

# CAPTAIN'S DINNER



## ENTRÉE

**Tasmanian smoked Salmon** *shaved fennel, dill, capers with black caviar dressing (GF)*

**Sweet potato & pumpkin** *with shredded kale and couscous, fragrant herb vinaigrette dressing with rosemary, oregano, thyme, dried cranberries & crushed walnuts (V)*

**Ravioli pasta** *filled with spinach and ricotta, salsa Napolitana with grana padano cheese (V)*

## MAIN

**Tasmanian grilled Salmon fillet** *accompanied by seasonal vegetables, served with capers and lemon oil (GF)*

**Australian southern highlands beef tenderloin fillet** *served with sautéed mushrooms and rich jus*

**Kale stuffed chicken breast** *with fresh beans, Dutch carrots and chicken jus*

**Tian of Mediterranean vegetables** *with olive polenta and tomato salsa (V-GF)*

## DESSERT

**Orange flourless cake** *orange indulgence served with butterscotch sauce (GF)*

**Malibu and coconut slice** *almond and lime zest sponge with whipped Malibu ganache and mango confit. Finished with white chocolate and roasted coconut texture and mango agar gel*

**Coffee Opera** *layers of almond and roasted hazelnut joconde, coffee butter cream and dark chocolate ganache, finished with a dark chocolate glaze and chocolate coffee bean*

Menu subject to seasonal variation. 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.