



THE CAPTAIN

MENU

ON ARRIVAL

Shared in the middle of the table

Croutons with seafood

STARTERS

Each guest to select

Sydney rock oysters (gf)

1/2 dozen

Charcoal-grilled giant octopus (gf)

Charcoal-grilled giant octopus marinated in a Mediterranean emulsion with evo, garlic, chilli and pepper served on a bed of smoked pumpkin and paprika

Charcoal-grilled blue-eye cod (gf)

Charcoal-grilled marinated blue-eye cod served with a prawn bisque rice finished with herbs and spinach

Coconut prawns salad (gf)

Crispy coconut prawns, mango and mix leaves drizzled with a citrus dressing

MAINS

Each guest to select

All mains served w. selection of sides to share
Brussels sprout, broccolini, sweet potato chips, chips.

Squid ink seafood linguine

A selection of fresh seafood in a white wine and prawn bisque sauce topped with caviar

BBQ whole snapper (gf)

BBQ whole flounder (gf)

BBQ whole barramundi (gf)

BBQ salmon fillet (gf)

DESSERT

Alternate serve

Chef's selection of daily desserts