

Sunset DINNER



Please select one from each course

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)

MAIN

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

Lemon and Lime Tart served with strawberries and thickened cream (GF)

Chocolate Raspberry Coconut Pebble served with raspberry sauce (VG)

(VG) - Vegan

(V) - Vegetarian

(GF) - Gluten Free

(DF) - Dairy Free

Sunset

DINNER MENU

Dine under the
HARBOUR SUNSET, TWILIGHT OR SUMMER GLOW



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**CAPTAIN COOK
CRUISES**

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.