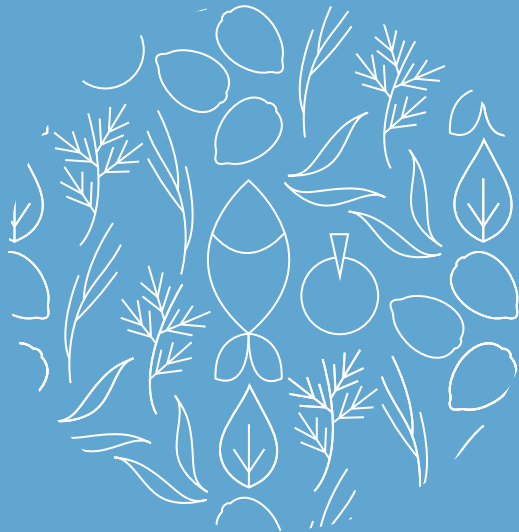




CELEBRATING THE SIGNATURE FLAVOURS OF THE MEDITERRANEAN

Experience the bold flavours, colours and textures of Mediterranean cuisine, with familiar favourites as well as a selection of contemporary creations to choose from. Incorporating authentic Mediterranean produce, fragrant herbs, freshly harvested vegetables and indulgent desserts, our Riviera menu highlights the best of the region.



APPETISERS

Black Angus Tagliata*

Rocket, grilled zucchini, pine nuts, Parmesan, 10 year old balsamic vinegar 🌱

Salt Cod Arancini

Saffron aioli, crispy chilli and garlic tomato

Grilled Carabineros Prawns

Sea salt, lemon and salsa verde 🌱

Jamón ibérico Pata Negra, Picos de Pan

Iberian ham Pata Negra carved table side

Burrata

Grilled Sun Ripened Peach, Shaved Fennel and Basil 🌱

SECOND COURSE

Risotto al Formaggio

Risotto with local cheese 🌱🌱

Add fresh truffle shavings - \$10 supplement

Linguine of Brown Crab

Chilli, parsley and lemon

Pappardelle al Ragù di Capra

Ribbon pasta with braised goat ragù

ENTRÉES

Veal Cutlet Saltimbocca*

Sage, Prosciutto Crudo, vincotto

Seared Yellowfin Tuna*

Black olive tapenade, cherry tomato acqua pazza and fennel 🌱

Old Spot Porchetta

Capers, green apple and herbs

Roasted Seabass Fillet

Nduja, squid ink skordalia and gremolata

Aubergine, Goat Cheese and Beef Tomato

Vine ripened tomato confit, soft herbs and virgin olive oil 🌱

For Two to Share:

Classic Lamb Kleftiko,

Lemon & bay roast potatoes, charred onion, feta, olives and oregano 🌱

SIDES & SALADS

Garden salad with herbs and Picualia first pressed olive oil 🌱

Rosemary roasted potatoes, confit lemon and olive oil 🌱

🌱 Plant-based. 🌱 Vegetarian. 🌱 Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

DESSERTS

Warm Filo, Pistachio and Hazelnut Cake with Honey and Rosewater
Vanilla Panna Cotta with Red Wine Poached Figs 
Amalfi Lemon Tart, Chantilly Cream and Raspberries

Cheese Course

Gorgonzola with walnuts, grapes and chutney
Manchego Curado, quince jelly and sourdough toast
Goat cheese with honey and rye crackers

SWEET WINE

	\$
Gaintus Sobremadurado - 75 ml	
Mont Rubi, Penedès, Spain	12.50
Muscat de Rivesaltes - 75 ml	
Els Pyreneus, Languedoc - Roussillon, France	8.00
Noble Riesling - 75 ml	
Framingham, Marlborough, New Zealand	9.50

FORTIFIED WINE

	\$
Madeira Malmsey 10 Year Old - 75 ml	
Blandy's, Portugal	11.50
Sherry Dry Sack Sweet Oloroso 15 Year Old - 75 ml	
Williams & Humbert, Spain	12.50
Sherry Pedro Ximénez 12 Year Old - 75 ml	
Williams & Humbert, Spain	7.00
Port Tawny 20 Year Old - 75 ml	
Sandeman, Portugal	10.50

COFFEE AND TEA

illy Caffè	Americano	Flat White
	Cappucino	Latte
	Espresso	Macchiato Caldo
	Double Espresso	
Tea Forté	Signature Pyramid	

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CUNARD