



MELBOURNE SHOWBOAT

LADY CUTLER

BURLESQUE SHOWBOAT MENU

Appetiser

A Trio of Mediterranean Dips

Served with Freshly Baked Turkish & Pita Bread

Traditional Japanese Sushi Rolls

Teriyaki Chicken, Fresh Salmon, Tuna, Snow Crab & Avocado, Tempura Prawn & Vegetarian served with Wasabi, Pickled Ginger & Soy Sauce

Cold & Hors D'œuvres

Our Famous Mini Burgers with Succulent Beef Patties

Served in a Sesame Seed Roll with Fresh Lettuce, Tasmanian Tasty Cheese, Green Pickle & Tomato Relish

Vegetarian Spring Rolls (V)

Served with Sweet Chilli Dipping Sauce

Mini Beef Pies

Served with Tomato Relish

Freshly Baked Spinach & Ricotta Rolls (V)

Malden Salt & Cracked Pepper Calamari Curls

Served with Homemade Tartare Sauce

Traditional Italian Arancini (V)

Mushroom & White Wine / Pumpkin, Fetta & Thyme served with Aioli Sauce

Dessert

Mini Chocolate Eclairs

(V) - Vegetarian (may contain egg, dairy products) / (GF) Gluten Free / (VEG) Vegan

Gluten Free, Vegan, Halal and Vegetarian options are available for all dishes with prior arrangement, simply email requests to admin@melbourneshowboat.com.au with your booking order number and guest names ten days before cruising. Please note that while all care is taken in the preparation of dishes, we cannot 100% guarantee that dishes will be free from all traces of gluten, nut or dairy products, as our kitchen is used for the preparation of dishes containing these ingredients.

Menus may be subject to seasonal adjustments without notice.