

CANAPÉ

CHEF'S SELECTION OF CLASSIC CANAPÉS

Paired with Champagne Cuvée Brut NV, Champagne FRA

APPETISER

BABY BURRATA

heirloom cherry tomatoes, mediterranean marinated olives, artisan bread and basil infused extra virgin olive oil (V)

ENTRÉE

SEAFOOD PLATTER FOR TWO

Australian King prawns, premium Sydney rock oysters, lobster half & garlic and lemon butter sauce (GF)(MSC)

Paired with Penfolds Bin 311 Chardonnay, Adelaide Hills TAS

MAIN

GRILLED BARRAMUNDI

roasted garlic and chives Paris mash, Hunter Valley green spears, cumin and thyme baton carrots, tangy beurre blanc (MSC)

AUSTRALIAN BEEF TENDERLOIN

lemon myrtle Australian king prawns, pommes dauphine, roasted truss baby tomatoes, baby broccolini and silky shiraz jus

Paired with Penfolds BIN 150 Marananga Shiraz, Barossa Valley SA

DESSERT

TRIO OF CELEBRATION DESSERTS

Penfolds Cellar Reserve Sangiovese, Barossa Valley SA

TO FINISH

AUSTRALIAN CHEESE BOARD

lavosh & crackers, fig paste, dry fruits (V)

Penfolds 10yr Father Tawny, SA

(VG) Vegan

(V) Vegetarian

(GF) Gluten Free

(DF) Dairy Free

(MSC) Sustainably Sourced

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.



**CAPTAIN COOK
CRUISES**

NEW YEARS EVE

on Sky Deck

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager

SPIRITS

Smirnoff Red Label
Gordon's London Dry Gin
Barcardi Carta Blanca
Jim Beam White
Johnnie Walker Red Label
Bundaberg Original Rum

NON-ALCOHOLIC

Lemon Lime & Bitters
Pepsi, Pepsi Max, Lemonade
Selection of Juices

