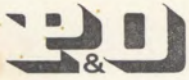




Keith Shackleton 66.



s.s. CANBERRA

## DINNER

<b>Appetizers</b>	Fruit Cocktail	Smoked Salmon
<b>Soup</b>	Consommé Mikado	<b>Cream of Barley</b>
<b>Fish</b>	<b>Fillet of Halibut, Béarnaise Sauce</b> Fillet of Halibut, Van den Berg	
<b>Entrée</b>	Braised Ox Tongue, Bretonne	
<b>Joint</b>	Roast Saddle of Lamb with Green Peas and Noisette Potatoes	
<b>Poultry</b>	<b>Braised Duck Bigarade</b>	
<b>Grill to Order</b>	Rump Steak, Tomato Farce, Onions and Fried Potatoes	
<b>Cold Buffet</b>	Sirloin of Beef Ham Corned Ox Tongue	Leg of Lamb
<b>Salads</b>	Lettuce, Tomato, Radish and Red Cabbage	Tossed Green
<b>Dressings</b>	Mayonnaise French	Vinaigrette
<b>Vegetables</b>	Buttered Brussels Sprouts	Braised Onions
<b>Potatoes</b>	Boiled	Rissolées
<b>Sweets</b>	<b>Orange Cheese Cake</b> Friandises Assorted Pastries	Victoria Sundae Water Ice
<b>Savoury</b>	Beurrecks à la Turque	
<b>Cheese</b>	New Zealand Cheddar	Roquefort
<b>Biscuits</b>	Bath Oliver Ryvita Table Water Vita-Weat Water	Hotel Crackers Water Betterwheat Breakfast
<b>Fresh Fruit</b>	In Season	
<b>Dessert Fruits</b>	Crystallised Fruits	
<b>Beverages</b>	Coffee Instant Coffee:—Nescafé and Sanka	Ceylon Tea China Tea Indian Tea American Coffee

Tea and coffee are also served in the Public Rooms

Chef's suggestions in bold type

## WINES

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All wines included in the Wine List are ready for serving and the following recommended :—

Australian White—Chablis Dalwood (Penfolds)

Australian Red—Claret Château Tahbilk

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The following wines are available for sale by the glass :—

Rhine Rudesheimer Klosterberg Riesling	Glass	£0.18	A.40 cts.	U.S.44 cts.
Rhône Châteauneuf-du-Pape, Red ...	Glass	£0.17	A.37 cts.	U.S.42 cts.
Australian Claret Château Tahbilk ..	Glass	£0.14	A.31 cts.	U.S.35 cts.
Australian Hock Quelltaler ... ..	Glass	£0.12	A.27 cts.	U.S.30 cts.
Bordeaux White "Vin Ordinaire" ...	Glass	£0.10	A.22 cts.	U.S.25 cts.
Bordeaux Red "Vin Ordinaire" ...	Glass	£0.10	A.22 cts.	U.S.25 cts.



## Tropic Birds

These are Red-tailed Tropic Birds courting on the sea, they are one of the three species that make up the family. All are essentially tropical and oceanic, their ranges overlapping so that a tropic bird of one kind or another can be seen all round the world. To centuries of sailors they have been the 'Bo's'n Birds'—the birds that carry a marline-spike in their tails.

This Red-tailed species breeds on islands through the Indian Ocean and Pacific and is replaced by the White-tailed and Red-billed to complete the equatorial circle of the genus through the Atlantic.

Tropic Birds may be seen, often singly, far at sea where their characteristic shape and wild cry make them unmistakable. Their plumage has a rare, waxy texture, picking up and reflecting the cold greens and blues of reef water, yet often taking on a warm, pinkish glow in the breeding season.

Small fish and squid near the surface are their food though they are not averse to the eggs or young of weaker birds, especially when they themselves have young to feed. Their flight is both buoyant and direct but extravagant in courtship. Many have proclaimed this the most beautiful bird in the world—all would agree that the splendours of its courtship flight show the Tropic Bird at its best.

This is one of a series of six menu cards depicting some of the beautiful birds that may be seen in and around the countries and oceans served by P & O ships. The original oil paintings were specially executed and described for P & O by Keith Shackleton, R.S.M.A., S.W.L.A., and printed in England by Daniel Greenaway & Sons Ltd.