

MAGISTIC UNLIMITED ROVING BANQUET MENU SUMMER 2020/21

We have specially designed a banquet menu of all time Magistic favourites, until our famous buffets can return. Unlimited serves of the 4 main course dishes of the banquet menu are served to the table by waitstaff. Banquet menus to replace buffet due to current NSW restrictions.

ENTRÉE PLATTER

(served to the table, shared between 2)

Smoked salmon & prawn ceviche | Grilled teriyaki chicken tulips | Vegetable samosas

MAIN COURSES

(Unlimited serving to the table by roving waiters)

Grilled fish with provencal tomatoes and olives

Mediterranean style oven grilled fish with tomatoes and olives

Chicken tikka masala

Oven grilled thigh fillet pieces marinated in tandoori masala

Orecchiette al limone (v)

Orecchiette + rocket, semi-sundried tomatoes, lemon, garlic, chilli & parmesan

Classic beef stroganoff

Sauteed strips of beef sirloin in a traditional creamy mushroom sauce

Served to the table in bowls

Chef's seasonal salad

Roasted root vegetables - Served with balsamic maple glaze

Basmati rice (optional)

DESSERT

(individual serve to the table)

Chef's deconstructed eton mess

CHEESE PLATTER

(At An Additional Cost Of \$26.50)

Selection of (2) cheeses with dried fruits and crackers

VEGETARIAN MENU

ENTRÉE PLATE

(individual serve)

Carpaccio Of Roma Tomatoes And Avocado – Dash Of Chilli Oil

Mushroom Arancini Balls – Served With Aioli

Vegetarian Samosas – Served With Tamarind Date Chutney

MAINS

(Individual serve)

Warm Salad Of Asparagus + Baby Carrots + Broccolini + Hazelnuts + Kalamata Olives + Chilli + Olive Oil (V)

Haloumi + Broad Beans + Roasted Garlic + Capers (V)

Cauliflower Tikka Masala (V)

(Shared dishes served to guest)

Orecchiette al limone (v)

SIDES

(Shared dishes served to guest)

Chef's Seasonal Salad

Roasted Root Vegetables + Balsamic Maple Glaze

DESSERT

(individual serve)

Chef's Deconstructed Eton Mess

** Indicative menu only. Items may be subject to change at any time without notice*

** Requests for dietary (gluten-free, nut-free, dairy-free), substitutions and modifications of menus will be politely declined, as we have an on board kitchen and our kitchen team is required to serve the menus within a required time period, of the respective cruises. We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.*

