

PREMIUM

# Harbour Experience

  
**CAPTAIN COOK**  
CRUISES

## FROM THE BAR

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### One house beverage of your choice

Beer, wine or soft drink on arrival

## TASTING BOARD

*Choose of one of the following Tasting Boards to share between two guests.*

### **Australian Cheese & Charcuterie Board**

Bega Heritage Reserve Vintage Cheddar, King Island Brie, Berry's Creek Tarwin Blue, cured meats, olives, basil pesto and bread sticks & crackers **(GF available)**

### **Garden Antipasto Board**

Spiced roast beetroot dip, seasonal vegetable batons, crackers, olives and antipasto vegetables **(VG)**

## A LITTLE MORE?

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Add to your dining experience from our onboard selection including modern Australian tapas plates and a comprehensive beverage menu

**(VG) - Vegan**

**(V) - Vegetarian**

**(GF) - Gluten Free**

**(DF) - Dairy Free**

**Sample menu only and subject to change.** This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.