

Australian Cheeses, dried fruit and nuts served with crackers

TEA, COFFEE & CHOCOLATES

Port or Liqueur (Available upon request during Tea & Coffee service)

BEVERAGES

Premium selection of Red, White & Sparkling Wines

Selection of Beers & a range of Spirits

Soft Drinks & Orange Juice

* We operate under strict RSA laws when serving alcohol.

* **NOTE:** Main Course Menu Selections are to be provided at the time of booking.





SCAN ME

SPIRIT OF MELBOURNE

CRUISING RESTAURANT

3 HOUR DINNER CRUISE

THURSDAY TO SUNDAY

7:30PM - 10:30PM

SIT DOWN EVENT

An all inclusive Cruise Package

4 Course Meal & Beverages

DEPARTS

Southbank Promenade

Berth 1

BOOKINGS ESSENTIAL

+61 3 8610 2600

info@melbcruises.com.au

www.melbcruises.com.au

PRICES

Adult - \$175.00 per person

Teen (13-17 yrs) - \$105.00 per person

Child (2-12 yrs) - \$80.00 per person



MELBOURNE
RIVER CRUISES

ENTRÉE TASTING PLATTER

Lamb Kofta served with minted yoghurt (GF)

Peking Duck on a bed of garden salad (GF)

Seafood Cocktail dressed in a creamy seafood sauce (GF)

MAIN COURSE | one choice per guest

Chargrilled Chicken Breast with a porcini mushroom cream sauce, served with potato and seasonal vegetables (GF)

Baked Barramundi Fillet, Cooked with Ginger and Lime, Dressed in a Coconut Veloute, served with wild rice and vegetables (GF)

Chargrilled Beef Eye Fillet cooked "medium" with a port wine jus, served with potato and seasonal vegetables (GF)

Portuguese Lamb Shank served upon mash potato with a confit of vegetables (GF)

VEGETARIAN OPTIONS

ENTRÉE: Ratatouille Filo Parcel served with goats cheese and salad (V)

MAIN (one choice per guest):

Whole Baby Pumpkin filled with a stir fry of seasonal vegetables and quinoa, topped with melted cheese (V) (GF)

Roasted Mediterranean Vegetable Lasagne with a béchamel sauce served with potato gratin & seasoned vegetables (V)

DESSERT PLATTER

Selection of Mini Desserts

CHEESE TASTING PLATTER

Australian Cheeses, dried fruit and nuts served with crackers

TEA, COFFEE & CHOCOLATES

Port or Liqueur (Available upon request during Tea & Coffee service)

BEVERAGES

Premium selection of Red, White & Sparkling Wines

Selection of Beers & a range of Spirits

Soft Drinks & Orange Juice

* We operate under strict RSA laws when serving alcohol.

* **NOTE: Main Course Menu Selections** are to be provided at the time of booking.



SCAN ME

SPIRIT OF MELBOURNE

CRUISING RESTAURANT

3 HOUR DINNER CRUISE

THURSDAY, FRIDAY & SATURDAY

7:30PM - 10:30PM

PRICE

Adult: \$175 pp

Teen (13-17): \$105 pp

Children (2-12): \$80 pp

SIT DOWN EVENT

An all inclusive Cruise Package

4 Course Meal & Beverages

DEPARTS

Southbank Promenade

Berth 1

BOOKINGS ESSENTIAL

+61 3 8610 2600

info@melbcruises.com.au

www.melbcruises.com.au



MELBOURNE
RIVER CRUISES

ENTRÉE TASTING PLATTER

Lamb Kofta served with minted yoghurt (GF)

Peking Duck on a bed of garden salad (GF)

Seafood Cocktail dressed in a creamy seafood sauce (GF)

MAIN COURSE | one choice per guest

Chargrilled Chicken Breast with a porcini mushroom cream sauce, served with potato and seasonal vegetables (GF)

Baked Barramundi Fillet, Cooked with Ginger and Lime, Dressed in a Coconut Veloute, served with wild rice and vegetables (GF)

Chargrilled Beef Eye Fillet cooked "medium" with a port wine jus, served with potato and seasonal vegetables (GF)

Portuguese Lamb Shank served upon mash potato with a confit of vegetables (GF)

VEGETARIAN OPTIONS

ENTRÉE: Ratatouille Filo Parcel served with goats cheese and salad (V)

MAIN (one choice per guest):

Whole Baby Pumpkin filled with a stir fry of seasonal vegetables and quinoa, topped with melted cheese (V) (GF)

Roasted Mediterranean Vegetable Lasagne with a béchamel sauce served with potato gratin & seasoned vegetables (V)

DESSERT PLATTER

Selection of Mini Desserts

CHEESE TASTING PLATTER

Australian Cheeses, dried fruit and nuts served with crackers

TEA, COFFEE & CHOCOLATES

Port or Liqueur (Available upon request during Tea & Coffee service)

BEVERAGES

Premium selection of Red, White & Sparkling Wines

Selection of Beers & a range of Spirits

Soft Drinks & Orange Juice

* We operate under strict RSA laws when serving alcohol.

* **NOTE: Main Course Menu Selections** are to be provided at the time of booking.