

Vivid Dinner

All dishes served alternately

ENTRÉE

Crispy Pear and Garden Leaf Salad with toasted walnuts and Grana Padano (V, GF) (VG Available)

MAIN

Gremolata Rubbed Barramundi served with salsa verde, roast vegetable medley, and fried caper berries

Twice Cooked Crispy Skin Chicken with creamy potato cake, roast pumpkin, baby spinach and honeyed carrots

Vegan available on request Middle Eastern Eggplant slow cooked and served with zucchini, roasted capsicum, polenta & marinated semi-dried tomatoes (VG, GF)

DESSERT

Lemon & Lime Tart served with a dollop of double cream (V, GF)

Chocolate Raspberry Coconut Pebble with raspberry sauce (VG)



Join The Captain's Club

For exclusive special offers and invitations,
and a FREE cruise on your birthday!

JOIN NOW



Love it? Share it!

Go into the Monthly Draw to WIN a Gold Penfolds Dinner for Two valued at \$530! All you have to do is take a photo of yourself onboard Captain Cook Cruises tag us and share to your socials!



@CaptainCookCruises

#CaptainCookCruises