

The background of the entire page is a dense, overlapping pattern of tropical leaves in various shades of green, from light lime to deep forest green. The leaves are rendered with a painterly, textured style. In the center, a large white circle contains the main text and logo.

THE

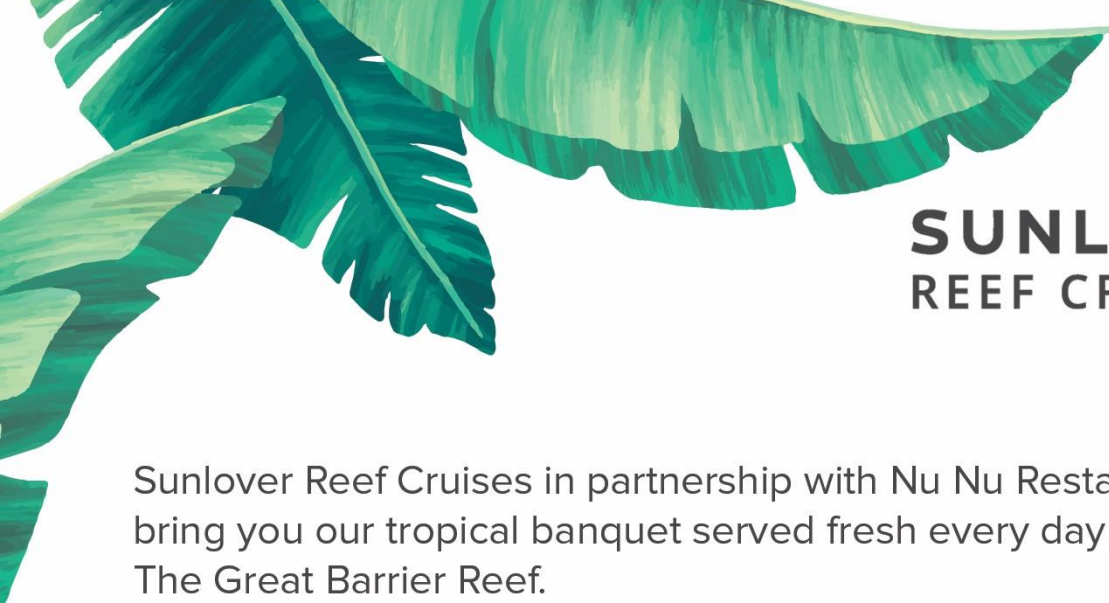
SUNLOVER
REEF CRUISES



MENU

By

NUMU




Sunlover Reef Cruises in partnership with Nu Nu Restaurant bring you our tropical banquet served fresh every day on The Great Barrier Reef.

Nu Nu Restaurant are well-known throughout Palm Cove, Cairns, and Australia for their recognition in Gourmet Traveller as Regional Restaurant of the Year. Together our delicious food offering guarantees an exceptional dining experience on board our flagship vessels.

Sourced from across North Queensland and working with local producers, NuNu Executive Chef Nick and Holloway has utilised Beef from the Atherton Tablelands, Coral Sea Prawns, Innisfail Bananas and sugarcane and fresh regional produce from Rusty's Markets to create a 5 star tropical dining experience that every passenger can enjoy.

Nick says "The region has so much to offer from a culinary perspective, In working with Sunlover Reef Cruises we wanted to make sure guests enjoy every aspect of their Reef Experience, with the food being a big part of that. We hope that people will leave as ambassadors for the region with lifelong memories of the reef and food from our amazing part of the world"





Fresh rolls, salted butter

Cured meat and cheese selection – shaved leg ham, pastrami and cheese (GF)

Chilled Coral Sea prawns, cocktail sauce (GF)

Pulled Tolga beef with baked vegetables (DF)

Yellow curry with coconut roast vegetables (V/Veg/GF/DF)

Sticky ginger caramel chicken wings (GF/DF)

Steamed Jasmine rice (V/Veg/GF/DF)

Barley Salad with Green Goddess Sauce(V/Veg/DF)

Green leaf salad (V/Veg/GF/DF)

Shredded Rusty's vegetable slaw (V/Veg/GF/DF)

Regional fruit platters (V/Veg/GF/DF)

Innisfail Banana and Cane Sugar cake (Veg)

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MENU

V =Vegan
Veg = Vegetarian
GF = Gluten Free
DF = Dairy Free

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