Breakfast

TABLE D’HÔTEL

Daily Chefs Breakfast Specials & Continental Breakfast

Such as:
Fruits, Cereals, Yoghurts, Juices & Bakery Goods & of course “Tea & Coffee”

Snacks

MORNING & AFTERNOON SNACKS

Easy Grab & Go Stations “Help yourself” Fruits From the Galley
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
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
**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: Wise Guys Pinot Noir. Yarra Valley, Victoria*

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

**DESSERT**

Selection of Cheeses Accompanied w’ Dried fruits, Quince Paste & Water Wafers
**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: McHenry Hohnen “Rocky Road” Semillon Sauvignon Blanc  
Margaret River, WA*  
Or  
Local Reef Red Emperor w’ Salsa Verde  
*Wine Selection: Blue Pyrenees Merlot Pyrenees, Victoria*  
Both Mains Accompanied by  
Ratatouille & Kipfler Potatoes

**DESSERT**

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