

# Sky Deck

NEW YEAR'S EVE  
PENFOLDS DINNER



CAPTAIN COOK  
CRUISES

## CANAPÉS

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**A platter of Chef's Canapés** shared between two guests

Paired with Penfolds Rose Champagne, Champagne FR

## STARTERS

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**Smoked Salmon Terrine** with ciabatta bread shared between two guests

## ENTRÉE

**Seafood Platter for Two** with Queensland king prawns, premium Sydney rock oysters and lobster tail with two citrus butter sauce

Paired with Penfolds Bin 51 Riesling, Eden Valley SA

## MAIN (choice of)

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**Duck Breast** with wild berries, pomegranate and baby greens

**Rack of Lamb** with potato rosette, heirloom roasted carrots, roasted beetroot and mint jus

Paired with Penfolds St Henri Shiraz

## DESSERT

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**Indulgent Trio of Desserts**

Paired with Penfolds Cellar Reserve Sangiovese, Barossa Valley SA

## TO FINISH

**A selection of Premium Australian Cheese** with lavosh, fig paste and dried fruits

Paired with Penfolds 10YO Grand Father Tawny, SA