

Beverage List

Sparkling Wine

	Gls.	Btl.
Tyrrell's Brut NSW	7.50	32.00
Yellowglen Vintage Pinot Noir Chardonnay VIC	11.00	42.00
Vasse Felix Extra Brut Non Vintage Margaret River, WA	16.00	59.00

French Champagne

Veuve Clicquot Yellow Label Brut NV France glass	20.00	
Veuve Clicquot Yellow Label Brut NV France 750ml		100.00

White Wine

Tyrrell's Premier Dry White Chardonnay Semillon NSW	7.50	32.00
Pewsey Vale Riesling Eden Valley, SA	9.00	35.00
Two Thumbs Sauvignon Blanc Victoria	10.00	39.00
Chalice Bridge Margaret River Semillon Sauvignon Blanc WA		42.00
Lost Block Semillon Hunter Valley, NSW	10.00	40.00
Peter Lehmann Semillon Chardonnay Barossa Valley, SA		39.00
Beelgara Winemakers Selection Pinot Grigio SA	9.00	39.00
Mount View Estate Chardonnay Hunter Valley, NSW	9.00	39.00
Tyrrell's Moon Mountain Chardonnay Hunter, NSW	12.00	46.00

Red Wine

Tyrrell's Premier Dry Red Shiraz Cabernet Malbec NSW	7.50	32.00
Rufus Stone Heathcote Shiraz Heathcote, VIC	12.50	47.00
Catching Thieves Rose Yarra Valley, VIC	7.50	33.00
Rosemount Estate Shiraz Cabernet NSW	11.00	38.00
Annie's Lane Cabernet Merlot Clare Valley, SA		38.00
Yalumba Mawson's Cabernet Sauvignon Coonawarra, SA		39.00
Ninth Island Pinot Noir Tasmania	11.00	43.00
McWilliams Mt Pleasant Rosehill Shiraz 2003 Hunter Valley, NSW		49.00

Beer

							
6.50 AUSTRALIA 4.6% ALC	7.50 HOLLAND 5% ALC	7.50 GERMANY 5% ALC	7.50 AUSTRALIA 4.5% ALC	7.50 AUSTRALIA 5% ALC	7.50 AUSTRALIA 5% ALC	7.00 AUSTRALIA 5% ALC	6.00 AUSTRALIA 2.7% ALC
Tooheys New On Tap	Heineken	Beck's	James Squire Golden Ale	James Boag's Premium	Hahn Premium	Tooheys Extra Dry	Hahn Premium Light

Spirits

Full selection from	7.00
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Cocktails

THE JOHN CADMAN Kahlua, Baileys Irish cream, Frangelico Liqueur & cream	
MIDORI SPLICE Midori, Cointreau, Malibu, pineapple juice & a dash of cream shaken	
MARGARITA STRAIGHT Tequila, Cointreau & lemon juice	
SYDNEY BAY BREEZE Vodka, pineapple & cranberry juice	
All cocktails	15.50

Liqueur Coffee

All liqueur coffees	11.00
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Port

McWilliams Hanwood	7.50
Galway Pipe	9.00

Dessert Wine

Brown Bros Orange Muscat Flora SA	
Bottle	33.00
Glass	8.00

Soft Drink

All Soft Drinks	5.00
Fruit Juice	5.50

Water

Pellegrino Still Water	5.00
Pellegrino Sparkling Water	5.00

Please Note: Not all items are available on all vessels

All prices are GST inclusive

Captain's Dinner

Entrees

A selection of fresh seafood & chorizo sausage tapas

Carpaccio of rare Angus fillet with white bean puree
& sage olive oil dressing

Spinach & ricotta ravioli with truffle infused sauce of three cheeses

Vegetarian antipasto – which may include a selection of
marinated mushrooms, flame grilled artichoke hearts, Mediterranean beans,
risonne, green tomato pickles & asparagus

Try any of our entrees with

Yellowglen Vintage Pinot Noir Chardonnay VIC *gls 11.00 btl 42.00*

or Veuve Cliquot Yellow Label Brut NV France *gls 20.00 btl 100.00*

Main Course

Grilled salmon with herb potato rosti, shaved fennel
& green shallot & lime vinaigrette

Two Thumbs Sauvignon Blanc Victoria *gls 10.00 btl 39.00*

Supreme of free range chicken roasted with prosciutto
with creamed potatoes, pousse spinach, baby ligurian
black olives, porcini mushrooms jus

Tyrrell's Moon Mountain Chardonnay Hunter Valley, NSW *gls 12.00 btl 46.00*

Confit of Hawkesbury duck with braised radicchio,
cannellini cassoulet & sweet balsamic dressing

Ninth Island Pinot Noir Tasmania *gls 11.00 btl 43.00*

Grilled eye fillet of beef with potato galette, roasted eschalot, shiraz jus

Rufus Stone Heathcote Shiraz Heathcote, VIC *gls 12.50 btl 47.00*

Gratin of vegetables with red capsicum sauce & asparagus

Rosemount Estate Shiraz Cabernet NSW *gls 11.00 btl 38.00*

Dessert

Chocolate brulee tart with lime bavarois

King Island camembert & classic vintage cheddar
with pear paste & water biscuits

Smashed Cointreau strawberries & light cream martini
with almond biscotti

Try any of our desserts with

Brown Brothers Orange Flora Muscat SA *gls 8.00 btl 33.00*