



coralexpeditions

DAY 1 | KIMBERLEY

Lunch

Assorted Wraps and Sliced Bread
Lemon and Oregano Marinated Free Range Roast Chicken (GF, DF)
Oven Roasted Vegetables Frittata, Bush Tomato Chutney (GF, V)
A Selection of Delicious Sandwich Fillings

Super Greens Garden Salad (GF, DF, V)
Corkwood Honey Glazed Pumpkin, Fetta and Rocket Salad (GF, V)
Seasonal Fresh Fruit Platter



Dinner

Albany Oysters - Kilpatrick Sauce (GF, DF)
Whole Baked Cone Bay Barramundi with Fresh Herbs and Citrus (GF, DF)
Seafood Laksa (GF, DF)
Lemongrass Rice (GF, DF, V)
Exmouth Prawn Platter
Albany Oysters - Natural
Smoked Salmon platter with red onion, crispy capers and micro cress
Morton Bay Bugs
Grilled Calamari and Broom Mango Salad with Native Bush Basil
Garden Salad
Rocket, Avocado, Cherry Tomato Salad
Wine selection: nepenthe "Altitude" Pinot Gris Adelaide Hills, SA



Pavlova with Fresh Berries, Cream and Kakadu Plum Coulis



coralexpeditions

DAY 2 |
KIMBERLEY

Lunch

Black Garlic Ciabatta (GF Available)

~~Ref Laaga (GF Available)~~

Green Lip Mussel, Chorizo, Kale and Cavolo Nero Stew Western Australian

Three Cheese Filo Pastry Pie

Super Greens Garden Salad (GF, DF, V)

Antipasto Platter

Heirloom Tomato, Bush Basil & Bocconcini Salad (GF, V)

Seasonal Fresh Fruit Platter



Dinner

Chef Selection of Canapés

Mains

Please choose one from the following:

Atlantic Salmon served with a Citrus Beurre Blanc (GF, DF)

~~Wine Selection: Yalard's 'Single Vineyard' Sauvignon Blanc~~
~~Marlborough New Zealand~~

Eye Fillet Steak with a Juniper Berry Jus (GF)

Wine Selection: Baby Doll Pinot Noir
Marlborough, New Zealand

Both Mains Accompanied by
Potato Mash, Broccolini (GF, V)



Wattle Seed and Espresso Crème Brulee, Hazelnut Biscotti



coralexpeditions

DAY 3 |
KIMBERLEY

Lunch

Selection of Freshly Baked Artisan Breads (GF available)

Lime & Coconut Poached Mackerel

Bush Spiced, Tomato & Chive Rice

Grilled Free-Range Chicken Strips with Hummus in Pita

Warm Bean Salad Burritos

Super Greens Garden Salad

Western Australian Quinoa, Broccoli and Bush Mint Bowl

Sliced Tomato, Cucumber and Red Onion Salad with Basil Pesto Dressing

Seasonal Fresh Fruit Platter



Dinner

Cauliflower and Blue Cheese Soup with Truffle Oil
Or

Fish Cakes with Finger Lime & Kakadu Plum Sauce

Mains

Please choose one from the following:

Mini Grain Fed Lamb Rump Roast, Red Wine Braising Sauce

~~Wine Selection: Goff Merrill 'Covara' Cabernet Sauvignon,~~

McLaren Vale, South Australia

or

Local NT Barramundi with a Caper Butter Sauce

Wine Selection: Paulett's "Polish Hill River" Riesling, Clare Valley, SA

Both Mains Accompanied by
Crushed Sweet Potato w' Spring Onion, Grilled Asparagus & Slow Roasted Tomatoes



Pomegranate & Rosewater Mille-feuille Tart
with Margaret River Vanilla Ice-Cream



coralexpeditions

DAY 4 |
KIMBERLEY

Lunch

Selection of Freshly Baked Artisan Breads
Free Range Panko Crumbed ~~Chicken~~ Schnitzel
Beer Battered Wedges with Sour Cream & Chili Sauce (V)
Sushi Platter (GF, DF)
Super Greens Garden Salad (GF, DF, V)
Olive, Sundried Tomato & Ricotta Pasta Salad (V)
Caesar Salad
Seasonal Fresh Fruit Platter (GF, DF, V)



Dinner

Aromatic Pumpkin Soup with Bush Basil

Or

Coconut Crumbed Prawns with Broom Mango Salsa & Curried
Yoghurt Sauce

Mains

Please choose one from the following:

Free Range Chicken Mignon with a Thyme & Wild Mushroom Sauce
Wine Selection: McHenry Hohnen "Rocky Road" Semillon Sauvignon Blanc
Margaret River, WA

Or

W.A Local Kind Threadfin with a Salsa Verde
Wine Selection: Nepenthe "Altitude" Pinot Gris, Adelaide Hills, SA

Both Mains Accompanied by

Roasted Kipfler Potatoes, Green Beans



Cheese Board with a selection of Australian Cheese, Ice Wine Marinated
Figs, Quince Paste and Lavosh



coralexpeditions

DAY 5 |
KIMBERLEY

Lunch

Naan Bread
Vegetarian Chickpea Curry
Butter Chicken Curry
Sweet & Sour Pork (GF, DF)
Steamed Basmati rice

Super Greens Garden Salad
Garam Masala Roasted Cauliflower Salad
Exmouth Banana Prawn & Avocado Salad (GF, DF)
Seasonal Fresh Fruit Platter



Dinner

Chilled Vichyssoise Soup

or

Panko Crumbed Goat's Cheese, Apple & Walnut Salad (V)

Mains

Please choose one from the following:

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

Wine Selection: Swings & Roundabouts "Backyard Stories" Cabernet
Sauvignon, Margaret River, SA

or

Grilled Red Emperor with Native Dukkha Crust & Sage Butter

Wine Selection: Geoff Merrill "Wickham Park" Chardonnay
McLaren Vale, SA

Both Mains Accompanied by
Corkwood Honey Roasted Butternut Pumpkin, Snow Peas (GF, DF, V)



Sticky Date Pudding with Butterscotch Sauce & English Toffee Ice Cream



coralexpeditions

DAY 6 |
KIMBERLEY

Lunch

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

Assorted condiments:
Sliced Cheese, Salad Leaves, Tomato, Cucumber, Gherkins, Onion,
Beetroot, Pineapple

Fresh Fruit Platter

Dinner

Chilled Beetroot Soup with Wattle Seed Mascarpone
or

Watermelon, Fetta, Prosciutto, Bush Mint Salad

Mains

Please choose one from the following:

Pumpkin, Spinach & Ricotta Beef Ravioli

~~Wine Selection:~~ **Paukett's 'Polish Hill River' Riesling** Clare Valley, SA

or

Local Tuna Niçoise Salad with a Honey Mustard Dressing

~~Wine Selection:~~ **Alkoomi "White Label" Petit Verdot** Rose Frankland River, WA

Triple Chocolate Brownie, Blood Orange Gelato, Boysenberries



coralexpeditions

DAY 7 |
KIMBERLEY

Lunch

Selection of Freshly Baked Artisan Breads

Warm Lamb and Sweet Potato Salad with Baby Spinach and Dried Cranberries

Beef Empanadas with Peri Peri Aioli

Leek, Ricotta and Chive Quiche

Teriyaki Salmon Poke Bowl

Super Greens Garden Salad

Garden Pea & Roast Pumpkin Salad, Sesame and Lime Dressing

Cherry tomatoes, blue cheese, and rocket salad

Seasonal Fresh Fruit Platter



BBQ Dinner

Bread Rolls (GF Available)

Crocodile Sausages

Bush Spiced Chicken

~~Spanish Mackerel~~ marinated in Lemon Myrtle

Grilled Kangaroo

~~Mountain Pepper Beef~~

~~Sautéed Onions~~

Corn on The Cob

Garden Salad

Gherkins & Dill Potato Salad

Classic Coleslaw



A Selection of Desserts and Mini Cakes



coralexpeditions

DAY 8 |
KIMBERLEY

Lunch

Assorted Wraps
Aromatic Green Fish Curry (GF, DF)
Beef & Lemongrass Stir-fry (DF, GF Available)
Steamed Kaffir Lime & Coconut Jasmine Rice (GF, DF, V)
Spring Rolls & Dim Sims (DF)
Miniature Bahn Mi Rolls (DF)

Super Greens Garden Salad
Wombok Salad

~~Second Fresh Fruit Platter~~

Dinner

Carrot, Ginger, Orange & Fennel Soup
Or
Salt & Pepperberry Crocodile Tail with Lemon Myrtle Mayo and Karkalla

Mains
Please choose one from the following:

Duck Leg Confit served with Orange, Clove & Mustard Sauce (GF, DF)

Wine Selection: Wise Guys Pinot Noir, Yarra Valley, Victoria

or

Grilled Ocean Trout served with Hazelnut Butter (GF)

Wine Selection: K1 by Geoff Hardy Chardonnay
Adelaide Hills, SA

Both mains accompanied by:
Pea and Saffron Risotto, Fungi with Bok Choi

A Trio of Sorbets



coralexpeditions

DAY 9 |
KIMBERLEY

Lunch

Penne Puttanesca with Seasonal Oven Roasted Vegetables
Fettuccini Carbonara
BBQ Lamb Ribs
Caramelized Carrots and Corn Salad, Coriander and Lime Dressing
Super Greens Garden Salad
Waldorf salad
Fresh Fruit Platter

Dinner

Tomato, BushBasil & Red Pepper Soup (GF, DF, V)

Or

Mushroom Galette with Petite Salad & Quandong Aioli (V)

Mains

Please choose one from the following:

Slow Braised Aromatic Beef Cheek (GF) (DF Available)

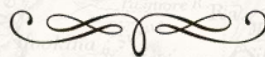
Wine Selection: Blue Pyrenees Merlot, ~~Pyrenees~~ Victoria

or

Local NT Barramundi with a Saffron Hollandaise (GF) (DF Available)

Wine Selection: McHenry Hohnen "Rocky Road" Semillon Sauvignon Blanc
Margaret River, WA

Both mains accompanied by:
Green Polenta and Broccolini



Lemon Meringue Pie (V)



coralexpeditions

DAY 10 |
KIMBERLEY

Lunch

~~Free Range Chicken Fried Rice~~

Pale Ale Cumin Battered and grilled Fish & Chips (DF, GF Available)
Mushy Peas

Super Greens Garden Salad (GF, DF, V)

Asian Slaw (GF, DF, V)

Chickpea, Lentil & Avocado Salad (GF, DF, V)

Seasonal Fresh Fruit Platter (GF, DF, V)



Dinner

Assorted Canapes served during Captain's Farewell Drinks

Kimberley Roast Night

Rosemary and Garlic Marinated Lamb with Pan Gravy

Slow Roasted Pork with Apple and Quandong Sauce

Pink Pepper Crusted Rare Beef with Horseradish Sauce

Roast Potato

Roast Pumpkin

Beetroot Gratian

Carrots & Peas, Broccoli & Beans

Wine Selection: One Million Cuttings Merlot Nagambie, Victoria



Vanilla & Baileys Panna Cotta with Mixed Berry Compote (GF, V)