

# Ocean Deck

NEW YEAR'S EVE  
DINNER

## CANAPÉS

---

A platter of Chef's Canapés shared between two guests

## ENTRÉE

**Pan seared Australian Scallops** with with citrus vinaigrette, and freshly sliced chilli and herbs

## MAIN (choice of)

---

**Sea and Pasture** beef tenderloin with king prawn topped with garlic butter, potato rosette, broccolini, vine ripened tomato truss and Barossa Valley red wine jus

**Macadamia crusted Tamanian Salmon** with Champagne butter mash, caper parsley vinaigrette and asparagus spears

## DESSERT

**Decadent Dessert Platter**



CAPTAIN COOK  
CRUISES