

# Dinner Harbour Sailing Cruise Menu 2024/25:

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## Canapes

*A selection of canapes will be shared among guests on board:*

Roasted Beets, wasabi vinaigrette, avocado, capers, flaxseed cracker (VG/NGA)  
16 Hour Braised Brisket, Maori fry bread, horseradish cream, pickled mustard seed (NGO)  
Green Lip Mussel Tartlet, lemon caper mayo  
Kiwi Bruschetta; "mouse trap", marmite caramelised onions, toasted ciabatta, sweet chilli jam (V)

## Main Course

*Please choose an option from the set menu at time of booking:*

Lamb Rump, pomme anna, mint chimichurri, jus (NGA)  
Pan-fried Market Fish, prosciutto butter sauce, seasonal vegetable (NGA)  
Roast Chicken Caesar, baby cos, bacon, soft egg, parmesan (NGA)  
Miso Roasted Pumpkin, braised lentils, black garlic puree, seed granola, crispy enoki (VG/NGA)

## Dessert

*Please choose an option from the set menu at time of booking:*

Chocolate Delice, weetbix crumb, miso caramel, chocolate cremeaux (VG/NGA)  
Flat White Coffee Pot, set coffee custard, macerated pear, yuzu flakes, spiced shortbread  
(V/NGO)  
Coconut Sago, dark chocolate, fruit compote, salted coconut (VG/NGA)

Dietary Notes: NGA - No Gluten Added/NGO - No Gluten Option Available/V-Vegan/VG-Vegetarian

\*We can cater to most dietary requirements, please advise at time of booking.

**Important:** Please advise us of your menu option at time of booking, under 'Special Requirements'.

Passengers are required to reconfirm 24 hours prior to departure.