



THE

CLEARVIEW

COLLECTION

CHARTER MENUS

THE CLEARVIEW

CLEARVIEW BLUE

CLEARVIEW BELLA



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THE CLEARVIEW CHARTER MENUS



4-COURSE SIGNATURE MENU

DELUXE 3-COURSE SEATED & SERVED MENU

CANAPE MENU

4-COURSE SIGNATURE MENU



**Indicative menu only. Items may be subject to change at any time without notice.*

ENTRÉE SHARING PLATTER

Salmon Ceviche (GF)

Smoked Salmon | Avocado | Seared Prawns

Seared Scallops In Half Shell (GF)

U10 Scallops | Jalapeño | Shallots | Olive Oil

Chicory, Radicchio & Frisée Salad (N,D,V)

Goats Curd | Figs & Walnuts Dressed With Balsamic Glaze

MID ENTRÉE

Butterflied Grilled King Prawns

U8 King Prawns | Red Chilli | XO Sauce

MAIN *(Alternate drop)*

Herb Crusted Breast Of Chicken (D) - Heirloom Carrots | Crispy

Potatoes | Enoki Mushroom | Mushroom Sauce

OR

Grilled Market Fish Of The Day - Braised Broccolini | Heirloom

Tomatoes | Fennel & Orange Salad | Beurre Noisette

OR

Classic Italian Gnocchi (GF,V) - Spinach | Sage Pesto | Broccolini Heads

DESSERT *(Alternate drop)*

Pistachio Hazelnut Paris-Brest (N,V) - Pistachio Caquelin | Hazelnut

Creme | Choux Pastry | Candied Nuts

OR

Hawaii Island (N,V) - Vanilla Short Crust | Coconut Lime Caramel |

Pineapple Mousse | Streusel

VEGETARIAN MENU

ENTRÉE

Pear Carpaccio - Crisp Pears | Walnut | Gorgonzola | Seeded Mustard

Dressing | Orange & Fennel

MID ENTRÉE

Cauliflower Steak - Roasted Cauliflower | Romesco Sauce | Pistachio |

Pesto

MAIN

Classic Italian Gnocchi (GF,V) - Spinach | Sage Pesto | Broccolini

Heads

DESSERT

Passionatta - Lychee Mousse | Passionfruit Jelly | Orange Blossom

Fruit Medley

Allergen Information: Contains Dairy (D) | Contains Tree Nuts (N) | Gluten Free (GF) | Vegetarian (V) | Vegan (VE)

DELUXE 3-COURSE SEATED & SERVED MENU



**Indicative menu only. Items may be subject to change at any time without notice.*

ENTRÉES *(Choice of Two)*

Roast breast of duck with red cabbage & beetroot (D)

Grilled baby calamari with broad beans, garlic & capers (D,SF)

Smoked salmon & prawn ceviche, avocado, chives & tomato salsa (SF)

Chef's loaded chicken Caesar salad* (D,G)

Cauliflower steak with wilted kale, chickpeas, hummus & tomato salsa (VE)

Butterflied U8 king prawns with XO sauce & red chilli on radicchio salad (SF) *(additional \$16.50pp)*

MAIN COURSE *(Choice of Two)*

Oven-roasted chicken breast with broccolini, baby carrots & caper butter (D,G)

Red emperor barramundi with parsley, garlic & pine nuts (D,N,SF)

Herb-crumbed salmon fillet with heirloom tomato salad (N,SF,G)

Fresh beetroot ravioli, pine nuts, raisins & beurre blanc (D,N,G)

Potato gnocchi with asparagus spears, chilli, garlic & olive oil (VE)

Prime veal cutlet with chef's potatoes, broccolini, carrots & rosemary jus (D,N) *(additional \$22.50pp)*

Grilled lamb cutlets (3) with mash, broad beans, peas & minted ricotta (D) *(additional \$22.50pp)*

SWEET FLAVOURS *(Choice of Two)*

Fruit of the forest pavlova with crème Chantilly, meringue & strawberry coulis (GF,V,D)

Passionfruit sable with almond praline, honey & strawberry syrup (D,N,G,V)

Salted caramel & popcorn log with crème fraiche & strawberry (D,N,G,V)

Pistachio dome with vanilla custard sauce & fresh raspberries (D,N,G,V)

Oreo cheesecake with tropical fruits, passionfruit & candied macadamia (D,N,G,V)

Lime citrus pannacotta with Campari and pomegranate (D,G,V)

**Caesar salad available as vegetarian or halal (without bacon) on request.*

FINAL PLATTERS

Optional Upgrade, Recommended for 3-4 hour charters

Cheese Display (D,N,V) \$18pp, minimum 50 guests

Spread of three assorted cheeses, fresh & dried fruits, nuts, crackers & quince

Fruits Platter (VE) \$12pp, minimum 50 guests

Chef's selection of assorted seasonal fruits

Allergen Information: Contains Dairy (D) | Contains Tree Nuts (N) | Contains Seafood (SF) | Contains Gluten (G) | Gluten Free (GF) | Vegetarian (V) | Vegan (VE)

CANAPE MENU



**Indicative menu only. Items may be subject to change at any time without notice.*

SAPPHIRE CANAPE MENU *(Suitable for a 2-hour event)*

6 gold items, 2 platinum items, 1 substantial item

EMERALD CANAPE MENU *(Suitable for a 3-hour event)*

6 gold items, 2 platinum items, 1 substantial item, 2 dessert items

DIAMOND CANAPE MENU *(Suitable for a 3-hour event)*

6 gold items, 3 platinum items, 2 substantial item, 2 dessert items

CHOICE OF CANAPE ITEMS

GOLD CANAPES

Huon Valley smoked salmon tartlets (D,SF,G)

Salt & pepper baby squid with wasabi mayo & lime (SF,G)

Gourmet beef ragout pies with red wine jus (D,N,G)

Crispy chicken brioche sliders with onion chilli jam & aged cheddar (DG)

Korean BBQ chicken drumettes with sesame (D,N,G,A)

Poached chicken, chives & pinenuts tartlet (D,N,G)

Vietnamese rice paper rolls & sweet chilli sauce (V)

Thai beef salad on cucumber slices (Gluten Free)

Delhi street chaat – smashed samosa, tamarind chutney & chickpea salsa (D,G,V)

Crispy Tokyo tofu with cashews & shichimi powder (V)

Mushroom arancini with parmesan, basil & tomato sugo (D,G,V)

Spinach & feta cheese spanakopita pockets (D,G,V)

Szechuan pork dumpling spoons with black vinegar & red Chilli (DG)

PLATINUM CANAPES

Seared scallops in half-shell, topped with minted peas, shallots & furikake (D,SF)

Seared duck breast with roasted beetroot puree, target beets & orange jus (A)

Salt & pepper prawns with tamari soy, lime & shichimi (SF,G)

Wagyu sliders with gruyere cheese & pickled red onions (D,G)

Smoked kingfish on betel leaf with blood orange & Fiji coconut (SF)

Crumbed fish fillet soft tacos with sour cream & red cabbage slaw (D,SF,G)

CANAPE MENU



**Indicative menu only. Items may be subject to change at any time without notice.*

SUBSTANTIAL ITEMS

Braised beef cheek ragout with mash & caramelised shallots (D,G,A)

Grilled salmon steak in burnt butter sauce with broccolini, tomato & lime (D,SF)

Crab meat orecchiette with tomato & garlic (D,SF,G)

Poached chicken on white miso salad with toasted sesame seeds (D,N)

Beetroot ricotta ravioli with basil pesto, rocket & pine nuts (D,G,V)

Awadhi chicken biriyani with minted yoghurt (D,N)

DESSERT

Mont Blanc tarts (D,N,G,V)

Lemon meringue tarts (D,G,V)

Mango & coconut tarts (D,G,V)

Apple tatin (D,N,G,V)

Hazelnut Paris brest choux (D,N,G,V)

Blackcurrant cassis cheesecake (D,G,V)

Vegan chocolate raspberry (G,VE)

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CLEARVIEW BLUE CHARTER MENUS



CANAPÉ SELECTION MENU
OPERA BUFFET
SYDNEY HARBOUR BUFFET
CANAPÉS & FOOD STATIONS
3-COURSE FORMAL DINING

CANAPÉ SELECTION MENU



**Indicative menu only. Items may be subject to change at any time without notice.*

CANAPÉS

Choice of 7 items

Assorted mini quiches

Indonesian satay skewers with spicy peanut and coconut sauce (GF if no sauce)

Golden crumbed calamari with lemon tartar sauce

Assorted mini pies

Mini beef dim sums with sweet chilli sauce

Mini spring rolls with sweet and sour sauce

Garlic prawn twisters with lime and herb aioli

Baked chicken drumettes with honey soy (GF if no sauce)

Spicy beef chipolates with tomato chutney

Beer battered fish goujons with tartar sauce

Mini beef meatballs accompanied with Napolitana sauce

BBQ beef skewers with onion and capsicum tzatziki (GF)

Pork wontons with plum chilli jam

Spinach and cheese triangles with tomato and basil salsa

Golden fried tempura chicken strips with honey soy mustard

Moroccan lamb skewers with home-style tzatziki sauce (GF)

Prawn and pork wontons served with chilli plum chutney

Mini bruschetta with basil and oregano on ciabatta bread

Chicken San choy bow (GF if no sauce)

DESSERTS

Seasonal fresh fruit platters

Chocolate ganache cake with Chantilly cream

Freshly brewed tea and coffee

SUBSTANTIAL CANAPÉS

Recommended additional selections on 4-hour charters

Antipasto platters

Classic beef sliders

Southern fried chicken sliders

Spinach and ricotta ravioli with baby eggplant and olives tossed in Napolitana sauce served in noodle boxes

Hokkien noodles with BBQ pork served in noodle boxes

Allergen Information: Vegetarian (V) | Vegan (VE) | Gluten Free (GF)

OPERA BUFFET



**Indicative menu only. Items may be subject to change at any time without notice.*

SEATED BUFFET

Antipasto platter of cured meats, marinated vegetables and cheese

Portuguese-style chicken marinated in fresh chilli lime & parsley

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction

Fresh pasta with mushroom and crispy prosciutto in a creamy alfredo sauce

Roasted baby chat potatoes lightly tossed with rosemary, parsley and garlic butter

Pearl couscous with pumpkin, baby spinach, sumac roasted cauliflower, crispy prosciutto, goat's cheese and labneh dressing

Mixed garden salad - salad of mixed greens with cherry tomatoes, cucumbers, Spanish onions, olives and herbed vinaigrette

King prawn, crab meat & avocado seafood salad

Honey-baked leg of ham

Platters of fresh tiger prawns accompanied with seafood aioli

Crisp, freshly baked dinner rolls

DESSERTS

Chef's selection of house desserts

Seasonal fresh fruit platters

OPTIONAL UPGRADES

Rare roast beef

Chef selection of 3 canapés on arrival

Sydney rock and pacific oysters

SYDNEY HARBOUR BUFFET



**Indicative menu only. Items may be subject to change at any time without notice.*

SEATED BUFFET

Antipasto platter of cured meats, marinated vegetables and cheese

Portuguese-style chicken marinated in fresh chilli lime & parsley

Fresh pasta tossed with baby eggplant, zucchinis, capsicum and mushrooms in a fresh tomato reduction

Fresh pasta with mushroom and envy prosciutto in creamy alfredo sauce

Roasted baby chat potatoes lightly tossed with rosemary, parsley and garlic butter

Pearl couscous with pumpkin, baby spinach, sumac-roasted cauliflower, and crispy prosciutto, goats cheese and labneh dressing

Salt & pepper calamari served with a homemade aioli

Steamed New Zealand ½ shell mussels served with a tomato, lemon and coriander salsa (GF)

Triage of salmon - whole baked salmon, smoked salmon and salmon caviar topped with copper berries (GF)

Mixed garden salad - salad of mixed greens with cherry tomatoes, cucumbers Spanish onions olives and herbed vinaigrette

King prawn, crab meat & avocado seafood salad

Honey-baked leg of ham

Platters of fresh tiger prawns accompanied with seafood aioli

Crisp, freshly baked dinner rolls

DESSERTS

Chef's selection of house desserts

Seasonal fresh fruit platters

OPTIONAL UPGRADES

Rare roast beef

Chef selection of 3 canapés on arrival

Sydney rock and pacific oysters

CANAPÉS & FOOD STATIONS



**Indicative menu only. Items may be subject to change at any time without notice.*

CANAPÉS

Choice of 6 items

Mini Angus beef stroganoff pies with duchess potatoes

Peking duck pancake with shallots and chilli jam

Chef's selection of mini flans, arancini filled with bocconcini, roast pumpkin and baby spinach (V)

A selection of rice paper rolls with sesame dipping sauce (V/VE upon request)

Indonesian satay skewers with spicy peanut and coconut sauce (GF)

Mini bruschetta with basil and oregano on cibatta bread (V)

Gourmet assorted wraps of chicken Caesar, leg of ham and roasted vegetables

Smoked salmon terrine on toasted ciabatta

Panko-crumbed king prawns served with wasabi mayo

Arancini with bocconcini, pumpkin, baby spinach and caramelised onion (V)

FOOD STATIONS

Choice of 2 of the below influences

Asian Influence (Choice of 4 items)

Thai red curry with baby bok choy, bean sprouts served with jasmine rice

Chinese BBQ pork and Asian vegetables stir-fried with Hokkien noodles

Steamed barramundi with an infusion of coriander, lemongrass and lime chilli on banana leaf (GF)

Thai beef salad tossed with baby corn, cucumber, carrot and vermicelli noodles

Asian green salad (V)

Stir-fried fillet of beef in onion and black bean sauce

Thai seafood rice crispy noodle salad

European Influence (Choice of 4 items)

Antipasto platter with an assortment of cured meats, vegetables and cheeses

Orecchiette salad with roasted pumpkin, baby spinach, caramelised onion, pistachios, topped with crumbed goats cheese

Caprese salad of tomato, bocconcini and fresh basil

Rocket, pear and parmesan salad with herb vinaigrette (V)

Fresh pasta tossed with baby eggplant, zucchini, capsicum and mushrooms in a fresh tomato and olive oil dressing (V)

Fresh pasta with pancetta and mushrooms tossed in white wine, garlic olive oil sauce (V)

Potato au gratin - layers of potatoes, onion and parmesan cheese (V/GF)

Angus beef stroganoff resting on a bed of rice, topped with sour cream and chives

Honey-baked leg of ham

Cajun lamb rump surrounded with our home-style tzatziki sauce (GF)

Roast chicken with lemon, garlic and oregano

Seafood Influence (Chef selection of 4 items - According to seasonality)

Peeled king prawns accompanied with tangy cocktail sauce

Mix of Sydney rock oysters served natural, Kilpatrick and Bloody Mary shots (GF)

Beer-battered fish and chips with a lemon tartar sauce

Salt and pepper squid accompanied by a lime and coriander aioli

Marinated chilli, lime and coriander prawn skewers (GF)

Duo of tempura king prawns and breaded prawn cutlets

Grilled scallop in half shell with a ginger, lime, coriander and lemongrass condiment (GF)

Smoked salmon platters drizzled with extra virgin olive oil and baby capers (GF)

Steamed barramundi marinated with aromatic chilli and lime served on banana leaves

Triage of salmon - smoked salmon, poached salmon and salmon caviar topped with caper berries (GF)

DESSERTS

Individual chocolate ganache tarts

Chocolate-dipped strawberries

Mini gelato cones

3-COURSE FORMAL DINING



**Indicative menu only. Items may be subject to change at any time without notice.*

This menu is available from January - October

ENTRÉE

Choice of 1 item

Garlic king prawns, shallot champignon and champignon cream sauce served on a bed of pilaf rice

Italian antipasto plate with variety of delicacies including cured meats, marinated vegetables and olives, caprese salad with balsamic glaze and grissini

Slow-cooked lamb shank lasagne with eggplant, tomato and halloumi bechamel sauce

Homemade roast pumpkin and ricotta ravioli served in a sage and burnt butter sauce, topped with pecorino-crustured garlic sourdough

Warm salad consisting of chorizo, haloumi, roasted pumpkin, chargrilled capsicum and rocket with a spicy tomato chutney

Seafood pot pie with white wine cream sauce encased in puffy pastry

Moroccan lamb rump on a bed of Greek salad and crisp pita, drizzled with homemade tzatziki

Braised mushrooms in a white wine reduction, served with baby spinach, semi-dried tomatoes and grilled asparagus (V)

MAIN COURSE

Choice of 1 item

Chargrilled beef tenderloin with red wine jus, served with kumara au gratin truffle and duxelles mushroom, green bean parcel and confit vine tomatoes

Herb and pistachio-crustured lamb rack, chickpea patties, bouquet of carrots and green beans, glazed onion, infused with rosemary jus

Crispy-skinned Tasmanian salmon, roast kipfler potatoes, lemon-zest asparagus, fried baby capers in dill beurre blanc

Grilled wild barramundi fillet served with Jerusalem artichokes, caramelised baby carrot, blistered cherry tomatoes, rocket salad with a burnt lemon creme fraiche

Roulade of chicken with pancetta and brie, roasted pumpkin and pea risotto, wilted spinach, drizzled with red pepper sauce

Classic chicken kiev on a bed of wilted spinach with seeded mustard sauce

Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted tomato reduction (V)

DESSERT

Choice of 1 item

Coconut and Malibu creme brulee with mix berry compote

Baked Belgian white chocolate and lime cheesecake, with Chantilly cream and berry coulis

Classic Italian homemade tiramisu

Dark chocolate ganache tart topped with a chocolate-coated strawberry and crème fraiche

Vanilla panna cotta layered with Romanoff and liqueur strawberry

Sticky date pudding with a butterscotch caramel sauce and vanilla bean ice cream

Profiterole skewers with warm chocolate dipping sauce and Chantilly cream

Table dessert - tasting platters consisting of a variety of the above - featured items

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CLEARVIEW BELLA CHARTER MENUS



CANAPÉ SELECTION MENU
OPERA BUFFET
SYDNEY HARBOUR BUFFET
CANAPÉS & FOOD STATIONS
3-COURSE FORMAL DINING

CANAPÉ SELECTION MENU



**Indicative menu only. Items may be subject to change at any time without notice.*

CANAPÉS

Choice of 7 items

Assorted mini quiches

Indonesian satay skewers with spicy peanut and coconut sauce (GF if no sauce)

Golden crumbed calamari with lemon tartar sauce

Assorted mini pies

Mini beef dim sums with sweet chilli sauce

Mini spring rolls with sweet and sour sauce

Garlic prawn twisters with lime and herb aioli

Baked chicken drumettes with honey soy (GF if no sauce)

Spicy beef chipolates with tomato chutney

Beer battered fish goujons with tartar sauce

Mini beef meatballs accompanied with Napolitana sauce

BBQ beef skewers with onion and capsicum tzatziki (GF)

Pork wontons with plum chilli jam

Spinach and cheese triangles with tomato and basil salsa

Golden fried tempura chicken strips with honey soy mustard

Moroccan lamb skewers with home-style tzatziki sauce (GF)

Prawn and pork wontons served with chilli plum chutney

Mini bruschetta with basil and oregano on ciabatta bread

Chicken San choy bow (GF if no sauce)

DESSERTS

Seasonal fresh fruit platters

Chocolate ganache cake with Chantilly cream

Freshly brewed tea and coffee

SUBSTANTIAL CANAPÉS

Recommended additional selections on 4-hour charters

Antipasto platters

Classic beef sliders

Southern fried chicken sliders

Spinach and ricotta ravioli with baby eggplant and olives tossed in Napolitana sauce served in noodle boxes

Hokkien noodles with BBQ pork served in noodle boxes

Allergen Information: Vegetarian (V) | Vegan (VE) | Gluten Free (GF)

OPERA BUFFET



**Indicative menu only. Items may be subject to change at any time without notice.*

SEATED BUFFET

Antipasto platter of cured meats, marinated vegetables and cheese

Portuguese-style chicken marinated in fresh chilli lime & parsley

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction

Fresh pasta with mushroom and crispy prosciutto in a creamy alfredo sauce

Roasted baby chat potatoes lightly tossed with rosemary, parsley and garlic butter

Pearl couscous with pumpkin, baby spinach, sumac roasted cauliflower, crispy prosciutto, goat's cheese and labneh dressing

Mixed garden salad - salad of mixed greens with cherry tomatoes, cucumbers, Spanish onions, olives and herbed vinaigrette

King prawn, crab meat & avocado seafood salad

Honey-baked leg of ham

Platters of fresh tiger prawns accompanied with seafood aioli

Crisp, freshly baked dinner rolls

DESSERTS

Chef's selection of house desserts

Seasonal fresh fruit platters

OPTIONAL UPGRADES

Rare roast beef

Chef selection of 3 canapés on arrival

Sydney rock and pacific oysters

SYDNEY HARBOUR BUFFET



**Indicative menu only. Items may be subject to change at any time without notice.*

SEATED BUFFET

Antipasto platter of cured meats, marinated vegetables and cheese

Portuguese-style chicken marinated in fresh chilli lime & parsley

Fresh pasta tossed with baby eggplant, zucchinis, capsicum and mushrooms in a fresh tomato reduction

Fresh pasta with mushroom and envy prosciutto in creamy alfredo sauce

Roasted baby chat potatoes lightly tossed with rosemary, parsley and garlic butter

Pearl couscous with pumpkin, baby spinach, sumac-roasted cauliflower, and crispy prosciutto, goats cheese and labneh dressing

Salt & pepper calamari served with a homemade aioli

Steamed New Zealand ½ shell mussels served with a tomato, lemon and coriander salsa (GF)

Triage of salmon - whole baked salmon, smoked salmon and salmon caviar topped with copper berries (GF)

Mixed garden salad - salad of mixed greens with cherry tomatoes, cucumbers Spanish onions olives and herbed vinaigrette

King prawn, crab meat & avocado seafood salad

Honey-baked leg of ham

Platters of fresh tiger prawns accompanied with seafood aioli

Crisp, freshly baked dinner rolls

DESSERTS

Chef's selection of house desserts

Seasonal fresh fruit platters

OPTIONAL UPGRADES

Rare roast beef

Chef selection of 3 canapés on arrival

Sydney rock and pacific oysters

CANAPÉS & FOOD STATIONS



**Indicative menu only. Items may be subject to change at any time without notice.*

CANAPÉS

Choice of 6 items

Mini Angus beef stroganoff pies with duchess potatoes

Peking duck pancake with shallots and chilli jam

Chef's selection of mini flans, arancini filled with bocconcini, roast pumpkin and baby spinach (V)

A selection of rice paper rolls with sesame dipping sauce (V/VE upon request)

Indonesian satay skewers with spicy peanut and coconut sauce (GF)

Mini bruschetta with basil and oregano on cibatta bread (V)

Gourmet assorted wraps of chicken Caesar, leg of ham and roasted vegetables

Smoked salmon terrine on toasted ciabatta

Panko-crumbed king prawns served with wasabi mayo

Arancini with bocconcini, pumpkin, baby spinach and caramelised onion (V)

FOOD STATIONS

Choice of 2 of the below influences

Asian Influence (Choice of 4 items)

Thai red curry with baby bok choy, bean sprouts served with jasmine rice

Chinese BBQ pork and Asian vegetables stir-fried with Hokkien noodles

Steamed barramundi with an infusion of coriander, lemongrass and lime chilli on banana leaf (GF)

Thai beef salad tossed with baby corn, cucumber, carrot and vermicelli noodles

Asian green salad (V)

Stir-fried fillet of beef in onion and black bean sauce

Thai seafood rice crispy noodle salad

European Influence (Choice of 4 items)

Antipasto platter with an assortment of cured meats, vegetables and cheeses

Orecchiette salad with roasted pumpkin, baby spinach, caramelised onion, pistachios, topped with crumbed goats cheese

Caprese salad of tomato, bocconcini and fresh basil

Rocket, pear and parmesan salad with herb vinaigrette (V)

Fresh pasta tossed with baby eggplant, zucchini, capsicum and mushrooms in a fresh tomato and olive oil dressing (V)

Fresh pasta with pancetta and mushrooms tossed in white wine, garlic olive oil sauce (V)

Potato au gratin - layers of potatoes, onion and parmesan cheese (V/GF)

Angus beef stroganoff resting on a bed of rice, topped with sour cream and chives

Honey-baked leg of ham

Cajun lamb rump surrounded with our home-style tzatziki sauce (GF)

Roast chicken with lemon, garlic and oregano

Seafood Influence (Chef selection of 4 items - According to seasonality)

Peeled king prawns accompanied with tangy cocktail sauce

Mix of Sydney rock oysters served natural, Kilpatrick and Bloody Mary shots (GF)

Beer-battered fish and chips with a lemon tartar sauce

Salt and pepper squid accompanied by a lime and coriander aioli

Marinated chilli, lime and coriander prawn skewers (GF)

Duo of tempura king prawns and breaded prawn cutlets

Grilled scallop in half shell with a ginger, lime, coriander and lemongrass condiment (GF)

Smoked salmon platters drizzled with extra virgin olive oil and baby capers (GF)

Steamed barramundi marinated with aromatic chilli and lime served on banana leaves

Triage of salmon - smoked salmon, poached salmon and salmon caviar topped with caper berries (GF)

DESSERTS

Individual chocolate ganache tarts

Chocolate-dipped strawberries

Mini gelato cones

3-COURSE FORMAL DINING



**Indicative menu only. Items may be subject to change at any time without notice.*

This menu is available from January - October

ENTRÉE

Choice of 1 item

Garlic king prawns, shallot champignon and champignon cream sauce served on a bed of pilaf rice

Italian antipasto plate with variety of delicacies including cured meats, marinated vegetables and olives, caprese salad with balsamic glaze and grissini

Slow-cooked lamb shank lasagne with eggplant, tomato and halloumi bechamel sauce

Homemade roast pumpkin and ricotta ravioli served in a sage and burnt butter sauce, topped with pecorino-crustured garlic sourdough

Warm salad consisting of chorizo, haloumi, roasted pumpkin, chargrilled capsicum and rocket with a spicy tomato chutney

Seafood pot pie with white wine cream sauce encased in puffy pastry

Moroccan lamb rump on a bed of Greek salad and crisp pita, drizzled with homemade tzatziki

Braised mushrooms in a white wine reduction, served with baby spinach, semi-dried tomatoes and grilled asparagus (V)

MAIN COURSE

Choice of 1 item

Chargrilled beef tenderloin with red wine jus, served with kumara au gratin truffle and duxelles mushroom, green bean parcel and confit vine tomatoes

Herb and pistachio-crustured lamb rack, chickpea patties, bouquet of carrots and green beans, glazed onion, infused with rosemary jus

Crispy-skinned Tasmanian salmon, roast kipfler potatoes, lemon-zest asparagus, fried baby capers in dill beurre blanc

Grilled wild barramundi fillet served with Jerusalem artichokes, caramelised baby carrot, blistered cherry tomatoes, rocket salad with a burnt lemon creme fraiche

Roulade of chicken with pancetta and brie, roasted pumpkin and pea risotto, wilted spinach, drizzled with red pepper sauce

Classic chicken kiev on a bed of wilted spinach with seeded mustard sauce

Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted tomato reduction (V)

DESSERT

Choice of 1 item

Coconut and Malibu creme brulee with mix berry compote

Baked Belgian white chocolate and lime cheesecake, with Chantilly cream and berry coulis

Classic Italian homemade tiramisu

Dark chocolate ganache tart topped with a chocolate-coated strawberry and crème fraiche

Vanilla panna cotta layered with Romanoff and liqueur strawberry

Sticky date pudding with a butterscotch caramel sauce and vanilla bean ice cream

Profiterole skewers with warm chocolate dipping sauce and Chantilly cream

Table dessert - tasting platters consisting of a variety of the above - featured items



**With respect to all menus, please refer to our T&Cs for more details.*

**Requests for dietary (gluten-free, nut-free, dairy-free), substitutions and modifications of menus will be politely declined, as we have an on-board kitchen and our team is required to serve the dishes within a stipulated time period, during the respective cruises. All our cruises have at least one vegetarian menu option for seated & served menus. We cannot guarantee that certain products or ingredients (nuts, gluten, dairy, etc.) will not be in our food, and we do not accept any liability in this regard. For serious food allergies, you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.*