



CAPTAIN COOK
CRUISES

WINE CRUISE

Shared Lunch Platters

Lunch Menu

SWAN VALLEY WINE CRUISE

SHARED LUNCH PLATTER

Warm rustic bun (V) (NF)

Minted lamb cutlet (GF) (DF) (NF)

Tandoori chicken skewer (GF) (DF) (NF)

Beetroot & feta arancini disks (V) (GF) (NF)

Raw salmon nigiri (GF) (DF) (NF)

Sliced cacciatore & prosciutto (GF) (DF) (NF)

WA garlic banana prawns (GF) (DF) (NF)

Caprese salad skewer (V) (GF) (NF)

Rock melon & Medjool date (VE) (GF) (NF)

(V) - vegetarian (VE) - vegan (GF) - gluten free (NF) - nut free (DF) - dairy free (O) - option

Sample menu only and subject to change. This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our staff 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.

Gluten Free Menu

SHARED LUNCH PLATTER

Warm rustic bun (VE) (GF) (NF)

Minted lamb cutlet (GF) (DF) (NF)

Tandoori chicken skewer (GF) (DF) (NF)

Beetroot & feta arancini disks (V) (GF) (NF)

Raw salmon nigiri (GF) (DF) (NF)

Sliced cacciatore & prosciutto (GF) (DF) (NF)

WA garlic banana prawns (GF) (DF) (NF)

Caprese salad skewer (V) (GF) (NF)

Rock melon & Medjool date (VE) (GF) (NF)

(V) - vegetarian (VE) - vegan (GF) - gluten free (DF) - dairy free (NF) - nut free (O) - option

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Vegetarian Menu

SHARED LUNCH PLATTER

Warm rustic bun (V) (NF)

Honey soy & sesame mushroom skewer (VE) (GF) (NF)

Mushroom & vegetable Siu Mai (VE) (NF)

Beetroot & feta arancini disks (V) (GF) (NF)

Ratatouille & hummus tartlet (VE) (NF)

Corn, pumpkin, & capsicum fritter (VE) (GF) (NF)

Tempura Moroccan pumpkin flower (VE) (NF)

Moroccan fried cauliflower (VE) (GF) (NF)

Caprese salad skewer (V) (GF) (NF)

Rock melon & Medjool date (VE) (GF) (NF)

(V) - vegetarian (VE) - vegan (GF) - gluten free (NF) - nut free (DF) - dairy free (O) - option

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Vegan Menu

SHARED LUNCH PLATTER

Warm rustic bun (VE) (GF) (NF)

Honey soy & sesame mushroom skewer (VE) (GF) (NF)

Mushroom & vegetable Siu Mai (VE) (GF)

Roasted tomato arancini (VE) (GF) (NF)

Ratatouille & hummus tartlet (VE) (NF)

Corn, pumpkin, & capsicum fritter (VE) (GF) (NF)

Tempura Moroccan pumpkin flower (VE) (NF)

Moroccan fried cauliflower (VE) (GF) (NF)

Greek salad skewer (VE) (GF) (NF)

Rock melon & Medjool date (VE) (GF) (NF)

(V) - vegetarian (VE) - vegan (GF) - gluten free (NF) - nut free (DF) - dairy free (O) - option

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