

# SEAFOOD DINNER

## COLD SEAFOOD ENTRÉE

Tasmanian smoked salmon w' Spanish onion and baby capers  
Australian tiger prawns  
Australian fresh slipper lobster  
Fresh natural Bruny Island Oysters  
*with*  
Seafood cocktail sauce

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## MAINS

Tasmanian blue eye trevally w' macadamia dill crust, and pickled cucumber, cherry tomato, avocado, rocket salad  
*or*  
Seafood laksa w' rice noodles, fish, scallops, prawns, squid and mussels  
*or*  
Yellow split pea dhal, cumin yoghurt, pickled cucumber

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## DESSERT

Sticky caramel slice w' frozen vanilla yoghurt and blackberry coulis

## LUNCH

Smoked turkey club sandwich, bacon, piquillo pepper, aioli egg  
*or*  
Southern blue fin tuna and caper linguini pasta in a light herb rose sauce

Seasonal fruit platter

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## DINNER

### ENTRÉE

Watermelon, prosciutto, fetta, mint, pine nut salad w' balsamic glaze  
*or*  
Cream of mushroom, spinach, and tarragon soup w' garlic croutons

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### MAINS

Cape Grim eye fillet, blue cheese polenta cake, asparagus, and red currant jus  
*or*  
Slow braised duck Maryland, radicchio, beans, prunes, walnuts, and balsamic game jus  
*or*  
Baked portobello mushroom, goats' cheese and herb (V, GF)

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### DESSERT

Chocolate orange, whiskey mousse w' raspberry compote and orange crisp

## LUNCH

Grilled marinated local vegetable, Turkish bread, chickpea puree, za'atar  
*or*  
Leek and mushroom quiche w' spinach, tomato, cornichons, and cheddar salad

Seasonal fruit platter

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## DINNER

### ENTRÉE

Half dozen oyster plate – red wine and shallot dressing, Bloody Mary shot, tempura  
w' pickled ginger and wasabi mayo  
*or*  
Tasmanian dipping plate w' beetroot hummus, pickled cucumber, pastrami, semidried tomato dip,  
goats' cheese and toasted sour dough

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### MAINS

Tasmanian lamb rack w' rosemary and juniper berry jus  
*or*  
Grilled barramundi fillet w' saffron hollandaise  
*or*  
Grilled cauliflower steak, caraway, burnt butter

Both mains accompanied w' ratatouille and roasted kipfler potatoes

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### DESSERT

Lemongrass, vanilla bean panna cotta, strawberry coulis and Tasmanian berries

## LUNCH

Poached prawn, butter lettuce, pickled cucumber, Marie Rose, brioche crouton

*or*

Sopressa, provolone, rocket and fennel panini, pesto

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## DINNER

### ENTRÉE

Leek and potato soup w' bacon crumbs

*or*

Coconut crumbed prawns w' pickled cucumber, mango salsa and curried yoghurt sauce

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### MAINS

Pork belly and crackling w' Asian sticky caramel chili sauce

*or*

Chicken supreme calabrese w' tomato sugo sauce

*or*

Baharat roast pumpkin, pomegranate molasses, Persian fetta (V, GF)

Served with sauteed green beans and crisp kipfler potato (GF, DF)

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### DESSERT

Sorbet duo, w' mint and pistachio crumb

# LUNCH

Hobart Brewing IPA battered local flathead fillets w' crunchy beer battered chips  
*or*  
Roast chicken and avocado panini w' rocket, chutney and crunchy beer battered chips

Both served w' Aussie coleslaw

Seasonal fruit platter

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# DINNER

## ENTRÉE

Seafood chowder w' toasted sour dough  
*or*  
Chicken liver parfait w' bread, mixed pickles, onion marmalade relish

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## MAINS

Meander Valley pork cutlet, German potato salad, green beans, pickled red cabbage-kraut,  
miso apple and mustard jus  
*or*  
Grilled blue grenadier w' caper, parsley, dill and cornichon relish, paprika oil  
*or*  
Stuffed zucchini, wild mushroom, parmesan gremolata (V, GF)

Both accompanied by  
duck fat potatoes, broccolini and Dutch carrots

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## DESSERT

Chocolate fudge brownie, chocolate ganache, fresh strawberries, and double cream

# LUNCH

Grilled lamb burger, olive relish, pickled onion, feta

*or*

Poached chicken, baby potato, pecorino and spinach salad, kale pesto

Seasonal fruit platter

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# DINNER

## ENTRÉE

Broccoli, blue cheese and truffle soup, spiced hazelnuts

*or*

Lemon salt and pepper calamari w' rocket salsa and aioli

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## MAINS

Rare seared southern blue fin tuna on warm potato, green bean, black olive, baby cos,  
and mustard glaze

*or*

Spinach and ricotta ravioli w' pumpkin and parmesan cream sauce

*or*

Maple roasted sweet potato, toasted sunflower seeds (V, GF, DF)

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## DESSERT

Lemon meringue pie w' fruit coulis

## LUNCH

Grilled sirloin steak a la minute, caramelized onion, café de Paris

*or*

Tasmanian blue, spinach, mushroom, and broccoli frittata w' quinoa, butternut pumpkin, toasted almonds, and cranberry salad

Seasonal fruit platter

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## DINNER

### ENTRÉE

Spiced carrot, lentil soup w' sour cream and garlic chives

*or*

Salmon, prawn timbales w' pickled chilli cucumber, sesame, soy and peanut oil dressing

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### MAINS

Rare, seared duck breast w' sweet potato pave, honey roast parsnips, sautéed snow peas and cherry Jus

*or*

Tasmanian ocean trout fillet, papaya, mango, and peanut salad w' plum dressing

*or*

Miso glazed eggplant, crispy shallots, toasted sesame (V, GF)

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### DESSERT

Mars bar, banana, sultana strudel w' orange analgise and vanilla bean ice-cream

# LUNCH

Moroccan vegetable terrine w' baguette and house relish

*or*

Chicken Caesar salad w' poached egg

Seasonal fruit platter

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# DINNER

## ENTRÉE

Tasmanian ocean trout ceviche w' figs, chilli, lime, dill, walnuts, and lavosh

*or*

Cauliflower, and truffle soup w' spiced hazelnuts and fresh herbs

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## MAINS

Local pink ling fillets, pine nut and baby beet salad, dukkha spiced yoghurt, crumbled feta and lime butter

*or*

Grilled breast chicken w' potato gnocchi, grilled broccolini, spinach, bacon, sauce café au lait

*or*

Gnocchi alla Romana, basil pesto (V, GF)

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## DESSERT

Apple and rhubarb tart w' double cream



# LUNCH

Tiropita Greek cheese filo pie w' 3 Tasmanian cheeses, relish, and Greek salad

*or*

Reuben sandwich, rye, pastrami, dill pickles

Seasonal fruit platter

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# DINNER

## ENTRÉE

Roast pumpkin and sweetcorn chowder w' spiced croutons and sour cream

*or*

Tasmanian smoked salmon and wakame salad parcel w' avocado puree, wasabi and ponzu sauce

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## MAINS

Local gem fish w' herb crust and citrus beurre blanc

*or*

Cape Grim beef sirloin w' red wine and field mushroom jus

*or*

Sticky soy tofu, grilled spring onion

Both mains accompanied by

Roast garlic and mint kipfler potatoes, yellow squash, and broccoli

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## DESSERT

Grilled fresh local nectarines w' honey, raspberry puree, and English toffee ice-cream

## LUNCH

Slow braised beef, celery, mushroom, and Guinness pie w' fries and summer slaw

*or*

Feta cheese tart with pumpkin, nut, beetroot, and balsamic salad

Seasonal fruit platter

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## DINNER

### ENTRÉE

Deep Fried South Cape Brie w' Sweet Chilli Plum Dressing & Rocket salad

*or*

Fennel, Cumin & Roast Vegetable Soup

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### MAINS

Spotted trevalla, herb crust, w' tomato, citrus sugo, pitted local farm tree olives

*or*

Veal medallion baby schnitzel w' orange and lemon citrus butter

*or*

Eggplant melanzanie

mains accompanied by

Truffle champ potatoes, buttered broccolini

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### DESSERT

Vanilla and mascarpone meringue, local berries, plums, and double cream

# LUNCH

Pumpkin and ricotta gnocchi w' mushroom sauce, goats' cheese, pine nuts and rocket

*or*

Seared tuna sushi bowl, sticky rice, nori seaweed, avocado, sesame

Seasonal fruit platter

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# DINNER

## ENTRÉE

Roast tomato and bell pepper soup w' mint yoghurt

*or*

Prawn, mango and avocado salad w' honey Dijon and lime dressing

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## MAINS

Local grilled atlantic salmon w' salsa verde'  
and orange, fennel salad

*or*

Mushroom, tarragon, and parmesan risotto

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## DESSERT

Sticky caramel slice w' vanilla frozen yoghurt and blackberry coulis

# LUNCH

Cous cous and butternut salad with hummus, kale, pickled currants, nuts, seeds  
*or*  
Penne putanesca w' tomato, olive, anchovy, caper sauce, and toasted garlic bread

Seasonal fruit platter

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# DINNER

## ENTRÉE

Roasted Thai sweet potato, coconut chowder  
*or*  
Tomato and basil bruschetta w' confit garlic oil

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## MAINS

Local blue-eyed cod w' lemon and oregano  
*or*  
Grilled kangaroo fillet w' Tasmanian mountain pepper and red wine, fig jus  
*or*  
Roasted beets and onions with yoghurt, quinoa and walnuts

Both Accompanied by  
Black sesame and roasted kumera mash w' sautéed greens

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## DESSERT

Sticky date pudding w' butterscotch sauce and vanilla bean ice-cream

## LUNCH

Healthy ham salad wrap w' Dijon mayonnaise and sweet potato fries

*or*

Roasted pumpkin, spinach, fetta, semi-dried tomato and pesto toasted Turkish sandwich  
w' sweet potato Fries

Seasonal Fruit Platter

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## DINNER

### ENTRÉE

Smoked salmon salad w' Rocket, cherry tomatoes, lemon yoghurt, pickled peppers, horseradish  
and tamari dressing

*or*

Crumbed mushrooms stuffed w' garlic, spinach, ricotta and lemon rind, arugula and grape salsa

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### MAINS

Cape Grim braised beef rib on truffle potato mash w' confit cherry reds, fried leek  
and caramelised onion jus

*or*

North African spiced spatchcock, apple and raisin cous cous, mixed greens, pear, pine nut and pancetta  
salad w' orange glaze

*or*

Cauliflower and saffron gratin

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### DESSERT

Tasmanian cheeses accompanied w' dried fruits, walnuts, crackers, fresh fruit and fig jam

# LUNCH

Salt and bush pepper calamari with petite herb salad, aioli

*or*

Baked bocconcini, tomato basil Napoli, fresh basil, garlic ciabatta

Seasonal fruit platter

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# DINNER

## ENTRÉE

Grilled, marinated wild mushroom and asparagus, shaved black truffle, parmesan, and truffle oil

*or*

Bass Strait seared scallops, pea puree, crispy pancetta, mint

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## MAINS

Yellowfin tuna, mandarin vinaigrette

*or*

Grilled chicken, mint and native dukkha yoghurt, smoked paprika oil

*or*

Tarte à la tomate

All mains accompanied by  
warm niçoise salad

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## DESSERT

Bruny Island chocolate pot, Davidson plum sorbet

# LUNCH

Zucchini fritters, harissa, leaf salad, shaved radish

*or*

Wagyu beef burger w' beetroot, lettuce, caramelised onion, tomato, relish

French shoestring fries

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# DINNER

## ENTRÉE

Assorted canapes served during captain's farewell drinks

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## MAINS

Roast Scotch fillet beef

Roast lamb leg

Roast pork shoulder

Accompanied by

Roasted root vegetables and mixed greens

*Wine Selection: Nocton Vineyards Pinot Noir, Coal River, Tasmania*

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## DESSERT

Red velvet gateaux