

Sunset Premium

CHRISTMAS DINNER

CAPTAIN COOK
CRUISES

CANAPÉS

A platter of chef's canapés shared between two guests.

ENTRÉE

Smoked Salmon with lemon vinaigrette, capers, watercress, fennel and dill (GF) (DF)

Spinach and Pumpkin Salad with beetroot, crispy Serrano ham, Greek feta, almonds, and honey mustard dressing (V & VG available)

Three Mushroom Ravioli with basil and parsley pesto, topped with shaved Grana Padano Parmesan (V)

MAIN

Slow-Cooked Australian Beef Cheek in a red wine jus, accompanied by creamy mashed potatoes and fresh seasonal greens (GF)

Gremolata-Rubbed Barramundi with salsa verdi, creamy potato cake, fresh seasonal greens, honeyed carrots, and fried caper berries (GF available)

Twice-Cooked Crispy Skin Chicken with creamy potato cake, roast pumpkin, baby spinach, and honeyed carrots (GF)

Middle-Eastern Eggplant slow-cooked and served with zucchini, roasted capsicum, polenta and marinated semi-dried tomatoes (V) (GF) (VG available)

Christmas Turkey and Glazed Ham with potato pommes fondants, roast vegetable medley, broccolini and cranberry sauce (GF)

DESSERT

Christmas Pudding with vanilla anglaise and double cream (V)

Malibu and Coconut Slice served with mango coulis

Lemon and Lime Tart served with strawberries and thickened cream (GF)

Chocolate Raspberry Coconut Pebble served with raspberry sauce (VG)

(VG) - Vegan

(V) - Vegetarian

(GF) - Gluten Free

(DF) - Dairy Free

Sample menu only and subject to change. 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.

From 22 November 2024 to 24 December 2024