

Platinum Penfolds Grange Dinner Cruise



Penfolds[®]



“With every
“extra month in
bottle the wine
has evolved/
fattened/
complexed.
Yes, it’s a
Grange!”

PETER GAGO
PENFOLDS
CHIEF WINEMAKER



CANAPES & SPARKLING WINE

Served on arrival

PENFOLDS BIN 51 EDEN VALLEY RIESLING

The region’s high altitude and cool climate induces Riesling with great finesse and elegance. A fresh and citrusy taste yet still supporting a soft, balanced acidity.

SMOKED SALMON ROSETTE

with caviar dressing

PENFOLDS RESERVE BIN A CHARDONNAY

White stone fruits, nectarine & peach, puffs of cordite flint add to this evocative & multi-faceted aromatic offer. Full-flavoured & fully expressive. A layered & textural palate adorned with stylish French oak & a substantial mid-palate.

HERB SALAD

fresh & fragrant herb salad

PENFOLDS BIN 28 KALIMNA SHIRAZ

Distinctive fruit definition and volume, a hallmark of Bin 28. Ripe tannins and assertive chocolate aromatics are facilitated by mouth-coating tannins.

RAVIOLI PILLOWS

with spinach and ricotta filling, served with lobster bisque

PENFOLDS GRANGE*

Enjoy the original and most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy, with a glass of Grange. Arguably Australia’s most celebrated wine, it is officially listed as a Heritage Icon of South Australia.

SOUTHERN HIGHLANDS ANGUS TENDERLOIN

served with sautéed mushrooms and rich jus

PENFOLDS GRANDFATHER RARE TAWNY

The nose is extremely complex & fragrant, possessing an array of nutty, vanillin, aged characters melding seamlessly with hints of raisined fruit, malt & lifted spirit. The palate effortlessly displays the famed attributes of great Liqueur Tawny; luscious, rich & full flavoured with mouth filling viscosity.

BLUEBERRY VIOLET CHEESECAKE

*Limited to one 75ml glass. 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.