

Captains Dinner

Entrée

Australian smoked salmon, shaved fennel, dill, capers with black caviar dressing (GF)

Quinoa and pumpkin salad, with seasonal greens, roasted pinenuts and citrus infused dressing (V)

Ravioloni pasta, filled with spinach and ricotta, salsa napolitana with grana padano cheese (V)

Warm lamb salad, baby greens, pumpkin, kalamata olives, quinoa, feta cheese with dijon honey mustard dressing

Main Course

Tasmanian grilled salmon fillet, accompanied by dutch carrots and asparagus, served with capers and lemon oil (GF)

Slow cooked duck confit, seasonal greens, sweet potato puree and rich berry jus

Australian southern highlands beef tenderloin fillet, sautéed mushrooms, served with seeded mustard jus

Chicken kale, marinated chicken breast, kale stuffing with blended herbs and onion served with chicken jus

Warm vegetable timbale with kumera, quinoa, sun dried tomatoes, cranberries, chickpeas and pumpkin seeds served with infused lime and dijon mustard (V, GF)

Dessert

Orange and chocolate flourless cake, chocolate orange indulgence served with butterscotch sauce (GF)

Coconut mousse, smooth coconut cream mousse on sponge base topped with toasted coconut

Chocolate hazelnut cloud, with a silky-smooth centre

Slow baked lemon and lime tart, soft citrus flavours served with a dollop of mascarpone cream

Chocolate roche with raspberry coulis (GF)

Sample menu and subject to change. Our menu contains some food allergens including nuts, dairy, soy, wheat and sulphites.

