



coralexpeditions

DAY 1 | KIMBERLEY

Lunch

Selection of Gourmet Sandwiches
Lemon & Oregano Marinated Free Range Roast Chicken
Spiced Potato Wedges

Super Greens Garden Salad
Beetroot, Orange, Feta, Walnut & Baby Spinach Salad
Kimberley Quinoa Salad with Sundried Tomato, Fresh Herbs & Quandong Chutney

Seasonal Fresh Fruit Platter



Dinner

Albany Oysters - Meyer Lemon & Burnt Butter Sauce
Whole Roasted Locally Caught Northern Territory Barramundi w' Fresh Herbs & Citrus
Green Lip Mussels Cooked with Matso's Apple Cider & Dill
Western Australian Seafood Stew
Warm Herbed Potato

Garden Salad
Exmouth Prawn Platter
Albany Oysters - Natural
Tasmanian Smoked Salmon Platter w' Red Onion, Crispy Capers
Morton Bay Bugs
Grilled Calamari & Broom Mango Salad w' Native Bush Basil
Rocket, Avocado, House Pickled Onions & Goats Cheese Salad



Eton Mess w' Fresh Berries, Cream & Kakadu Plum Coulis



coralexpeditions

Lunch

Prawn Cracker

Vegetarian Stir Fry

Crispy Beef Stir Fry

Fried Rice & Mushrooms, Spring Onion & Ginger

Super Green Garden Salad

Wild Caught Prawn & Locally Harvested Avocado Salad

Kimberley Green Papaya & Cucumber Salad w' Roasted Cashew, Native Mint

Seasonal Fresh Fruit Platter



Dinner

Chef Selection of Canapes

MAINS

Please choose from one of the following:

Grilled Atlantic Salmon, Bush Pepper Hollandaise

Or

WA's Signature Dish: Dorper Lamb Chops w' Lupin Flakes, Fresh Mint Sauce

All mains accompanied by citrus infused mashed potatoes, asparagus, & spear creek salt bush



Sticky Date Pudding

w' Frangelico Butterscotch Sauce & Margaret River Vanilla Ice-Cream



coralexpeditions

Lunch

Selection of Fresh Tortilla, Corn Ships and Tacos
Free Range Lamb Mince Ragout
Linley Valley 12 Hours Slow Cooked Pulled Pork
Chili Beans in Rich Tomato Sauce

Salad Bar & Condiments

Iceberg Lettuce, Spinach, Masculine Leaves
Sliced Capsicum, Tomato, Cucumber, Red Onion
Guacamole, Sour Cream, Sweet Chili Sauce

Tomato Salsa

Selection of Grated Cheeses

Seasonal Fresh Fruit Platter



Dinner

Kimberley BBQ Menu

Grilled Lime & Chili Marinated Exmouth Banana Prawns
Bush Spiced Chicken
Buffalo Sausages
Mountain Pepper Steak

Margaret River Cabernet Sauvignon Marinated Kangaroo
BBQ Corn on the Cob with Corkwood Honey & Butter

Sides

Freshly Baked Artisan Breads & Bread Rolls
Cabbage Slaw w' Shaved Fennel, Peas & Fresh Herbs
Sweet Potato Salad w' Red Onion & Orange Salsa
Ultimate Green Salad w' Heirloom Tomatoes & Shallot Dressing



Dessert Buffet

Chefs Selection of Delicious Cakes & Mini Desserts



coralexpeditions

DAY 4 | KIMBERLEY

Lunch

Selection of Freshly Baked Artisan Breads

Penne Puttanesca w' Seasonal Oven Roasted Vegetables

Fettuccini Carbonara

BBQ Lamb Ribs

Warm Caramelized Carrots & Corn Salad, Coriander & Lime Dressing

Super Greens Garden Salad

Waldorf Salad

Panzanella Salad



Dinner

Salt & Pepper Crocodile Tail, Pineapple & Mango Chili Chutney

Or

Rock Melon Gazpacho, Torn Flat-Leaf Parsley, Bush Herb Oil

MAINS

Slow Braised Black Laquer Duck, Aromatic Pan Sauce

Or

Locally Caught Mangrove Jack, Saffron Beurre Blanc, Rainforest Finger Limes

All Mains Accompanied by Green Polenta, Bok Choi



Lemon Myrtle & Coconut Panna Cotta,
Locally Harvested Rosella Flower Syrup, Lychees



coralexpeditions

Lunch

Bao Buns w' Beef Cheek & Kimchi
Southern Fried Chicken, Spicy Maple Caramel
Saltwater Potatoes w' Pebre Sauce
Twisted Zucchini Slice, Spring Onion Mayo

Super Greens Garden Salad
Smoked Salmon, Shaved Fennel & Orange Salad
Raw Energy Salad

Seasonal Fresh Fruit Platter



Dinner

Smoked Salmon, Avocado Puree, Wombok Slaw, Pickled Ginger, Soy-Lime Dressing

Or

Aromatic Pumpkin Soup, Coconut Cream, Bush Basil

MAINS

Grilled Eye Fillet Steak, Roasted Fennel, Juniper Berry Jus

Or

Western Australian Wild Caught Threadfin Salmon, Native Macadamia & Romanesco Sauce

All Mains Accompanied by Beetroot Gratin, Asparagus, Locally Grown Karkalla



Wattle Seed & Espresso Crème Brule, Biscotti



coralexpeditions

Lunch

Cumin Battered Mackrel
Grilled Barramundi
Hot Chips
Mushy Peas
Vegetarian Frittata

Super Greens Garden Salad
Tomato, Bocconcini Salad
Classic Coleslaw

Fresh Fruit Platter



Dinner

Bush Spiced Tomato & Basil Soup
Or
Watermelon, Fetta, Mint & Prosciutto, Vincotto

MAINS

Northwest Australian Line Caught Snapper, Mandarin Vinaigrette
Or
Grilled Free-Range Chicken, Native Dukkha, Indigenous Yoghurt

All Mains Accompanied by Warm Niçoise Salad



Davidson Plum Sorbet, Chocolate Gravel, 72% Dark Chocolate Sauce,
Meringue Wafer



coralexpeditions

DAY 7 | KIMBERLEY

Lunch

Selection of Freshly Baked Artisan Breads

Free Range Chicken & Pumpkin Toasted Wraps

Warm Fresh Harvest Quinoa Bowl

Heirloom Tomato & Ricotta Tart w' Prosciutto & Rocket

Crispy Camel Mince, Eggplant, Tahini & Yoghurt Sauce

Super Greens Garden Salad

Balsamic Roasted Mushroom Salad, Goat Cheese & Pecan Nuts

Build Your Own Caesar Salad

Seasonal Fresh Fruit Platter



Dinner

Spiced Carrot & Ginger Soup

Or

Grilled Asparagus & Truffle Marinated Wild Mushroom & Rocket Salad, Shaved Parmesan

MAINS

Grilled Kimberley Coast Groper w' Broom Mango & Lime Salsa

Or

Linley Valley Braised Free Range Pork Belly, Soy & Orange Sauce

All Mains Accompanied by Crushed Bush Tomato Cous Cous & Broccolini



Cheesecake, Meyer Lemon Curd, Red Papayas



coralexpeditions

Lunch

Naan Bread, Pappadums

Vegetarian Chickpea Curry
Tandoori Chicken w' Mint Yoghurt
Aromatic Fish Curry w' Green Vegetables
Steamed Basmati Rice

Super Greens Garden Salad
Garam Masala Roasted Cauliflower Salad
Roasted Cashew, Iceberg, Mint & Cucumber Salad

Seasonal Fresh Fruit Platter



Dinner

Emu Koftas, Fresh Harissa Sauce w' Bush Mint

Or

Chilled Beetroot Soup, Aged Balsamic, Crumbed Fetta, Pickled Watermelon Radish

MAINS

Grilled W/A Bluefin Tuna, Miso Hollandaise

Or

Grain Fed Lamb Shanks Braised in Red Wine

All Mains Accompanied by Crushed Twice Cooked Kipfler Potatoes & Green Beans



Triple Chocolate Brownie, Blood Orange Gelato, Boysenberries



coralexpeditions

Lunch

BURGER DAY

Homemade Beef Burger Patty
Marinated Grilled Chicken
Vegetarian Patty
Steak Cut Fries

Assortment of Condiments
Sliced Cheese, Salad Leaves, Tomato,
Cucumber, Gherkins, Onion, Beetroot, Pineapple

Seasonal Fresh Fruit Platter



Dinner

Cauliflower & Blue Cheese Soup

Or

Kangaroo Carpaccio, Beetroot Gel, Extra Virgin Olive Oil, Goats Cheese

MAINS

Line Caught Red Emperor, Lemon Aspen Beurre Noisette

Or

Grilled Veal Saltimbocca w' Sage & Prpsciutto, Wholegrain Mustard Cream Sauce

All Mains Accompanied by Pumpkin Risotto, Sugar Snap Peas



Australian Cheese Platter w' Dried Fruits, Ice Wine Marinated Figs, Quince



coralexpeditions

DAY 10 | KIMBERLEY

Lunch

Warm Lamb and Sweet Potato Salad with Baby Spinach & Dried Cranberries
Beef Empanadas w' Peri Peri Aioli
Leek, Fetta & Chive Quiche
Teriyaki Salmon Poke Bowl

Super Green Garden Salad
Zucchini & Pea Salad w' Roasted Sesame & Lime Dressing
Roasted Cherry Tomatoes, Blue Cheese & Rocket Salad

Seasonal Fresh Fruit Platter (GF, DF, V)



Dinner

Assorted Canapes served during Captain's Farewell

MAINS

Kimberley Roast Night

Rosemary & Garlic Marinated Lamb, Pan Gravy

Slow Roasted Pork, Apple & Quandong Sauce

Rare Pink Pepper Crusted Beef, Horseradish Sauce

Accompanied by Roasted Root Vegetables, Steamed Greens, Cauliflower & Parmesan Bake



Spiced Apple & Rhubarb Crumble, Tonka Bean Custard