

# Lunch

## ENTREE

### **BREAD & HOUSEMADE DIP**

Lightly grilled bread with a selection of housemade dips

## MAIN

### **THAI GREEN CHICKEN CURRY gf, v\* upon request**

Tender chicken cooked in a traditional Thai green curry with aromatic spices served with basmati rice

### **BARRAMUNDI gf**

Fresh Barramundi fillets baked with herbs & lemon. Served with a salad and a side of crispy chips

### **OPEN SCOTCH FILLET STEAK SANDWICH gf\* upon request**

Succulent steak with bacon, cheese, caramelised onion, fresh salad topped with an egg and served on lightly toasted Turkish bread

### **MOROCCAN VEGETABLE CASSEROLE v, gf**

Winter vegetables delicately cooked in Moroccan herbs & spices and served with a lightly toasted roll

## DESSERT

### **STICKY DATE PUDDING**

Freshly baked and served with a rich butterscotch sauce

### **FRUIT & SABAYON CRUMBLE gf\* upon request**

Seasonal fruit & traditional sabayon tucked underneath a sweet crumble

### **PANNACOTTA gf**

Traditional Italian dessert made fresh daily

### **DECADENT MOUSSE gf**

Wicked chocolate mousse layered with strawberries & cream

# Dinner

## APPETISER

### HOUSEMADE BREAD & DIPS

Freshly made bread served with a selection of housemade dips  
*Perfectly Paired with Brown Brothers Prosecco*

## ENTREE

### ARANCINI

Crumbed and crispy fried Sicilian rice balls served with aioli  
*Perfectly Paired with Henry's Crossing Sauvignon Blanc*

## MAIN

### *Select from*

### VICTORIAN EYE FILLET gf

Locally sourced succulent Eye Fillet  
*Perfectly Paired with Magpie Estate Scoundrel Shiraz*

### CHICKEN MIGNON gf

Smoked bacon wrapped around a tender thigh fillet  
*Perfectly Paired with Henry's Crossing Chardonnay*

### TASMANIAN SALMON gf

A tender salmon fillet cooked to perfection with crispy skin  
*Perfectly Paired with St. Anne's Pinot Gris*

**Main course served with grilled seasonal vegetables and herb crushed potato**  
**Vegetarian option available**

## DESSERT

### EMMYLOU DESSERT PLATE

Enjoy a decadent duo of desserts, freshly prepared aboard PS Emmylou  
*Perfectly Paired with Morrisons Muscat or Brown Brothers Moscato*

## CHEESE

### CHEESE & FRUIT PLATTER TO SHARE

A selection of local and international cheeses,  
dried fruits, crackers and house made dip  
*Perfectly Paired with Rob Dolan Pinot Noir*

# Wine List

		GLASS BOTTLE	
SPARKLING	Brown Brothers Prosecco <i>King Valley, Vic</i>	10.0	36.0
	Brown Brothers Moscato <i>King Valley, Vic</i>	10.0	36.0
	Carriages Pinot Noir Chardonnay <i>Echuca, Vic</i>		38.0
	Cornelia Creek Pinot Noir Chardonnay <i>Echuca, Vic</i>		40.0
WHITE WINE	Henry's Crossing Sauvignon Blanc <i>Echuca, Vic</i>	9.0	33.0
	Henry's Crossing Chardonnay <i>Echuca, Vic</i>	9.0	33.0
	Monowai Sauvignon Blanc <i>Hawkes Bay, NZ</i>	9.0	35.0
	Brown Brothers Moscato <i>King Valley, Vic</i>	9.5	36.0
	Cape Horn Chardonnay <i>Echuca, Vic</i>		38.0
	St. Anne's Pinot Gris <i>Moama, NSW</i>		39.0
	Restdown Certified Organic Semillon <i>Barham, NSW</i>		41.0
	RED WINE	Henry's Crossing Cabernet Merlot <i>Echuca, Vic</i>	9.0
Henry's Crossing Shiraz <i>Echuca, Vic</i>		9.0	33.0
Cape Horn Cabernet Sauvignon <i>Echuca, Vic</i>			36.0
Restdown Shiraz <i>Barham, NSW</i>			38.0
St. Anne's Merlot <i>Moama, NSW</i>		10.0	39.0
Carriages Cabernet Merlot <i>Moama, NSW</i>		11.0	41.0
Rob Dolan Pinot Noir <i>Yarra Valley, Vic</i>		11.0	42.0
Cornelia Creek Cabernet Sauvignon <i>Echuca, Vic</i>			42.0
Magpie Estate "The Scoundrel" Shiraz <i>Barossa Valley, SA</i>			45.0
FORTIFIED	St. Anne's Old Tawny Port   <b>Moama</b>	8.0	
	St. Anne's White Muscat   <b>Moama</b>	8.0	
	Morrison's Muscat   <b>Moama</b>	8.0	

# Beverages

BEER   CIDER	Bandicoot – Locally brewed selection	9.5
	Mountain Goat Steam Ale	9.5
	Corona	9.0
	Crown Lager	9.0
	Carlton Dry	9.0
	Carlton Draught	8.5
	Great Northern Super Crisp Lager	7.5
	Cascade Premium Light	7.0
	Strongbow Original Cider	8.5
SPIRITS	Jim Beam   Bundaberg Rum   Jack Daniels   Johnnie Walker   Captain Morgan   Canadian Club   Southern Comfort   Smirnoff Vodka   Bombay Sapphire Gin   Bacardi Rum   Midori   Baileys   Kahlua   Dry Vermouth   Pimm's No. 1   Jameson Irish Whiskey   <i>Echuca Distillery Emmylou Dry Gin</i>	9.0
NON ALCOHOLIC	Lemon, Lime & Bitters	4.5
	Soft Drink	4.5
	Water & Juices	3.5
COFFEE	Espresso	4.5
	Short Black	
	Long Black	
	Macchiato	
	Latte	
	Cappuccino	
	Flat White	
	Iced Coffee	
	Extra Shot	0.5
	<i>Decaffeinated available upon request</i>	
TEA	Selection of teas available	4.0

Murray River Paddlesteamers promotes the responsible service of alcohol.  
Our wine serves equate to 1.5 standard drinks.

# *Kids Menu*

## MAIN

### **HAM & PINEAPPLE PIZZA**

Classic ham & pineapple pizza served with chips & tomato sauce

### **KIDS BURGER**

Tasty beef patty on a burger bun with cheese, tomato & lettuce, served with crispy chips & tomato sauce

### **CHICKEN NUGGETS**

Crispy chicken nuggets served with crispy chips, aioli & tomato sauce

## DESSERT

### **ICE CREAM WITH OPTIONAL TOPPING**

Creamy vanilla ice cream with your choice of strawberry or chocolate topping

### **CHOCOLATE MOUSSE**

Wicked chocolate mousse layered with strawberries & cream

### **LOLLY BAG**

Assorted lollies