

# Gold Dinner Cruise



## CANAPES & SPARKLING WINE

served on arrival

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## SMOKED SALMON ROSETTE

with caviar dressing

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## HERB SALAD

fresh & fragrant herb salad

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## RAVIOLI PILLOWS

with spinach and ricotta filling, served with lobster bisque

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## SOUTHERN HIGHLANDS

### ANGUS TENDERLOIN

served with sautéed mushrooms and rich jus

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## BLUEBERRY VIOLET CHEESECAKE

Sample menu & subject to change. 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)