

CHRISTMAS

on Club Deck

CANAPÉ

CHEF'S SELECTION OF CLASSIC CANAPÉS

ENTRÉE

RETRO PRAWN COCKTAIL

Australian King prawns, cos lettuce, classic cocktail
sauce (GF)(MSC)

MAIN

CHRISTMAS TURKEY & CRISPY PORK

potato gratin, roasted vegetables, seasonal
greens & traditional condiments (GF)

AUSTRALIAN BEEF TENDERLOIN

Australian King prawns, potato rosti, carrot battons,
seasonal greens & bernaïse sauce (GF)

DESSERT

TRADITIONAL CHRISTMAS PUDDING

vanilla anglaise, double cream & cherry (V)

AUSSIE PAVLOVA

fresh raspberries, passionfruit & mango coulis (V)(GF)

(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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WINE

Tyrrell's Moore's Creek Sparkling, NSW
Tyrrell's Moore's Creek Semillon, NSW
Yalumba Gen Organic Pinot Grigio, SA
Tyrrell's Moore's Creek Shiraz, SA
Jim Barry Cabernet Sauvignon, SA

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager
Corona

NON-ALCOHOLIC

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

PURCHASE

House Spirits	\$12
Veuve Clicquot Yellow Label NV	\$170