

Gold Penfolds Dinner Cruise



Penfolds®



“Will age well,
yet good now...
decades of
substantiation!”

PETER GAGO
PENFOLDS
CHIEF WINEMAKER

CAPTAINCOOK.COM.AU



CANAPÉS & SPARKLING WINE

served on arrival

PENFOLDS MAX'S ROSÉ

A burst of refreshing flavours explodes across the palate with white pepper, wild strawberries with a slaty minerality to make this a versatile wine suitable both as an aperitif or to partner with a diverse range of food.

SEARED SCALLOPS LIME FOAM

PENFOLDS MAX'S CHARDONNAY

Flavours of citrus, white nectarine and lemon curd preside over complexing characters of almond meal and deft oak. A delightful creamy palate with a soft line of acid fading ever so slowly to a distant palate horizon.

HERB SALAD

fresh & fragrant herb salad

PENFOLDS MAX'S SHIRAZ CABERNET

A medium-bodied, balanced wine. An approachable Penfolds style at release – shelf to glass.

CASARECCE PASTA

with rocket pesto and aged parmesan

PENFOLDS ST. HENRI SHIRAZ

St. Henri is a time-honoured Shiraz and unusual among high quality Australian red wines as it does not rely on any new oak. Pleasing both sweet and savoury tastes with a most appealing lingering impression.

ANGUS CENTRE CUT TENDERLOIN

served with sautéed mushrooms and rich jus

PENFOLDS FATHER 10YO TAWNY PORT

Arguably the most refined wine in Penfolds Tawny portfolio, replete with elegance and power. Exhibiting sweet fruitcake flavours, obvious wood aged complexity and concentration. The finish is fresh with a wonderful balance and lingering intensity.

BLACK VIOLET CHEESECAKE

Sample menu only and subject to change. We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.