

NEW YEARS EVE

on Ocean Deck

CANAPÉ

CHEF'S SELECTION OF CLASSIC CANAPÉS

ENTRÉE

PAN SEARED SCALLOPS

pomegranate, saffron cauliflower puree, garden
sprinkle and sprouts

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

Tyrrell's Moore's Creek Semillon, NSW
Yalumba Gen Organic Pinot Grigio, SA

ROSÉ

Rogers and Rufus Grenache Rosé SA

RED

Tyrrell's Moore's Creek Shiraz, SA
Jim Barry Cabernet Sauvignon, SA

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager

NON-ALCOHOLIC

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

