

Vivid Dinner

M E N U

E N T R É E

Three mushroom ravioli with basil and parsley pesto, topped with shaved Grana Padano parmesan (v)

M A I N Served alternatively

Gremolata-rubbed Barramundi with salsa verde, creamy potato cake, fresh seasonal greens, honeyed carrots, and fried caper berries (GF available)

Twice-cooked crispy skin chicken, with creamy potato cake, roast pumpkin, baby spinach, and honeyed carrots (GF)

Vegan option available on request

(VG) - Vegan
(GF) - Gluten Free

(V) - Vegetarian
(DF) - Dairy Free

This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.

Vivid Dinner

TWO COURSE

A luminous journey across Sydney Harbour, inspired by Vivid Sydney's 2025 theme — Vivid Dream.

As Sydney transforms into a kaleidoscope of colour and creativity, we invite you to sit back, cruise the sparkling foreshore, and immerse yourself in the wonder of the city at its most spectacular.

In the words of Festival Director Gill Minervini:

"Dreaming is as old as time and as universal as life itself. Dreams can be prophetic, life-changing and inspirational, as well as trivial, hilarious or terrifying."

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