

Gold Penfolds Dinner Cruise



Penfolds[®]



“Will age well,
yet good now...
decades of
substantiation!”

PETER GAGO
PENFOLDS
CHIEF WINEMAKER

PENFOLDS.COM
CAPTAINCOOK.COM.AU



CANAPES & SPARKLING WINE

Served on arrival

PENFOLDS KOONUNGA HILL AUTUMN RIESLING

An expressive, highly aromatic riesling. Floral and citrus notes combined with crisp mouth-watering acidity to make this a versatile wine suitable both as an aperitif or to partner with a diverse range of food.

SEARED SCALLOPS

with lime foam

PENFOLDS MAX'S CHARDONNAY

Flavours of citrus, white nectarine and lemon curd preside over complexing characters of almond meal and deft oak. A delightful textural and creamy palate with a soft line of acid fading ever so slowly to a distant palate horizon.

DUCK BREAST MEDALLION

with pumpkin puree and berry sauce

PENFOLDS MAX'S SHIRAZ CABERNET

A medium-bodied, balanced wine. An approachable Penfolds style at release – shelf to glass.

RAVIOLI PILLOWS

with beef ragu filling

PENFOLDS ST. HENRI SHIRAZ

St. Henri is a time-honoured Shiraz and unusual among high quality Australian red wines as it does not rely on any new oak. Pleasing both sweet and savoury tastes with a most appealing lingering impression.

WAGYU BEEF TENDERLOIN

married with goat cheese mousse, a hint of horseradish and a pot of rich veal jus

PENFOLDS FATHER IOYO TAWNY PORT

Arguably the most refined wine in Penfolds Tawny portfolio, replete with elegance and power. Exhibiting sweet fruitcake flavours, obvious wood aged complexity and concentration. The finish is fresh with a wonderful balance and lingering intensity.

GELATO

ITALIAN ESPRESSO

All meals are prepared onboard our vessels and we have a limited time to serve the menus. Requests made in advance for special dietary (gluten-free, nut-free, dairy-free) and modifications of menus on board our cruises will be politely declined. We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision. During Vivid and on selected dates, a special five course menu will operate.