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# THE CLEARVIEW CHARTER MENUS



3-COURSE SIGNATURE MENU

DELUXE 3-COURSE SEATED & SERVED MENU

CANAPE MENU

# 3-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

Golden Beets & Purple Cauliflower Salad

Roasted Golden Beets | Purple Cauliflower | Fried Chickpeas | Goat's Curd

## MID ENTRÉE

Butterflied Grilled King Prawns

U8 King Prawns | Red Chilli | XO Sauce

## MAIN *(Choice of one)*

Herb Crusted Breast Of Chicken - Heirloom Carrots | Crispy Potatoes |  
Enoki Mushroom | Beurre Blanc

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 *(Choice of one)*

Pistachio Hazelnut Paris-Brest (N,V) - Pistachio Caquelin | Hazelnut  
Creme | Choux Pastry | Candied Nuts

OR

Hawaii Island (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

Romanesco steak - Roasted Baby Romanesco | Romesco Sauce |  
Pistachio | Pestu

### MAIN

Classic Italian Gnocchi (GF,VE) - Spinach | Heirloom Tomato Nage |  
Broccolini Heads

### DESSERT

Passionatta - Lychee Mousse | Passionfruit Jelly | Orange Blossom  
Fruit Medley

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

# DELUXE 3-COURSE SEATED & SERVED MENU



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## 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*

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# CANAPE MENU



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## **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)

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### **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



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## 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)

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## 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)



*\*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.*