



coralexpeditions

| Sydney to Hobart

Lunch

Healthy Ham Salad Wrap w' Dijon Mayonnaise & Sweet Potato Fries

Or

Roasted Pumpkin, Spinach, Fetta, Semi-dried tomato & Pesto Toasted Turkish Sandwich w' Sweet Potato Fries

Seasonal Fruit Platter



Seafood Dinner

COLD SEAFOOD ENTRÉE

Tasmanian Smoked Salmon w' Spanish onion & baby capers

Australian Tiger Prawns

Australian Fresh Slipper Lobster

Fresh Natural Coffin Bay Oysters

With

Seafood Cocktail Sauce

MAINS

Local Nannygai w' Macadamia dill crust, & Pickled Cucumber, Cherry Tomato, Avocado, Rocket Salad

OR

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

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



Sticky Caramel Slice w' Frozen Vanilla Yoghurt & Blackberry Coulis



coralexpeditions

| Sydney to Hobart

Lunch

Steamed Lotus Leaf Buns w' Crispy Fried Chicken, Pickled Vegetables & Korean sticky sauce

Or

Pulled Pork Vietnamese Baguette w' Asian Wombok & Carrot Slaw, Sweet Soy, Chilli Mayonnaise

'Both Accompanied w' Lotus Chips'

Seasonal Fruit Platter

Dinner

ENTRÉE

Watermelon, Prosciutto, Fetta, Mint, Pine nut Salad w' balsamic glaze

Or

Cream of Mushroom, Spinach & Tarragon Soup w' Garlic Croutons

MAINS

Beef Eye Fillet, Blue Cheese Polenta Cake, Asparagus & Red Currant Jus

Wine Selection: Baby Doll Pinot Noir Marlborough, New Zealand

Or

Slow Braised Duck Maryland, Radicchio, Beans, Prunes, Walnuts, & Balsamic Game Jus

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

Chocolate Orange, Whiskey Mousse w' Raspberry Compote & Orange Crisp



coralexpeditions

| Sydney to Hobart

Lunch

Reef Fish w' Green Curry, Lime, Coconut Sauce w' Thai slaw salad & Nan Jim

Or

Leek & Mushroom Quiche w' Spinach, Tomato, Cornichons & Cheddar Salad

Seasonal Fruit Platter



Dinner

ENTRÉE

Half Dozen Oyster plate - Red wine & shallot dressing, Bloody Mary Shot, Tempura w' pickled ginger & wasabi mayo

Or

Australian Dipping Plate w' Beetroot Hummus, Pickled Cucumber, Pastrami, Semidried Tomato Dip, Goats Cheese & Toasted Sour Dough

MAINS

Australian Lamb Rack w' Rosemary & Juniper Berry Jus

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

Or

Grilled Barramundi Fillet w' Saffron Hollandaise

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

Both Mains Accompanied w' Ratatouille & Roasted Kipfler Potatoes



Lemongrass, Vanilla Bean Panna cotta, Strawberry Coulis & Tasmanian Berries



coralexpeditions

| Sydney to Hobart

Lunch

Amber Ale Battered Spanish Mackerel Fillets w' Crunchy Beer Battered Chips

Or

Roast Chicken & Avocado Panini w' Rocket, Chutney & Crunchy Beer Battered Chips

Both Served w' Aussie Coleslaw

Seasonal Fruit Platter

Dinner

ENTRÉE

Seafood Chowder w' Toasted Sour Dough

Or

Chicken Liver parfait w' Bread, Mixed Pickles, Onion Marmalade Relish

MAINS

Pork Belly & Crackling w' Asian Sticky Caramel Chilli Sauce

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

Or

Grilled Snapper w' Caper, Parsley, Dill & Cornichon Relish, Paprika Oil

Wine Selection: Blue Pyrenees Merlot Pyrenees, Victoria

Both Accompanied by
Duck Fat Potatoes, Broccolini & Dutch Carrots

Chocolate Fudge Brownie, Chocolate Ganache, Fresh Strawberries & Double Cream



coralexpeditions

| Sydney to Hobart

Lunch

Chicken Enchilada w' Mexican, Corn & Tomato Rice Salad

Or

Local Pulled BBQ Pork Soft Shell Taco w' Pico de Gallo Salsa

Mexican Chicken Soft Shell Tacquito w' Carrot, Cabbage & Spanish Onion Slaw

Seasonal Fruit Platter



Dinner

ENTRÉE

Cauliflower, Blue Cheese & Truffle Soup, Spiced Hazelnuts

Or

Lemon Salt & Pepper Calamari w' Rocket Salsa & Aioli

MAINS

Grilled Rare, Blue Fin Tuna on Warm Potato, Green Bean, Black Olive, Baby Cos,
& mustard glaze

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

Or

Spinach & Ricotta Ravioli w' Pumpkin & Parmesan Cream Sauce

Wine Selection: Geoff Merrill "Wickham Park" Chardonnay



Citrus Tart w' Fruit Coulis



coralexpeditions

| Sydney to Hobart

Lunch

Balinese Chicken Satay Skewers w' Basmati Rice, Pineapple,
Banana & Chilli Compote,
Crunchy Indonesian Peanut dressing

Or

Java Slow Cooked Indo Beef Rendang
Steamed Nasi Lemak Rice,
Fried Shallots, & Naan bread

Seasonal Fruit Platter



Roast Dinner

ENTRÉE

Assorted Canapes served during Captain's Farewell Drinks

MAINS

Roast Scotch Fillet Beef
Roast Lamb Leg
Roast Pork Shoulder

Accompanied by
Roasted Root Vegetables & Mixed Greens

Wine Selection: Nocton Vineyards Pinot Noir, Coal River, Tasmania



Sticky Date Pudding w' Butterscotch Sauce & Vanilla Bean Ice-Cream