

# HARBOUR DINNER CRUISE MENU

## Canapes

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

**Roasted Beets**, wasabi vinaigrette, avocado, capers, flaxseed cracker [V/NGA]

**16 hour Braised Brisket**, Māori fry bread, horseradish cream, pickled mustard seed [NGO]

**Green Lip Mussel Tartlet**, lemon caper mayo [NGA]

**Kiwi Bruschetta**; 'mouse trap', marmite caramelised onions, toasted ciabatta, sweet chilli jam [VG]

## 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 [V/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 [VG/NGO]

**Coconut Sago**, dark chocolate, fruit compote, salted coconut [V/NGA]

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.*

The LULAENN

