

Summer Public Lunch Menu

Some items might change on the day



SALAD STATION

- Zesty arrabbiata pasta salad with fresh herb infusion
- Fresh Mediterranean Salad
- Vegetarian spring rolls & samosas with sweet chilli dip

MAIN STATION

- Artisanal flame grilled farm sausage
- Oak-smoked and grilled Rump medallions with signature spices
- Flamed grilled Portuguese spiced chicken pieces
- Spicy tomato & onion Shiba relish
- Stone-Baked banquette with herbed garlic compound butter
- Vegetarian Lasagne Primavera with wilted spinach & crumbled feta
- Salted & buttered Corn on the Cob

DESSERT STATION

- Traditional Cape Malay Malva pudding with warm vanilla anglaise
- Custard & Vanilla Ice Cream

A note from the Quartermaster: To ensure the highest standards of health, safety and peak flavour, all rations are prepared for immediate enjoyment on board. While we encourage you to return to the buffet as often as you like during service, maritime health & safety regulations and our commitment to freshness means that there is no **shore leave for leftovers**.