

Platinum Penfolds Grange Dinner Cruise



Penfolds®



“With every
“extra month in
bottle the wine
has evolved/
fattened/
complexed.
Yes, it’s a
Grange!”

PETER GAGO
PENFOLDS
CHIEF WINEMAKER



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 RESERVE BIN A CHARDONNAY

White stone fruits, nectarine & peach, puffs of cordite flint add to this evocative & multi-faceted aromatic offer. Full-flavoured & fully expressive. A layered & textural palate adorned with stylish French oak & a substantial mid-palate.

SMOKED OCEAN TROUT

with Avruga black caviar

PENFOLDS BIN 28 KALIMNA SHIRAZ

Distinctive fruit definition and volume, a hallmark of Bin 28. Ripe tannins and assertive chocolate aromatics are facilitated by mouth-coating tannins.

OSSO BUCCO RAGU

with orecchiette

PENFOLDS GRANGE

The original and most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy, Grange is arguably Australia's most celebrated wine and is officially listed as a Heritage Icon of South Australia.

SEARED AGED ANGUS BEEF FILLET

with rich veal jus

PENFOLDS GRANDFATHER RARE TAWNY

The nose is extremely complex & fragrant, possessing an array of nutty, vanillin, aged characters melding seamlessly with hints of raisined fruit, malt & lifted spirit. The palate effortlessly displays the famed attributes of great Liqueur Tawny; luscious, rich & full flavoured with mouth filling viscosity.

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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