



Vagabond Spirit

CAPTAIN'S 4-COURSE SET MENU

Seated dining. Freshly plated meals served alternately.

Appetisers

Served in cocktail style

- Caprese skewers - Baby tomato, bocconcini and basil with balsamic glaze (v) (gf)
- Smoked salmon mouse canapes with cucumber and dill (gf)

Entree

Select two of the following items | served alternately

- Cheese and spinach ravioli Napoletana and freshly grated parmesan
- Pumpkin arancini with tomato sugo and fresh basil
- Classic oven-baked beef lasagne
- Roast vegetable lasagne

Main

Select two of the following items | served alternately and accompanied with roast vegetables

- Oven roasted chicken breast with creamy mashed potato (gf)
- Slow braised lamb shank in tomato coulis served with mashed potato (gf)
- Slow-cooked, pulled beef brisket served with creamy mashed potato (gf)
- Oven baked Atlantic Salmon with creamy mashed potato and hollandaise (gf)

Also at your table

- Crusty dinner rolls (v)
- Wild mixed leaf salad and balsamic vinaigrette (v) (gf)

Dessert

Served alternately

- Classic crème caramel with traditional caramel sauce
- Dark and white chocolate mousse and chocolate biscuit on a vanilla sponge base with raspberry coulis
- Coffee and a selection of tea

