

# Gold Penfolds Dinner Cruise



Penfolds®



“Will age well,  
yet good now...  
decades of  
substantiation!”

PETER GAGO  
PENFOLDS  
CHIEF WINEMAKER

PENFOLDS.COM



LIGHT, MUSIC & IDEAS  
**VIVID** SYDNEY

## Five Course Menu

Valid during Vivid Sydney 25 May to 16 June 2018.

### CANAPES & SPARKLING WINE

Served on arrival

### PENFOLDS MAX'S CHARDONNAY

Flavours of citrus, white nectarine and lemon curd preside over complexing characters of almond meal and deft oak. A delightful textural and creamy palate with a soft line of acid fading ever so slowly to a distant palate horizon.

### SMOKED OCEAN TROUT

with Avruga black caviar

### PENFOLDS MAX'S SHIRAZ CABERNET

A medium-bodied, balanced wine. An approachable Penfolds style at release – shelf to glass.

### OSSO BUCCO RAGU

with orecchiette

### PENFOLDS ST. HENRI SHIRAZ

St. Henri is a time-honoured Shiraz and unusual among high quality Australian red wines as it does not rely on any new oak. Pleasing both sweet and savoury tastes with a most appealing lingering impression.

### SEARED AGED ANGUS BEEF FILLET

with rich veal jus

### PENFOLDS FATHER IOYO TAWNY PORT

Arguably the most refined wine in Penfolds Tawny portfolio, replete with elegance and power. Exhibiting sweet fruitcake flavours, obvious wood aged complexity and concentration. The finish is fresh with a wonderful balance and lingering intensity.

### WHITE TIRAMISU

with coffee biscotto

All meals are prepared onboard our vessels and our kitchen team have limited time to serve the menus. Requests made in advance for special dietary (gluten-free, nut-free, dairy-free), substitutions and modifications of menus on board our cruises will therefore be politely declined. We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision. During Vivid (25 May to 16 June 2018), a special five course menu will operate.

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