



coralexpeditions

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



Passionfruit Pavlova w' Fruit Salsa & Mango Coulis



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Breakfast

Seasonal fruit Salad and Yoghurt

Or

Homemade Granola

Scrambled Eggs, Crispy Bacon, Grilled Tomato on Toasted Sourdough

Or

Pancakes with Maple Syrup and Blueberries

Tea and Coffee



Lunch

Chicken Vietnamese Banh Mi Baguette w' Lotus Chips

Or

Fresh Herb Light Tuna & Caper Linguine Pasta

Seasonal Fruit Platter



Dinner

Tomato and Red Pepper Soup w' Basil Cream

Or

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

Mains

Local Nannygai Reef Fish w' Citrus Beurre Blanc

Or

Eye Fillet w' Red Wine Jus

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

Dessert

Chocolate Orange Mousse with Raspberries



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Breakfast

Seasonal Fruit Salad with Yoghurt
Or
Selection of croissants and Danishes

Mushroom & Cheese Omelette with crispy bacon & Sour Dough
Or
Oat porridge with Caramelised Banana & Toasted almonds

Tea and coffee



Lunch

Poached Reef Fish w' Lime & Coconut Sauce w' Mediterranean Salad
Or
Leek & Mushroom Quiche w' Mediterranean Salad

Seasonal Fruit Platter



Dinner

Cauliflower & Blue Cheese Soup

Or

Watermelon, Fetta & Mint Salad

Mains

Paella Of Local Seafood, Chorizo And Spiced Arborio Rice, Preserved Lemon Gremolata, Whitebait Fritter
Or

Braised Duck Maryland w' Orange, Five Spice Glaze

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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Breakfast

Compote of Stewed Fruits

Or

House Granola with fresh fruit, Seeds and Honey (V avail, DF avail)

Bacon & Fried Eggs on wholemeal toast with sausage & Hash brown (GF, DF avail)

Or

Toasted Banana Bread with whipped butter (GF, DF avail)

Tea and Coffee



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

Mushroom, Spinach Soup w' Truffle Oil

Or

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

Mains

Australian Lamb Rack w' Harissa Sauce

Or

Local Reef Red Emperor w' Salsa Verde

Both Mains Accompanied by Ratatouille & Kipfler Potatoes

Dessert

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



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Breakfast

Seasonal Fruit Salad (V avail, GF, DF avail)

Or

Bircher Muesli with Roasted Nuts, Seeds and Honey (V avail, DF avail)

Grilled Asparagus with Poached Egg and Smoked Salmon (V avail, GF, DF)

Or

Homemade Baked Beans on Toasted Sourdough with Baby Spinach and Feta Crumble
(V avail, GF avail, DF avail)

Tea and Coffee



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

Thai Sweet Potato Soup w' Sour Cream & Garlic Chives

or

Tomato & Basil Bruschetta

Mains

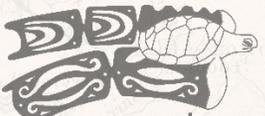
Sesame Crumbed Tuna Steak w' Ginger, Soy, Stir-fried Vegetables

or

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

Dessert

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



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Breakfast

Seasonal Fruit Salad
Or
Homemade Granola

Poached Eggs with Crispy Bacon and grilled mushrooms on Sourdough Toast (GF avail, DF avail)

Or

Breakfast Corn Fritters with Salsa Fresca

Tea and Coffee



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

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, herbed potato gratin

Or

Snapper Paupiette, Mushroom Consommé, Soba Noodles, Enoki and Bean Shoot

Dessert

Lemon Meringue Pie w' Fruit Coulis



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Breakfast

Seasonal Fruit Salad

Or

Bircher Muesli with Roasted Nuts, Seeds and Honey

Eggs Benedict with poached eggs Leg Ham, Baby Spinach and Hollandaise (GF avail)

Or

French Toast with Mixed Berries and Maple Syrup (GF avail)

Tea and Coffee



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

Dessert

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



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Breakfast

Seasonal Fruit Salad
Or
Breakfast Trifle w' nuts, Oats, Yogurt and Berry Compote

Croque Monsieur
Or
Blueberry Pancakes w' Cinnamon Cream

Tea and Coffee