CRUISE WHITSUNDAYS

STAY | PLAY | DISCOVER

Reefworld

MENU

ALLERGEN DECLARATION

Meals are prepared in a kitchen that handles common allergens, including but not limited to: Milk, Eggs, Peanuts, Tree nuts, Soy, Sesame, Fish, Shellfish, Wheat, and Gluten-containing cereals.

We cannot guarantee that any meal is completely free from allergens.

Please note:
This is a sample menu only and is subject to change based on seasonal availability, ingredient sourcing, and operational requirements. Menu items may vary, with every effort made to accommodate dietary requirements where possible.

SEAFOOD BUFFET LUNCH SELECTION
AVAILABLE ON THE LOWER DECK FROM 12:00PM

FROM THE ICE
Coffin Bay Oysters GF DF *Freshly shucked, Chive vinaigrette*
Queensland Tiger Prawns GF DF
Chilled, lemon wedges & house seafood sauce GF
Whitsunday Wild Blue Swimmer Crab GF DF
Moreton Bay Bugs GF DFLine-Caught King Fish Crudo GF DF
Cold-pressed olive oil, salted baby capers & lime mayo

SEASONAL SALADS
Slow-Roasted Beetroot GF DF
South Burnett goat's cheese, candied walnuts, watermelon radish & baby spinach
Baby chat potato salad GF DF
Dill, Green onions, Parsley & Dijon Mustard dressing
Garden Leaves & Coastal Herb Salad GF DF

RAW & COASTAL
Smashed Cucumbers GF DF
Crushed chilli & lemon-infused olive oil
Grated Raw beets GF DF
Horseradish and chives
Seaweed salad GF DF

PREMIUM SALAD DRESSINGS & CONDIMENTS
Antipasto Veg GF DF
Hummus
Pepe Saya Butter
Olive oils and salad dressings
Assortment of bread rolls

HOT SELECTION
Hervey Bay scallops GF
Grilled in shell with garlic & herb butter
Line-Caught Reef Fish GF DF
Baked, lemon thyme oil
Linguine with cherry tomatoes, basil, and garlic crumbs VG
Lemon Myrtle Chicken GF DF
Char-grilled, free-range, crispy-skinned, marinated chicken thighs

SWEETS
Tropical Pavlova, Mango, Passionfruit & Pineapple GF DF
Coconut Madeleines GF VG
Chocolate Bark GF VG

V VEGETARIAN VG VEGAN DF DAIRY FREE GF GLUTEN FREE

AFTERNOON BITES
AVAILABLE ON THE UPPER DECK FROM 3:30PM UNTIL 5:00PM

GRAZING SELECTION

Wasabi peas

Honey Roasted Cashews

Pretzels

House Dukkah Cold-Pressed Olive Oil, Bread

Red Rock Sea Salt Chips

Red Rock Honey Chicken Chips

Red Rock Sweet Chilli and Sour Cream

Little Tin Co Smokey Port Lincoln Mussels Salty Crackers

Marinated Mt. Zero Olives

SUNSET CANAPÉS
SERVED ON THE UPPER DECK FROM 5:30PM

REEFSIDE BUFFET BREAKFAST

AVAILABLE ON THE LOWER DECK FROM 7:00AM UNTIL 8:15AM

COLD SELECTION

Seasonal tropical fruit platter VG
House Granola V
Assorted Cereals and Milk V
Vanilla Yogurt V
Dairy-free yogurt VG
Smoked Salmon
Smashed Avocado
Meridith Valley Goats Cheese

HOT SELECTION

Selection of assorted toast GF available
Scrambled eggs VG option available on request
Smoked bacon and sausages
House-baked beans GF V DF
Grilled mushrooms VG
Roasted tomatoes on the vine VG
Waffles V

CONDIMENT SELECTION

Spreads, Sauces, Maple Syrup & Artisan Cultured Butter

LIGHT MORNING TEA

AVAILABLE ON THE LOWER DECK FROM 10AM

Seasonal fruit selection VG
Mini house baked muffins V
Housemade assorted slices V / GF available

V VEGETARIAN VG VEGAN DF DAIRY FREE GF GLUTEN FREE

FAREWELL LUNCH
AVAILABLE ON THE UPPER DECK FROM 12:30PM

MAIN
Chef's featured dish.

Crispy Skin Chicken Breast GF

Free-range slow-cooked chicken breast with crisped skin, served on a house-made lemon and pea risotto, finished with seasonal herbs

Perfectly paired with

Xanadu Circa 77 Chardonnay Margaret River, WA

The Chardonnay's elegant stone fruit, subtle oak and creamy texture complement the crispy chicken skin while enhancing the richness of the herb risotto

Green Herb Risotto VG, GF

Grilled oyster mushroom served with a house-made green herb risotto and a summer leaf salad

Perfectly paired with

Yering Station Little Yering Pinot Gris Yarra Valley, VIC

Fresh pear and citrus notes, balanced by bright acidity, complement the earthy mushrooms, vibrant herbs and peppery nasturtium, creating a fresh and elegant pairing

DESSERT

Flourless chocolate cake

Served hot with Mascarpone

INCLUSIVE BEVERAGE RANGE

BEVERAGES AVAILABLE ALL DAY - ALCOHOLIC BEVERAGES FROM 10AM

SOFT DRINKS

Lemonade
Coke
Coke Zero
Sparkling Water
Still Water
Dry Ginger ale
Selection of juices

BOTTLED BEER AND CIDER

Corona
Great Northern Original
Great Northern Super Crisp 3.5%
Peroni 0% Alcohol
Island Hopper Pacific Ale - Two Fathoms Brewing, Airlie Beach
Somersby Apple Cider

SPARKLING WINE WHITE & ROSÉ

Quilty and Gransden Cuvee Brut - Orange, NSW
Mio Cappello Prosecco - King Valley, VIC

WHITE WINE & ROSÉ

Yering Station Little Yering Pinot Gris - VIC
The Lane Sauvignon Blanc - Adelaide Hills, SA
Xanadu Circa 77 Chardonnay - Margaret River, WA
Wildflower Rose - Margaret River, WA

RED WINE

Whipbird Pinot Noir - VIC
Hidden Sea Shiraz - Limestone Coast, SA
Xanadu circa 77 Cabernet Sauvignon - Margaret River, WA

PREMIUM BEVERAGE COLLECTION

Available for an additional charge.

BEVERAGES AVAILABLE ALL DAY - ALCOHOLIC BEVERAGES FROM 10AM

CHAMPAGNE

Bollinger Special Cuvée - France	$170
Veuve Clicquot Yellow Label - France	$150

WINE

Hentley Farm Estate Shiraz - Barossa Valley, SA	$75
Robert Oatley 'Finisterre' Chardonnay - Margaret River, WA	$70
Tamar Ridge Pinot Noir - Tamar Valley, Tasmania	$70

RTD'S

74 Islands Vodka & Soda Can	$14
CC & Dry Can	$13
Bundy & Cola Can	$13

SPIRITS

74 Islands Dry London Gin - served with Fever-Tree tonic water	$15
Archie Single Malt Whisky - served with any mix	$14
Baileys Irish Cream - served over ice or with milk	$12

COCKTAILS

74 islands Limoncello Spritz	$18
74 Islands Sunset Mule	$20
Whiskey Sour	$22

**Premium beverage purchases can be made by credit or debit card only. Cash payments are not available.*

REEFSIDE COFFEE STATION

AVAILABLE ON THE LOWER DECK FROM 6:30AM

FRESHLY GROUND VITTORIA BIANCO ARABICA COFFEE BEANS

Flat White
Latte
Mocha
Cappuccino
Piccolo
Macchiato
Single Espresso
Double Espresso
Long Black

HOT NON-COFFEE OPTIONS

Chai Latte
Hot Chocolate

'LA MAISON DU THE' HANDCRAFTED TEA SELECTIONS

Chamomile
Green
Lemon & Ginger
Peppermint
Earl Grey
English Breakfast

MILK OPTIONS

Full Cream
Skim Milk
Lactose Free
Soy Milk
Almond Milk
Oat Milk

*Our self-serve tea and coffee station is available throughout the night for guests wishing to enjoy an early morning start.

SIGNATURE WINE PAIRED DINNER

AVAILABLE ON THE LOWER DECK FROM 6:30PM

ENTREE

Whitsunday Blue Swimmer Crab Wontons

Smoked salmon caviar, butter sauce

Perfectly Paired With

Xanadu Circa 77 Chardonnay Margaret River, WA

The Chardonnay's creamy texture and notes of stone fruit and subtle oak beautifully complement the richness of the beurre blanc and sweet Whitsunday crab

King Oyster Mushroom Scallops VG

Celeriac purée, soy pearl caviar

Perfectly Paired With

Wildflower Rosé Great Southern, WA

Fresh berry fruit and vibrant acidity complement the smoky BBQ flavours and gentle chilli while providing a refreshing finish

Beef Brisket Rendang

Coconut yoghurt and herb salad

Perfectly Paired With

Whipbird Pinot Noir Regional, VIC

Light-bodied and vibrant with fragrant aromas of red cherries and savoury raspberry flavours and a hint of vanilla

MAIN

Queensland Black Onyx Beef Eye Fillet

Served with green beans and red wine jus

Perfectly Paired With

Hidden Sea Shiraz Limestone Coast, SA

Rich dark fruit and gentle spice complement the aromatic rendang while standing up to the slow cooked beef and warming spices.

Spanish Mackerel

Celeriac purée, sumac onions and fresh herbs

Perfectly Paired With

The Lane Sauvignon Blanc Adelaide Hills, SA

Bright citrus and fresh herb characters balance the richness of the mackerel while complementing the aromatic fennel and tangy pickled currants

Ancho Chilli BBQ Cabbage (VG)

Silky carrot purée, savoury leek crumb served with a steakhouse and ancho BBQ sauce

Perfectly Paired With

Yering Station Little Yering Pinot Gris Yarra Valley, VIC

The Pinot Gris offers crisp pear, citrus and floral notes that complement the earthy mushrooms while enhancing the delicate fennel and seaweed flavours

(V) VEGETARIAN (VG) VEGAN (DF) DAIRY FREE (GF) GLUTEN FREE

SIGNITURE WINE PAIRED DINNER
AVAILABLE ON THE LOWER DECK FROM 6:30PM

SIDES
Roasted Kipfler Potatoes, Rosemary

Seasonal steamed baby vegetables

DESSERT
Tropical Coconut & Pineapple Piña Colada GF

Set coconut mousse, pineapple & lime meringue

Whipped Chocolate Mousse GF

Shaved white chocolate & strawberries

Artisan Cheese Selection

Served with *crackers and honeycomb GF(option available)*

AFTER DINNER INDULGENCE
Available for an additional charge.

Archie Single Malt Whisky - served over ice	$14
Baileys Irish Cream - served over ice or with milk	$12

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