

CANAPÉS

Kakadu Plum Duck Crêpe

(Contains: Wheat, Gluten, Rye, Barley, Oats, Soy, Sesame)

Pumpkin Flower filled with aromatic spiced vegetables and a rich aged balsamic reduction

(VG) (Contains: Wheat, Gluten, Soy)

Blue Swimmer Crab Tartlet finger lime and native herb aioli

(Contains: Wheat, Gluten, Crustacean, Shellfish, Fish, Egg, Milk, Soy)

Bread Roll butter medallion

(V) (Contains: Gluten, Wheat, Barley, Oats, Milk)

APPETISER

Earth & Sea seared Australian scallops, beetroot velouté, citrus segments, salmon roe and ocean pearls

(Contains: Fish, Mollusc, Egg)

ENTRÉE

Harbour to Hinterland orecchiette pasta with slow-braised Gundagai lamb ragù, rosemary, wattle seed and aged parmesan

(Contains: Wheat, Gluten, Egg, Milk)

MAIN

Ember & Vine prime beef tenderloin, truffle-infused pumpkin purée, slow-roasted shallots, baby purple carrots, field mushrooms, Barossa red wine and thyme jus

(Contains: Milk, Sulphite)

DESSERT

Pistachio & Gold layered chocolate cake with soft pistachio cream, accompanied by a delicate pistachio macaron and gold crumb

(V) (Contains: Wheat, Gluten, Eggs, Milk, Soy, Sesame, Pistachio)

Trio of Australian Artisan Cheese served with crackers and Hunter Valley quince paste

(V) (Contains: Milk, Peanut, Soy, Almond, Pinenut, Pistachio, Walnut, Wheat, Gluten, Barley, Oats, Rye)

(V) Vegetarian (VG) Vegan

It is each individual's responsibility to safely manage their own allergies. Information on allergen content is available upon request from the crew. There is always a risk that allergens may be transferred to menu items during processing, storage or preparation. Captain Cook Cruises is unable to guarantee that any food item served is free from traces of allergens. Ingredients may change due to seasonal availability.