Sunset DINNER

CAPTAIN COOK CRUISES

ENTRÉE

Smoked Salmon with rocket, shaved fennel and watercress, dressed in a bright lemon and caper vinaigrette **(Contains: Fish)**

Roasted Chickpea & Kale Salad with sweet potato, dried cranberries, toasted pepitas and sesame seeds, dressed in a vibrant ginger and carrot dressing **(VG) (Contains: Sesame)**

Bread Roll Served with butter portion
(V) (Contains: Milk, Soy, Wheat, Gluten, Barley, Oats, Rye)

MAIN

Roasted NSW Free-Range Chicken Breast with creamy garlic mash, thyme-roasted carrots, seasonal greens, mushroom jus **(Contains: Milk)**

Oven-Roasted Tasmanian Salmon with classic salsa verde, sea salt chat potatoes, cherry tomatoes and seasonal greens **(Contains: Fish)**

Slow Roasted Eggplant with a vibrant Bombay-spiced curry of chickpeas, seasonal vegetables and fresh herbs, accompanied by crisp pappadum, sweet mango chutney and refreshing cucumber yoghurt **(V, VG AVAILABLE)(Contains: Milk)**

DESSERT

Passionfruit Meringue Tart crisp shell with tangy passionfruit curd and toasted meringue **(Contains: Milk, Egg)**

Chocolate & Mandarin Dome velvety dark chocolate mousse with bright mandarin centre **(VG) (Contains: Soy)**

(VG) Vegan **(V) Vegetarian**

It is each individual's responsibility to safely manage their own allergies. Information on allergen content is available upon request from the crew. There is always a risk that allergens may be transferred to menu items during processing, storage or preparation. We are unable to guarantee that any food item served is free from traces of allergens. Ingredients may change due to seasonal availability.