



# DIETARY REQUIREMENTS

**BOOKING NAME:** \_\_\_\_\_

**BOOKING NUMBER:** \_\_\_\_\_

**TRAVEL DATE:** \_\_\_\_\_

**NUMBER OF GUESTS:** \_\_\_\_\_

**PLEASE ADVISE IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS:**

- VEGETARIAN     VEGAN     PESCATARIAN     COELIAC  
 LACTOSE FREE     NUT ALLERGY     EGG ALLERGY     ANY OTHER FOOD ALLERGY (SEE BELOW)

**IF YOU HAVE TICKED ANY OTHER FOOD ALLERGY, PLEASE SPECIFY YOUR ALLERGY AND IF YOU CARRY AN EPIPEN:**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

MAIN SELECTION	NUMBER OF SERVES	GUESTS NAME, ANY EXTRA INFORMATION
<b>Australian Bindaree eye fillet steak</b> cooked to your liking topped with a ½ garlic butter basted Morton Bay bug.		
<b>Local Reef Fish</b> poached in our coconut Thai curry sauce with a hint of spice served on a bed of steamed jasmine rice.		
<b>Sous vide slow braised lamb shank</b> in Barossa Valley merlot jus, scented with thyme and served with a medley of farmers market root vegetables.		
<b>Spinach and Ricotta Filled Ravioli</b> tossed in fresh Bowen tomato sugo spiked with roasted local red peppers, Kalamata olives and finished with shaved parmesan.		
<b>A selection of chilled Australian seafood</b> consisting of local Bowen tiger prawns, Coffin Bay oysters, Morton Bay bugs, Tasmanian smoked salmon, tropical spanner crab and marinated North QLD calamari salad, accompanied with homemade cocktail sauce, and fresh lemon wedges.		

All mains served with a selection of buttered corn on the cob, potato au gratin, ratatouille and garden salad.

**PLEASE RETURN TO: [INFO@CRUISEWHITSUNDAYS.COM](mailto:INFO@CRUISEWHITSUNDAYS.COM) WITHIN 48 HOURS OF YOUR BOOKING.**