





s.s. CANBERRA

DINNER

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

Tea and coffee are also served in the Public Rooms

Chef's suggestions in bold type

Chef—G. Ruddock

Thursday 25th February 1971

WINES

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

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 Queiltaler	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.



The Peacock

Of all the world's birds the glamorous, flamboyant, quarrelsome peacock is surely the most striking. Beauty is an arguable thing, but the traveller who first came face to face with a peacock in full display, without preconception of what to expect, must have been stunned, to say the least.

This one is the Common Peacock, its tail extended into a fan to form a complete background to the picture. It is one of the largest of the family of pheasants and its natural home is the scrubland and more open forest country of India and Ceylon.

The peacock, however, like many of its relatives, does well in captivity and has been established in avicultural collections all over the world—so much so that probably more exist in captivity now than in the original wild range. It has become familiar enough to make description unnecessary. But it remains a painter's problem, adorned with colours so iridescent, so inconstant, changing with every angle at which they are viewed, that they present a challenge close to the impossible.

To the zoologist the bird remains an enigma. Who can understand the purpose for such extravagance of splendour, for a structure that must be the greatest possible inconvenience to the bird that carries it—unless it is just a piece of good, clean fun on the part of the Creator.

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.