

Harbour View



CHRISTMAS LONG LUNCH

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 parmesan (V)

MAIN

Christmas Turkey and Glazed Ham with pommes fondants, roast vegetables and cranberry sauce

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

Gremolata-Rubbed Barramundi with salsa verdi, asparagus, honeyed carrots, and fried caper berries (GF available)

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

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

Starlight

CHRISTMAS DINNER


CAPTAIN COOK
CRUISES

CANAPÉS

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

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Malibu and Coconut slice served with mango coulis

Lemon and lime tart served with strawberries and thickened cream (GF)

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Beverage Package

Beer

Young Henry's Natural Lager
Young Henry's Newtowner Pale Ale
James Boag's Premium Light

Australian Wine

Tyrrell's Moores Creek Semillon, NSW
Tyrrell's Moores Creek Shiraz, NSW
Tyrrell's Moores Creek Sparkling Brut, NSW

Non- Alcoholic

A selection of soft drinks & fruit juices
0% Wine & beer also available on request