

# MUMM

## HARBOUR BAR



### TIERED SHARED PLATTER

Smoked salmon blinis, with cream cheese and caviar

Classic cooked Queensland prawns, with cos lettuce, lemon & spicy tomato blush mayo

Freshly shucked Sydney Rock Oysters, served with red wine vinegar & lemon

Golden fried calamari rings, with smoked lime mayo



### BOTTOMLESS CHAMPAGNE

Mumm Grand Cordon champagne



*Chosen from 300 Pinot Noir, Chardonnay and Pinot Meunier base wines, Grand Cordon brut champagne is sourced from over 100 different crus and aged for 20 months in the Maison's cellars in Reims, Champagne (France).*



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Menu subject to seasonal variation. 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.