

NEW YEAR'S EVE SYDNEY 2000

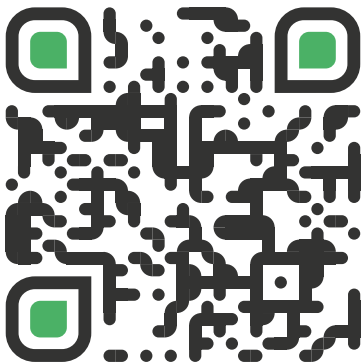


OCEAN DECK

HARBOUR BAR

Order and pay as you go through our Harbour Bar menu. Extensive wine, food and beverages options.

Scan the QR code to order from your phone.



STEP BY STEP

1. Point your phone camera to the code and click on the link
2. Add items to the cart and proceed to payment.
3. Add payment details, start a tab or pay as you go.
4. Your order will arrive at your table within minutes.

Trouble scanning the code? Go to www.mryum.com/captaincookbar

CLUB DECK

ON ARRIVAL

Smoked salmon roulade, crème fraiche on crostini

Salt & pepper Squid with aioli

Vietnamese vegetarian rice paper rolls with sweet Thai dipping sauce

BUFFET

Chef's Roast Selection

Marinated beef sirloin, oven baked lamb roast or easy carved ham

Seafood

Sydney rock oysters, cooked prawns, mussels, smoked Salmon and steamed Barramundi

Salads

Leaves with Hastings Valley fetta, cucumber and sundried tomatoes

Traditional coleslaw with creamy vinaigrette dressing

Sweet potato & pumpkin with shredded kale and couscous

Roma tomatoes with olive oil and basil dressing

Desserts

Assorted cakes served with berry coulis & seasonal fresh fruit

MIDNIGHT TOAST

A flute of premium French champagne

SKY DECK

ON ARRIVAL

Chef's selection of canapés

ENTRÉE

Smoked salmon, tiger prawns with herb Bellini and Avruga black caviar

MAINS

200gms Australian Beef Tenderloin

with truffle & goat cheese potato croquette, heirloom carrots and Béarnaise sauce (GF available)

OR

Miso Barramundi fillet

quinoa & Japanese mayonnaise (GF available)

DESSERT

Chocolate Delight

rich chocolate sponge, layered with chocolate ganache

TO FINISH

Selection of Australian cheeses with dried fruit and lavosh bread

MIDNIGHT TOAST

A flute of premium French champagne