

Private Dining Rooms

- Private room hire & cocktail deck
- Minimum 20 guests
- Lunch & Bar Package from \$125 pp

Our flagship vessel, 'MV Sydney 2000' operates our daily scheduled lunch and dinner cruises and is the most prestigious cruising restaurant on Sydney Harbour. Enjoy million-dollar views from your own private dining room with window surrounds and open cocktail deck.

Lunch Cruise

Exclusive Private Dining Lunch Package Includes

- Up to 3 hours cruising with choice of boarding:
Boarding Times: Darling Harbour 12pm or 1.30pm or Circular Quay 12.30pm
- Exclusive room hire with crew to look after you
- 3-course Plated Top Deck Lunch Menu & Standard Bar Package
Note: vessel makes scheduled stops every 90 minutes as part of our Harbour Bar / Restaurant cruise

Valid for travel 30 October 2021

- Cruises depart Thursday through to Sunday
- \$125.00 per person (minimum 20 guests applies)
- Sirius Saloon up to 30 guests
- Endeavour Lounge 30 - 60 guests

Optional Extras

- Upgrade Beverages – premium beers and wine package available for an extra \$15 per person
- Menu additions available - canapes, seafood platters or cheese board

CONDITIONS: *Prices based on Minimum 20 guests Sirius. Minimum 30 guests Endeavour. Room Hire Fee of \$350 applies if minimum numbers not met. Valid for travel to 30 October 2021, not valid Public Holidays or on Special Event Days.

Private Room - 3 course Seated & Served Lunch Menu

Entrée

Smoked salmon with herb salad of dill, lime, Sicilian capers, and Cornichons (GF)

Spinach & ricotta light ravioli with salsa Napolitana & aged Italian Grana Padano cheese (V)

Mélange of sweet potato & pumpkin with shredded kale & couscous, fragrant herb vinaigrette dressing
with rosemary, oregano, thyme, dried cranberries & crushed walnuts (V)

Main Course

Barramundi fillet, gremolata rub, vegetable medley & lemon infused oil (GF available)

Australian tenderloin fillet served with mashed potatoes, baby beets and veal jus (GF available)

Roast chicken with wilted rocket, spinach & pumpkin, seasoned with lemon myrtle and white pepper Chardonnay jus
and served with carrot batons

Middle Eastern slow cooked eggplant with zucchini, roasted capsicum, polenta & marinated
semi-dried tomatoes (V-GF)

Dessert

Exotic stone – whipped coconut mousse with a tropical crèmeux insert on an almond sablé with yellow
glaze & passion fruit marshmallow

Chocolate caramel – light chocolate, cold set cheesecake & smooth caramel inner layer with dark
chocolate mirror glacé & Belgium chocolate disc

Tiramisu Tower – Amaretto biscuits dipped in coffee, layered with soft cream & flavoured with cocoa

V = Vegetarian. GF = Gluten Free.

Beverage Package

Toohey's New

Hahn Premium Light

Tyrrell's Moore's Creek – Semillon Sauvignon Blanc (NSW)

Tyrrell's Moore's Creek – Shiraz (NSW)

Tyrrell's Moore's Creek – Sparkling (NSW)

Soft Drinks & Fruit Juices

Menu subject to seasonal variation. We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.

Premium Bar upgrade - \$15 per person

Tyrrell's Chardonnay Pinot Noir Brut
Yellowglen Vintage Pinot Noir Chardonnay
Tempus Two Copper Prosecco

Pewsey Vale Vineyard Riesling
Tai Nui Sauvignon Blanc
Brokenwood 8 Rows Sauvignon Blanc Semillon Yalumba Limestone Coast Pinot Grigio
Tyrrell's Hunter Valley Chardonnay
Tempus Two Copper Series Moscato
Rose King Valley

Opawa Pinot Noir
Jim Barry Cabernet Sauvignon
Beyond Broke Road Cabernet Sauvignon
Yalumba Barossa Shiraz

Toohey's Extra Dry
Corona
James Squire 'One Fifty Lashes' Pale Ale
James Boag's Premium
Heineken
Hahn Premium Light
Heineken 3

5 Seeds Crisp Apple
Kirin Fuji Apple

Soft Drinks & Fruit Juices

Additional menu items

Canapes - \$5.00 per person / per selection
Ask for seasonal list

Fat cut chips - \$10.00 per serve

Seafood – Fresh oysters (3), Australian prawns (3), Golden fried calamari – From \$12.00 per person

Australian cheese board – From \$12.50 per person

Upgrades subject to seasonal variation