

# Captains Dinner

## Entrée

Smoked ocean trout, fennel with black caviar and dill aioli

Australian Tiger prawns with tropical salsa

Spinach and Ricotta tondi, Napolitana salsa with grana padano

Mediterranean antipasto of Jamón ibérico, heirloom tomatoes,  
virgin olive oil marinated char grilled vegetables

Vegetarian available

Frittata of eggplant, pumpkin and capsicum

## Main Course

Grilled Atlantic salmon, gremolata crust with hollandaise and oven roasted seasonal vegetables

Beef tenderloin fillet, sautéed peas and pancetta, caramelized onion,  
rich veal jus with desire potatoes

Organic chicken breast with champagne mushroom jus, roast sweet potato and baby beans

Slow braised lamb shank in red wine and vegetable ragout, served with silky mash

Vegetarian gratin infused tomato and pesto sauce

## Desserts

Orange and chocolate flourless cake with butterscotch sauce

Sydney berry crush of blueberries, meringue mascarpone and fresh cream with zesty lemon

Velvety vanilla and chocolate mousse with light caramel syrup

Slow baked raspberry and apple crumble with cream

White and dark layered chocolate tower

# BEVERAGE LIST

## BEER

Tooheys New on tap	\$7.00
Tooheys Extra Dry	\$7.50
XXXX Summer Bright lager (Low Carb)	\$7.50
Hahn Premium	\$8.00
James Boags	\$8.00
Heineken	\$8.00
Becks	\$8.00
Hahn Premium Light	\$7.00

## SPARKLING WINE

	Glass	Bottle
Tyrrell's Brut (NSW)	\$8.00	\$35.00
Brown Brothers Zibbo Rosa (pink champagne)	\$10.00	\$45.00
Yellowglen Vintage Pinot Noir Chardonnay (VIC)	\$11.00	\$46.00
Vasse Felix Extra Brut Non Vintage (Margaret River, WA)	\$16.00	\$59.00

## FRENCH CHAMPAGNE

Veuve Cliquot Yellow Label Brut NV (France)	\$22.00	
Veuve Cliquot Yellow Label Brut NV (France)		\$110.00

## WHITE WINE

Tyrrell's Premier Dry White (NSW)	\$8.00	\$35.00
Pewsey Vale Rhine Riesling (Eden Valley, SA)	\$9.00	\$38.00
Mystery Hill Semillon Sauvignon Blanc (NSW)		\$40.00
Two Thumbs Sauvignon Blanc (Victoria)	\$10.00	\$42.00
Lost Block Sauvignon Blanc (Hunter Valley, NSW)	\$11.00	\$45.00
Beelgara Winemakers selection Pinot Grigio (SA)	\$10.00	\$40.00
Yarra Valley Regional Reserve Chardonnay (Yarra, VIC)	\$11.00	\$45.00
Tyrrell's Moon Mountain Chardonnay (Hunter, NSW)	\$12.00	\$48.00

## RED WINE

Tyrrell's Premier Dry Red – Shiraz Cabernet (NSW)	\$8.00	\$35.00
Rufus Stone Heathcote Shiraz (Heathcote, VIC)	\$12.50	\$49.00
Blue Pyrenees Rose (VIC)	\$9.00	\$39.00
Beelgara Black Label Cabernet Sauvignon (Clare Valley, SA)	\$10.00	\$40.00
Mawson's Cabernet Sauvignon (Coonawarra, SA)		\$42.00
Ninth Island Pinot Noir (Tasmania)	\$11.00	\$44.00

*Note: Not all items are available on all vessels  
All prices are GST inclusive*

## SPIRITS & LIQUEUERS

Full selection from \$8.00

## COCKTAILS

THE JOHN CADMAN

Kahlua, Baileys Irish cream, Frangelico Liqueur and cream

MIDORI SPLICE.

Midori, Cointreau, Malibu, pineapple juice and a dash of cream shaken

MARGARITA STRAIGHT

Tequila, Cointreau and lemon juice

SYDNEY BAY BREEZE

Vodka, pineapple and cranberry juice

All cocktails \$15.50

## LIQUEUR COFFEE

All liqueur coffees \$11.00

## PORT

McWilliams Hanwood \$8.00

Galway Pipe \$10.00

## DESSERT WINE

Brown Bros Orange

Muscat Flora (SA)

Bottle \$36.00

Glass \$8.00

## SOFT DRINKS

All Soft drinks \$5.00

Fruit Juice \$6.00

## WATER

Pellegrino Still Water \$5.50

Pellegrino Sparkling \$5.50