



coralexpeditions

Great Barrier Reef

Breakfast

TABLE D'HÔTEL

Daily Chefs Breakfast Specials

&

Daily Continental Breakfast Specials

&

of course

"Tea & Coffee"



Snacks

MORNING & AFTERNOON SNACKS

Easy Grab & Go Stations

"Help yourself"

Fruits from the Galley





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DAY 1 |

Great Barrier Reef

Reef Seafood Dinner

ENTRÉE

Local Australian Cold Seafood Plate

Australian Smoked Salmon w' Capers
Gulf of Carpentaria Queensland Prawns
Queensland Slipper Lobster
Fresh Natural Oysters
Citrus Vinaigrette & Seafood Cocktail Sauce



MAINS

Far North Queensland Barramundi Fillet w' Lemon, Basil Butter
&
Rocket, Avocado and Pickled Onion Salad
or

Seafood Laksa w' Rice Noodles,
Reef Fish, Scallops, Prawns, Squid and Green Mussels

Wine selection: Nepenthe "Altitude" Pinot Gris Adelaide Hills, SA



DESSERT

Passionfruit Pavlova w' Fruit Salsa & Mango Coulis



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DAY 2 |

Great Barrier Reef

Lunch

Chicken Vietnamese Banh Mi Baguette w' Lotus Chips

Or

Fresh Herb Light Tuna & Caper Linguine Pasta

Seasonal Fruit Platter



Dinner

ENTREE

Tomato and Red Pepper Soup w' Basil Cream Foam

Or

Smoked Salmon Parcel w' Avocado Puree, Ponzu Sauce & Wakame Salad

MAINS

Local Nannygai Reef Fish w' Citrus Beurre Blanc

Wine Selection: Yealands "Single Vineyard" Sauvignon Blanc Marlborough New Zealand

Or

Eye Fillet w' Red Wine Jus

Wine Selection: Baby Doll Pinot Noir Marlborough, New Zealand

Both Mains Accompanied by
Fresh Herbed Mash Potato, Broccolini & Dutch Carrots



DESSERT

Chocolate Orange Mousse with Raspberries



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DAY 3 |

Great Barrier Reef

Lunch

Poached Reef Fish w' Lime & Coconut Sauce w' Mediterranean Salad

Or

Leek & Mushroom Quiche w' Mediterranean Salad

Seasonal Fruit Platter



Dinner

ENTREE

Cauliflower & Blue Cheese Soup w' Truffle Oil

Or

Watermelon, Fetta & Mint Salad

MAINS

Local Queensland Snapper w' Hollandaise

Wine Selection: Yealands "Single Vineyard" Sauvignon Blanc Marlborough New Zealand

Or

Braised Duck Maryland w' Orange, Five Spice Glaze

Wine Selection: Baby Doll Pinot Noir. Marlborough, New Zealand

Both Mains Accompanied by
Leek & Tarragon Risotto w' Side Greens



DESSERT

Selection of Cheeses Accompanied w' Dried fruits, Quince Paste & Water Wafers



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DAY 4 |

Great Barrier Reef

Lunch

Healthy Ham Salad Wrap w' Sweet Potato Fries

Or

Roasted Pumpkin, Spinach, Fetta, Semi-dried & Pesto

Toasted Turkish Bread w' Sweet Potato Fries

Seasonal Fruit Platter



Dinner

ENTREE

Mushroom, Spinach Soup w' Truffle Cream Foam

Or

Beetroot Carpaccio w' Rocket, Goats Cheese, Orange, Pistachio & Balsamic Glaze

MAINS

Australian Lamb Rack w' Harissa Sauce

Wine Selection: Geoff Merrill 'Bush Vines' Shiraz, Grenache Mourvèdre,
McLaren Vale, SA

Or

Local Reef Red Emperor w' Salsa Verde

Wine Selection: Pertaringa 'Scarecrow', Sauvignon Blanc,
Adelaide Hills, SA

Both Mains Accompanied by
Ratatouille & Kipfler Potatoes



DESSERT

Kaffir Lime & Coconut Panna Cotta w' Lemongrass, Malibu Syrup & Tropical Fruit Salsa



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DAY 5 |

Great Barrier Reef

Lunch

Chicken Enchilada w' Mexican, Corn & Tomato Rice Salad

Or

Local Spanish Mackerel Soft Shell Taco w' Salsa

&

Chicken Soft Shell Taco w' Salsa

Seasonal Fruit Platter



Dinner

ENTREE

Thai Sweet Potato Soup w' Sour Cream & Garlic Chives

or

Tomato & Basil Bruschetta

MAINS

Sesame Crumbed Tuna Steak w' Ginger, Soy, Stir-fried Vegetables

Wine selection: Nepenthe "Altitude" Pinot Gris
Adelaide Hills, SA

or

Spinach & Ricotta Ravioli w' Pumpkin, Roasted Macadamia Parmesan Cream Sauce

Wine Selection: Geoff Merrill "Wickham Park" Chardonnay

McLaren Vale, SA



DESSERT

Sorbet Duo w' Marinated Wild Berries, Mint & Pistachio Crumb



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DAY 6 |

Great Barrier Reef

Lunch

Arlington Amber, Cairns Beer Battered Local Reef Fish
w' Zesty chips & House Tartare Sauce

Or

Chicken, Avocado Panini w' Tomato Chutney & Zesty Chips

Seasonal Fruit Platter



Dinner

ENTREE

Leek & Potato Soup w' Bacon Crumbs

Or

Coconut Crumbed Prawns w' Pickled Cucumber, Mango Salsa & Curried Yoghurt Sauce

MAINS

Slow Braised Beef Cheeks w' Shiraz, Braising Sauce

Wine Selection: Bethany 'First Village' Shiraz, Barossa Valley, SA

Or

Chicken Supreme Calabrese w' Tomato Sugo Sauce

Wine Selection: Nepenthe "Altitude" Pinot Gris, Adelaide Hills, SA

Both Mains Accompanied by
Fresh Herbed Potato Gratin & Seasonal Vegetables



DESSERT

Lemon Meringue Pie w' Fruit Coulis



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DAY 7 |

Great Barrier Reef

Lunch

Tiropita Greek Cheese Filo Pie w Greek Salad

Or

Butter Chicken w' Pilau Rice, Pappadums, Raita & Mango Salad

Seasonal Fruit Platter

Dinner

Assorted Canapes served during Captain's Farewell Drinks

MAINS

Roast Scotch Fillet Beef

Roast Lamb Leg

Roast Pork Shoulder

W' Selection of Condiments

Roasted Root Vegetables & Mixed Greens

Wine Selection: One Million Cuttings Merlot

Nagambie, Victoria

DESSERT

Sticky Date Pudding w' Butterscotch Sauce & Vanilla Bean Ice cream