



CAPTAIN COOK CRUISES

Sky Deck NEW YEAR'S EVE

UPON ARRIVAL

Chef's Classic Canapé Platter for Two
Arancini with truffled mushroom and parmesan, **Kataifi Prawn** and
Roasted Duck Crêpe

Paired with Penfolds Rosé Champagne (Champagne, France)

ENTRÉE

Seafood Platter for Two with Queensland king prawns, premium Sydney rock oysters, Tasmanian smoked salmon noisettes with fennel and caper herb salad

Paired with Penfolds Bin 51 Riesling (Eden Valley, SA)

MAIN

Your choice of one of the below

Australian Beef Tenderloin with potato rosette, heirloom carrots, broccolini and béarnaise sauce (GF available)

Miso Glazed Barramundi Fillet with black coconut rice and Asian herb slaw

Paired with Penfolds Grange (South Australia)

DESSERT

Indulgent New Year's Eve Dessert Share Platter

Paired with Penfolds Cellar Reserve Sangiovese (Barossa Valley, SA)

TO FINISH

Premium Australian Cheese Board with fig paste, lavosh and dried fruits

Paired with Penfolds 10YO Father Grand Tawny (South Australia)

LATE NIGHT SUPPER

Served from 11pm



Penfolds®

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy etc. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regard.



Join The Captain's Club

For exclusive special offers and invitations,
and a **FREE** cruise on your birthday!



JOIN NOW

Beverage Package Inclusions

Penfolds premium wines paired with each course. Free flowing Penfolds Rosé Champagne, premium selection of spirits, wines and beers. Midnight Celebration Cocktail or glass of Veuve Clicquot NV Brut to toast in the New Year!

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!

@CaptainCookCruises #CaptainCookCruises

