



## Captains Club Dinner Sample Menu

### Entree

★ All Entrees are available as Main Course

Aromatic wonton dashi broth, shitake mushrooms, silk tofu, coriander & sprout

Sydney Rock oysters with Yarra Valley salmon roe, cucumber chardonnay vinegar, chives.

Fragrant herb salad of shaved prime beef, noodles, peanuts, lime, drizzled with Nam Jim Dressing.

Pumpkin Gnocchi with spinach, sun dried tomatoes, shaved pecorino & tomato essence

★ As a perfect accompaniment to your entrée we suggest  
Vasse Felix Extra Brut Non Vintage Margaret River, WA **gls 16.00 btl 59.00**

### Main Course

Wild salmon with peppery greens, crisp sage gremolata smashed new potatoes & saffron beurre blanc

★ Beelgara Winemakers Selection Pinot Grigio SA **gls 10.00 btl 40.00**

Free range chicken, sweet mash potatoes, ribbon zucchini truss tomatoes white wine thyme jus

★ Yalumba Mawson's Cabernet Sauvignon Coonawarra, SA **gls 10.50 btl 42.00**

Confit of duck with Flemish style red cabbage, dried fruits and cranberry jam juniper berry reduction

★ Blue Pyrenees Rose VIC **gls 9.00 btl 39.00**

Seared beef tenderloin served with silk mash potatoes wilted spinach & porcini mushroom jus

★ Rufus Stone Heathcote Shiraz Heathcote, VIC **gls 12.50 btl 49.00**

Char grilled vegetable stack, balsamic reduction and baby herb salad, steamed asparagus

★ Yarra Valley Regional Reserve Chardonnay VIC **gls 12.00 btl 48.00**

### Dessert

Flourless orange and chocolate cake chocolate chilli & Kahlua sauce.

Smashed Cointreau strawberries & light cream martini with almond biscotti

Lemon lime tart, double cream, almond biscotti berry coulis.

Premium Vintage cheddar matured 18th months, fresh date, dried fig & pear jam

★ Please try any of our desserts with  
Brown Bros Orange Muscat Flora SA **gls 8.00 btl 36.00**

Seasonal menu only – subject to change