

# Starlight DINNER

## CANAPÉS

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A platter of chef's canapés shared between two guests.

### ENTRÉE

**Smoked Salmon** with lemon vinaigrette, capers, watercress, fennel and dill (GF) (DF)

**Spinach and Pumpkin Salad** with beetroot, crispy Serrano ham, Greek feta, almonds, and honey mustard dressing (V & VG available)

**Three Mushroom Ravioli** with basil and parsley pesto, topped with shaved parmesan (V)

## MAIN

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**Riverina Black Angus Beef Sirloin**, with creamy mash, honeyed carrots, seasonal greens, and veal jus (GF)

**Gremolata-Rubbed Barramundi** with salsa verdi, asparagus, honeyed carrots, and fried caper berries (GF available)

**Twice-Cooked Crispy Skin Chicken**, with creamy potato cake, roast pumpkin, baby spinach, and honeyed carrots (GF)

**Middle-Eastern Eggplant** slow-cooked and served with zucchini, roasted capsicum, polenta and marinated semi-dried tomatoes (V) (GF) (VG available)

### DESSERT

**Modern Lamington** with shredded coconut, strawberry, and thickened cream (GF)

**Malibu and Coconut slice** served with mango coulis

**Lemon and lime tart** served with strawberries and thickened cream (GF)

**Chocolate Raspberry Coconut Pebble** served with raspberry sauce (VG)

# Starlight

DINNER MENU

STARS, CITY LIGHTS AND DINNER  
*on the water*



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ANOTHER *Brilliant* EXPERIENCE

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. 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.