

DAILY SALADS

Chef salad (V, VE, GF)
Mixed leaves, carrot, olives, tomato

FLAT BREAD PIZZA

Quattro formaggio (V)
Diavolo (tomato, chilli flakes, olives)
Margherita (V)
Pepperoni

CALZONE

Vegetarian Calzone (V)
Tomato, mozzarella, mushroom,
spinach, onion, pepper

Calzone with salami Tomato, mozzarella, salami

BUILD YOUR OWN PIZZA

Ham
Pepperoni
Salami
Prosciutto
Chicken
Tuna

Tuna
Buffalo mozzarella
Pineapple (V, VE, GF)
Peppers (V, VE, GF)
Olives (V, VE, GF)
Onion (V, VE, GF)
Mushroom (V, VE, GF)
Chilli flakes (V, VE, GF)

CHOICE OF PASTA

Linguini (V, VE)
Orecchiette (V, VE)
Spaghetti (V, VE)
Penne (V, VE)
Rigatoni (V, VE)
Tagliatelle (V, VE)

CHOICE OF SAUCES

Tomato (V, VE, GF)
Pesto (V, GF)
Cream (V)
Bolognese (GF)
Alfredo
Blue cheese
Garlic, pepperoncini and oil (V, VE, GF)

CHOICE OF VEGGIES OR PROTEINS

Bacon Chicken Prawns (baby) Spinach (V, VE, GF) Red onion (V, VE, GF) Olives (V, VE, GF) Mushroom (V, VE, GF) Tomato (V, VE, GF) Broccoli (V, VE, GF) Peas (V, VE, GF)

DESSERTS

Tiramisu (V)
Panna cotta (V)

(V) Vegetarian

(GF) Gluten-free

(GO) Gluten-free option available

(VE) Vegan

(VO) Vegan option available

*All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/or have intolerances, please speak to your Waiter who will advise you of the menu options available to you. While all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that consuming uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.