

6 COURSE DINNER WITH WINE PAIRING



BREAD SERVICE

MINI BAGUETTE OR MINI BRIOCHE ROLL
served with butter

ENTRE I

ESCABECHE OF OCTOPUS AND PRAWN[#]
*Spanish octopus tentacles and poached prawns,
with Verde sauce (herb & avocado) and beetroot relish*
Veramonte Chardonnay 2018

or

BURRATA SALAD
*burratina, san marzano tomatoes, arugula leaves, fresh basil,
sea salt, pepper & extra virgin olive oil (V)*
Veramonte Chardonnay 2018

ENTRE II

TUNA TATAKI[#]
with truffle capellini
First Drop, Vivo 2020 Adelaide Hills Arneis 2020

or

PAN SEARED FOIE GRAS
on crostini with cherry marmalade
Mt. Monster Cabernet 2015

or

TRUFFLE CAPELLINI
with mushroom and tossed salad (V)
First Drop, Vivo 2020 Adelaide Hills Arneis 2020



6-COURSE DINNER CRUISE MENU WITH WINE PAIRING

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SOUP

PORCINI MUSHROOM SOUP
First Drop, Vivo 2020 Adelaide Hills Arneis 2020

MAIN COURSE

(Individual serving, you may choose 1 main course only)

SLOW COOKED BRAISED BEEF
served with baby carrots, mushroom and mash potatoes or roasted potatoes
First Drop, Mother's Milk 2018 Barossa Shiraz 2018

or

CAJUN STYLE MARINATED CHICKEN AU JUS[#]
served with roasted potatoes or mash potatoes with eggplant caponata
Veramonte Chardonnay 2018

or

PAN SEARED BARRAMUNDI
paired with seafood bisque, asparagus spear and mash potatoes or roasted potatoes
Veramonte Chardonnay 2018

or

OVEN BAKED LASAGNA
with seasonal vegetables (V)
First Drop, Mother's Milk 2018 Barossa Shiraz 2018

INTERMEZZO

SOURSOP SORBET



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DESSERT

ROYAL ALBATROSS TIRAMISU
chef's special
Cockburn's Fine Ruby Port

or

PETIT FOURS#
sea salt chocolate caramel tart, vanilla crème brule, macaroon
Cockburn's Fine Ruby Port

or

PANNA COTTA
with summer berries (V)
Cockburn's Fine Ruby Port

or

SEASONAL FRESH FRUIT PLATTER (V)

CHEESE PLATTER

*selection of 3 cheeses with a glass of port wine
(brie, comte and blue cheese)*
Cockburn's Fine Ruby Port

KINDLY NOTE

Menu selections need to be made at least 72 hours prior to departure.
Otherwise, menu items marked with hash # will be served.



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