



coralexpeditions

Welcome Gala Dinner

Amuse bouche
Oyster Tempura, Lemon Aspen Aioli
House of Arras Brut Elite, Tasmania 2014

Quail, Prosciutto, Parsley Root, Sprout Leaf
GROSSET Polish Hill Riesling, Clare Valley 2017

North Queensland Leader Prawn, Kaffir Leaf, Finger Lime
LEEUWIN ESTATE Art Series Chardonnay, Margaret River 2018

Tuscan Ribollita Soup, Cavallo Nero
BASS PHILLIP Reserve Pinot Noir South Gippsland 2015

Roast Lamb Rump, Smoked Pumpkin Puree, Fried Enoki
WYNNS COONAWARRA ESTATE John Riddoch Cabernet Sauvignon, Coonawarra 2018

Dark Chocolate Mousse, Soil, Candied Cumquat, Toasted Meringue
JIM BARRY WINES The Armagh Shiraz, Clare Valley 2017



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Breakfast

Seasonal Fruit Salad And Yoghurt

Or

Homemade Granola

Avocado, Black Olive Salt, Citrus And Herb Ricotta, Grain Toast, Poached Egg

Or

Challah, Cinnamon Sugar, Poached Fruits And Yoghurt

Tea And Coffee



Lunch

Smoked Turkey Club Sandwich, Bacon, Piquillo Pepper, Aioli Egg

Or

Grilled Sirloin Steak A La Minute, Caramelized Onion, Café De Paris



Seafood Dinner

Cold Seafood Assiette

Tasmanian Salmon with Shaved Spanish Onion and Capers

Australian Tiger Prawns with Avocado and Lime Puree

Morten Bay Bugs

Coffin Bay Oysters with Shallot Vinaigrette

Mains

Gold Band Snapper Pan Seared served with Lemongrass Yellow Curry and Corn Salsa

Or

Grilled Barramundi with Slow Roasted Tomato Compote and Basil Pesto

Served with Sauteed Green Beans and Lemon and Parsley Crushed Potato

Dessert

Mango Mojito pavlova



Breakfast

Fresh fruit salad

Or

Bircher Muesli with Roasted Nuts, Seeds and Honey

Poached eggs, crisp streaky bacon, blistered cherry tomato, grilled sourdough

Or

Banana pancakes, fresh berries, maple

Tea and coffee



Lunch

Linguini al la vongole, Pippies, White Wine Cream

Or

Grilled Marinated local vegetable, Turkish bread, chickpea puree, za'atar



Dinner

Celeriac and fennel soup, porcini mushroom powder

Or

Catalan Toasts, Minted Pea And Goats' Cheese, Grilled Eggplant And Anchovy

Mains

Confit Duck, Lemon Parsley Skordalia Warragal Green And Thyme Jus

Or

Baked Salmon, Mushroom Consommé, Soba Noodles, Enoki And Bean Shoot

Dessert

Hazelnut Parfait, Vanilla Anglaise, Raspberry Gel



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Breakfast

Compote of Stewed Fruits

Or

House Granola with fresh fruit, Seeds and Honey

Loubia style baked eggs, grilled capsicum, tahini labneh

Or

Fresh fruit and coconut chia pudding

Tea and Coffee



Lunch

Beer battered Spanish mackerel, house made Tartare and Garden Salad w' Potato Chips

Or

Grilled Chicken Caesar salad with cos lettuce, crispy garlic croutons, bacon, coddled egg & Anchovy dressing



Dinner

Minestrone Soup with Basil Pesto

Or

Seared Local Scallops with Cauliflower Puree, Chorizo, Sauteed Kale and Lemon Myrtle Oil

Mains

Seared Red Snapper with Citrus Hollandaise

Or

Slow Cooked Rib Eye with Pan Dripping Demi-Glace

Served with Parisian Mash Potato, snow pea and Broccolini

Dessert

Classic Vanilla Crème Brulé with Biscotti



Breakfast

Seasonal Fruit Salad

Or

Compressed watermelon, mint and strawberry, raspberry chia

Grilled Asparagus with Poached Egg and Smoked Salmon

Or

Homemade Baked Beans on Toasted Sourdough with Baby Spinach and Feta Crumble

Tea and Coffee



Lunch

Grilled Lamb Burger, Olive Relish, Pickled Onion, Feta

Or

Poached Chicken, baby potato, Pecorino And Spinach Salad, Kale Pesto



Dinner

Local Kingfish Sashimi, Pickled Ginger, Chilli, Soy & Wasabi

Or

Garlic and Heirloom tomato Bruschetta, Olive Tapenade, Bocconcini, native Basil

Mains

Pan Seared Barramundi, Lemon Aspen Beurre Blanc

Or

Australian Lamb Rack with Nut Crust and bush Mint Chimichurri

Served with Steamed Baby Potato tossed in Garlic Butter and Crisp Snow Peas

Dessert

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



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Breakfast

Seasonal Fruit Salad

Or

Homemade Granola

Poached Eggs with Crispy Bacon and grilled mushrooms on Sourdough Toast

Or

Breakfast Corn Fritters with Salsa Fresca

Tea and Coffee



Lunch Off Vessel



Mains

Grilled Coral Trout with Lemon Myrtle Aioli and Fried Shallots

Or

Pepper and Herb Crusted Tenderloin with Sticky Red Wine Jus

Served with Fresh Herbed Mash Potato, Broccolini & Dutch Carrots

Dessert

Charred Peach with Labneh, Honey and Crushed Pistachio



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Breakfast

House stewed fruit compote

Or

Frozen berry smoothie of the Day

Scrambled eggs on Turkish loaf with crispy chorizo & Cherry tomatoes

Or

White chocolate and blueberry waffles, Chantilly

Tea and Coffee



Lunch

Grilled Chicken burger, pickled tomato, corn aioli, brioche, red cabbage slaw

Or

Lemongrass beef, Betel leaf, bean shoots, Nahm jim, Viet mint



Dinner

Ham hock terrine, seeded mustard, celeriac remoulade, rye

Or

Salmon And Avocado Tartare, Wakame Salad, Ponzu Sauce

Mains

Red wine Braised Tableland Beef Cheek, Sweet Potato Puree

Or

Seared Red Emperor, White Miso Butterbean

Served With Sugar Snaps, Whey Carrots, Chard

Dessert

Compressed Melon, Local Fruit, Vanilla Buttermilk Baked Custard, Rosella syrup



Breakfast

Fruit salad, vanilla yoghurt

Or

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

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

Or

Blueberry and coconut superfood bowl, mixed seeds and seasonal fruit

Tea and Coffee



Lunch

Local Vegetable Frittata, Bush Tomato Chutney, Fine Leaf Salad

Or

Reuben Sandwich, Rye, Pastrami, Dill Pickles



Dinner

Local King Fish Ceviche, Avocado, Finger Lime

Or

Baked Goats cheese, tomato jam, walnut, grilled bread

Mains

Braised Lamb Shanks, Rosemary Jus, crisp saltbush

Or

Pasture Fed Local Fillet Of Beef, Pan Dripping Demi-Glace

Served with Steamed Baby Potato tossed in Garlic Butter and Crisp Snow Peas

Dessert

Passionfruit Pavlova, Mango Coulis and Fruit Salsa



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



Lunch Off Vessel



Dinner

Roast Tomato & Bell Pepper Soup w' Mint yoghurt

Or

Prawn, Mango & Avocado salad w' Honey Dijon & Lime Dressing

Mains

Local Grilled Atlantic Salmon w' Salsa Verde' & Orange, Fennel Salad

Or

Mushroom, Tarragon & Parmesan Risotto

Dessert

Apple Tarte Tatin, Vanilla ice cream & Blackberry Coulis



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Day 10 | Reef and Outback

Breakfast

Seasonal Fruit Salad

Or

Homemade Granola

Poached Eggs with Crispy Bacon and grilled mushrooms on Sourdough Toast

Or

Toasted Banana Bread, Whipped Maple Butter

Tea and Coffee



Lunch

Poached Prawn, Butter Lettuce, Pickled cucumber, Marie Rose, Brioche Crouton

Or

Sopressa, Provolone, Rocket And Fennel Panini, Pesto



Dinner

BBQ Night

Kangaroo Tenderloin marinated Pepperberry

Buffalo Sausages

Peri Peri Chicken

Grilled Tiger Prawns

Grilled Corn with Lemon Butter

Balsamic Grilled Onions

Potato Salad

Coleslaw

Garden Salad

Assorted Condiments

Dessert

Selection Of Local Cheeses, With Dried Fruits, Quince And Crackers



Breakfast

Fresh 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

Oat porridge with Caramelised Banana & Toasted almonds

Tea and Coffee



Lunch

Chicken Karagee, Sticky honey soy, Toasted sesame, Kewpie mayo slaw

Or

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

'Both Accompanied w' Lotus Chips'



Dinner

Broccoli and Fenugreek Soup with White Onion Soubise

Or

Wild Mushroom Bruschetta with Sauteed Baby Spinach and Haloumi

Mains

Grilled Yellowfin Tuna with Seeded Mustard Vignette

Or

Twice Cooked Duck Leg with Orange and Jasmine Glaze

Served with Warm Niçoise and Olive Tapenade

Dessert

Chocolate devil cake, mousse, coconut, cherry gel, raspberries



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



Lunch

Citrus Rind Panko Crumbed Spanish Mackerel, house made Tartare and Garden Salad w' Potato Chips (GF avail, DF)

Or

Feta Cheese Tart with Pumpkin, Nut, beetroot, and Balsamic Salad



Dinner

Classic French Onion Soup

Or

Coffin Bay Oyster Trio (Natural, Kilpatrick, Tempura)

Mains

Grilled Red Emperor with Saffron Cream

Or

Slow Roasted Pork Belly with Shiraz Demi-Glace and Baked Apple

Served with Roasted Sweet Potato and Sauteed Bitter Greens

Dessert

White Chocolate Panna Cotta, Black Olive Caramel, Raspberries



Breakfast

House stewed fruit compote

Or

Frozen berry smoothie of the Day

Scrambled eggs on Turkish loaf with crispy chorizo & Cherry tomatoes (GF avail, DF avail)

Or

Toasted Bagel with Smoked Salmon, Cream Cheese and capers

Tea and Coffee



Lunch

Crumbed Reef Fish Tacos With Pico De Galo

Or

Beef Burger with Caramelised onion, beetroot, crispy lettuce & Tomato served with Aussie slaw & Beer battered fries



Dinner

Leek and Potato Soup

Roast Night

Pork with Sage, Dijon, and Crackling

Slow Cooked Lamb Leg baked in Rosemary and Garlic.

Served with Duck Fat Potatoes, Roast Pumpkin, Medley of Greens, Yorkshire Pudding and Shiraz Jus

Dessert

Assortment of Australian Cheese with Quince Paste and Water Crackers



Breakfast

Seasonal Fruit Salad And Yoghurt

Or

Homemade Granola

Smashed Avocado, Blistered Cherry Tomatoes And Poached Egg On Turkish Bread

Or

Blueberry Pancakes W' Fresh Strawberries, Raspberry Coulis & Vanilla Yogurt Cream

Tea And Coffee



Farewell Gala dinner

Amuse Bouche

Crumbed Gallo Baci, Honey Mustard

House Of Arras Brut Elite, Tasmania 2014

Poached Local Seafood, Tomato Saffron Bouillabaisse, Rouille

GIACONDA Estate Vineyard Chardonnay, Beechworth VIC 2018

Glazed Chicken, Charred leek, Corn Puree, Popcorn

CLONAKILLA Shiraz Viognier, Canberra 2015

Herb Crusted Lamb Backstrap, Wild Garlic Emulsion, Pistachio Crumb

BROKENWOOD Graveyard Vineyard Shiraz, Hunter Valley 2014

Tableland Wagyu Flat Iron, Confit Onion, Mustard Greens, Jus

MOSS WOOD Cabernet Sauvignon Margaret River 2014

Beignet, Dark Chocolate Wattleseed Ganache, Roasted Hazelnut

TORBRECK Runrig Shiraz, Barossa Valley 2017



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Breakfast

Seasonal Fruit Salad

Or

Bircher Muesli with Roasted Nuts, Seeds and Honey

Big Breakfast - Bacon & fried eggs with hash browns and grilled Roma tomato (GF avail, DF avail)

Or

Toasted waffles with maple syrup & Vanilla ice cream (DF avail)

Tea and Coffee

