

Sunset DINNER

ENTRÉE

Tasmanian Smoked Salmon with rocket, shaved fennel and watercress, dressed in a bright lemon and caper vinaigrette (GF) (MSC)

Roasted Chickpea & Kale Salad with sweet potato, dried cranberries, toasted pepitas and sesame seeds, dressed in a vibrant ginger and carrot dressing (VG) (GF)

MAIN

Roasted NSW Free-Range Chicken Breast with creamy garlic mash, thyme-roasted carrots, seasonal greens, mushroom jus

Oven-Roasted Tasmanian Salmon with classic salsa verde, sea salt chat potatoes, cherry tomatoes and seasonal greens (GF) (MSC)

Slow Roasted Eggplant with a vibrant Bombay-spiced curry of chickpeas, seasonal vegetables and fresh herbs, accompanied by crisp pappadum, sweet mango chutney and refreshing cucumber yoghurt (V) (GF) (VG AVAILABLE)

DESSERT

Passionfruit Meringue Tart crisp shell with tangy passionfruit curd and toasted meringue (GF)

Chocolate & Mandarin Dome velvety dark chocolate mousse with bright mandarin centre (VG) (GF) (NF)

(VG) Vegan (V) Vegetarian (GF) Gluten Free (DF) Dairy Free (NF) Nut Free (MSC) Sustainably Sourced

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.

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Share and Cheers!

Share your experience, tag us on social media, and show your waiter during your visit to enjoy a complimentary house drink!

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