



**CAPTAIN COOK
CRUISES**

WINE CRUISE
Shared Lunch Platters

Lunch Menu

SWAN VALLEY WINE CRUISE

SIGNATURE SELECTION

Soup of the day with warm rustic bread & butter

Baked chorizo & papas (GF) (NF)

WA prawns in a white wine & garlic sauce (GF) (NF)

Pulled pork taquito & smoked chicken empanada (NF) (GFO)

ANTIPASTO SELECTION

Marinated vegetables & olives (V) (GF) (NF)

King Island smoked cheddar (V) (GF) (NF)

Shale Point triple cream brie (V) (GF) (NF)

Sliced lombo (GF) (DF) (NF)

Artisan crackers & dip (V) (GFO) (NFO)

Seedless grapes (VE) (GF) (NF)

DESSERT SELECTION

Berry & watermelon fruit salad (VE) (GF) (NF)

Assorted petits fours (VEO) (GFO) (NFO)

(V) - vegetarian (VE) - vegan (GF) - gluten free (NF) - nut free (DF) - dairy free (O) - option

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 staff of any allergens. Whilst all reasonable efforts are taken to accommodate guests' 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.

Gluten Free Menu

SIGNATURE SELECTION

Soup of the day with warm rustic gluten-free bread & butter (GF)

Baked chorizo & papas (GF) (NF)

WA prawns in a white wine & garlic sauce (GF) (NF)

Pulled pork taquito & smoked chicken empanada (GF) (NF)

ANTIPASTO SELECTION

Marinated vegetables & olives (V) (GF) (NF)

King Island smoked cheddar (V) (GF) (NF)

Shale Point triple cream brie (V) (GF) (NF)

Sliced lombo (GF) (NF) (DF)

Artisan crackers & dip (V) (GF) (NFO)

Seedless grapes (VE) (GF) (NF)

DESSERT SELECTION

Berry & watermelon fruit salad (VE) (GF) (NF)

Assorted petits fours (GF) (VEO) (NFO)

(V) - vegetarian (VE) - vegan (GF) - gluten free (NF) - nut free (DF) - dairy free (O) - option

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Vegetarian Menu

SIGNATURE SELECTION

- Soup of the day with warm rustic bread & butter (V)
- Mushroom medley & papas (VE) (GF) (NF)
- Taquito & empanada (V) (GFO)
- Tempura Moroccan-stuffed pumpkin flower (VE) (GF) (NF)
- Vegetarian tartlet (V) (DF)

ANTIPASTO SELECTION

- Marinated vegetables & olives (V) (GF) (NF)
- King Island smoked cheddar (V) (GF) (NF)
- Shale Point triple cream brie (V) (GF) (NF)
- Artisan crackers & dip (V) (GFO) (NFO)
- Seedless grapes (VE) (GF) (NF)

DESSERT SELECTION

- Berry & watermelon fruit salad (VE) (GF) (NF)
- Assorted petits fours (VEO) (GFO) (NFO)

(V) - vegetarian (VE) - vegan (GF) - gluten free (NF) - nut free (DF) - dairy free (O) - option

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Vegan Menu

SIGNATURE SELECTION

Soup of the day with warm rustic bread & plant-based butter **(VE) (GFO)**

Mushroom medley & papas **(VE) (GF) (NF)**

Taquito & empanada **(VE) (GFO)**

Tempura Moroccan-stuffed pumpkin flower **(VE) (GF) (NF)**

Vegan tartlet **(VE) (DF)**

ANTIPASTO SELECTION

Marinated vegetables & olives **(VE) (GF) (NF)**

Artisan crackers & dip **(VE) (GFO) (NFO)**

Seedless grapes **(VE) (GF) (NF)**

DESSERT SELECTION

Berry & watermelon fruit salad **(VE) (GF) (NF)**

Assorted petits fours **(VE) (GFO) (NFO)**

(V) - vegetarian (VE) - vegan (GF) - gluten free (NF) - nut free (DF) - dairy free (O) - option

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