

UPON ARRIVAL

Chef's Classic Canape Platter for Two
Truffled Mushroom and Parmesan Arancini with pesto and aioli
Stuffed Pumpkin Flowers with goats cheese, sundried tomatoes and
Mediterranean herbs

ENTRÉE

Pan seared Australian Scallops with Thai vinaigrette, and freshly sliced chilli and herbs

(Vegetarian option available)

MAIN

Your choice of one of the below

Macadamia crusted Tasmanian Salmon with caper parsley vinaigrette, asparagus spears and roasted vegetables medley

Grilled Riverina Rack of Lamb with potato rosette, roasted heirloom carrots and broccolini

(Vegetarian option available)

DESSERT

New Year's Eve Indulgent Petit Four Platter

LATE NIGHT SUPPER

Served from 11pm

We hope you have a spectacular New Year's Eve onboard with us –

Happy New Year!

accommodate guest dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regard.

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy etc. Whilst all reasonable efforts are taken to



Beverage Package Inclusions

Free flowing H.Lanvin & Fils Brut Champagne Cellarman's selection of Premium wines, beers, soft drinks and juices

Love it? Share it!

Share your best photos from your New Year's Eve onboard, and go in the Draw to **WIN** a **Dinner for Two on our Penfolds Gold Dinner** valued at \$528! All you have to do is tag us and share to your socials!

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