

AUSTRALIA
DAY
DINNER



Spy Deck

ENTRÉE

Three mushroom Ravioli with basil and parsley pesto, topped with shaved parmesan (V)

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)

MAIN

Riverina Black Angus beef sirloin with creamy mash, honeyed carrots, seasonal greens, and veal jus (GF)

Gremolata-rubbed Australian barramundi with salsa verdi, asparagus, honeyed carrots, and fried caper berries (GF AVAILABLE)

(VEGAN AND VEGETARIAN OPTION AVAILABLE)

DESSERT

Classic Australian pavlova topped with summer fruits, mango coulis, and whipped cream

Modern Lamington with shredded coconut, strawberry, and thickened cream (GF)

(VEGAN AND VEGETARIAN OPTION AVAILABLE)

Cheese Board

Shared Australian cheese platter with quince paste, dried fruits, roasted nuts and selection of crackers

**CAPTAIN COOK
CRUISES**

(VG) - Vegan

(V) - Vegetarian

(GF) - Gluten Free

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.