

# Gold Dinner Cruise



## CANAPES & SPARKLING WINE

Served on arrival

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## SEARED SCALLOPS

with lime foam

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## DUCK BREAST MEDALLION

with pumpkin puree and berry sauce

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## RAVIOLI PILLOWS

with beef ragu filling

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## WAGYU BEEF TENDERLOIN

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

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## GELATO

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## ITALIAN ESPRESSO

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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.

## Extensive Wine List available for purchase



[PENFOLDS.COM](http://PENFOLDS.COM)  
[CAPTAINCOOK.COM.AU](http://CAPTAINCOOK.COM.AU)