

NEW YEARS EVE

on Club Deck

CANAPÉ

CHEF'S SELECTION OF CLASSIC CANAPÉS

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)

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

DESSERT

TRIO OF CELEBRATION DESSERTS

(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

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SPARKLING

Chandon NV Brut, VIC

WHITE

Yalumba Gen Organic Pinot Grigio, SA
Beside Broke Road Sauvignon Blanc, WA

ROSÉ

Rogers and Rufus Grenache Rosé, SA

RED

Jim Barry Cabernet Sauvignon, SA
Brokenwood Pinot Noir, VIC

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager

NON-ALCOHOLIC

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

