

Club Deck

NEW YEAR'S EVE
DINNER

CANAPÉS

A platter of Chef's Canapés shared between two guests

STARTERS

Wagyu Bresaola with horseradish dressing, radish and fennel

ENTRÉE

Pan seared Australian Scallops with with citrus vinaigrette, and freshly sliced chilli and herbs

MAIN (choice of)

Sea and Pasture beef tenderloin with king prawn topped with garlic butter, potato rosette, broccolini, vine ripened tomato truss and Barossa Valley red wine jus

Macadamia crusted Tamaian Salmon with Champagne butter mash, caper parsley vinaigrette and asparagus spears

DESSERT

Indulgent Trio of Desserts



CAPTAIN COOK
CRUISES