

THE CLEARVIEW CHARTER MENUS



3-COURSE SIGNATURE MENU

UNLIMITED BANQUET MENU

DELUXE SUBSTANTIAL CANAPE MENU

DELUXE 3-COURSE SEATED & SERVED MENU

CONTEMPORARY BUFFET MENU

POPULAR 3-COURSE SET MENU

6 CANAPES + MINI BUFFET MENU

3-COURSE SIGNATURE MENU



* Indicative menu only. Items may be subject to change at any time without notice.

ENTRÉE PLATTER

Clearview Seafood Platter (to share)

U8 Grilled Garlic Butter King Prawns | Smoked Salmon Crudo | Grilled Calamari | Herb Crevettes

MAIN COURSE

(Served alternate)

Oven Roasted Breast of Chicken

Parsnip Puree | Puy Lentils | Roasted Broccolini | Dutch Carrots

OR

Grilled Market Fish of the Day

Tarragon Broccolini | Burnt Butter | Tomato Concasse | Lime

DESSERT

(Served alternate)

Fruit of the Forest Pavlova

Fresh Berries Medley | Berry Coulis | Crème Chantilly | Candied Mixed Nuts

OR

Chef's Delight

Dessert of the Day

VEGETARIAN MENU

ENTRÉE PLATTER

Burrata & Heirloom Tomato

Yuzu | Pickled Artichokes | Basil Medley | Bread Sticks

MAIN COURSE

Handmade Pumpkin Ravioli

Basil & Spinach Pesto, Pine Nuts, Edamame, Red Vine Sorrel

DESSERT

(Served alternate)

Fruit of the Forest Pavlova

Fresh Berries Medley | Berry Coulis | Crème Chantilly | Candied Mixed Nuts

OR

Chef's Delight

Dessert of the Day

UNLIMITED BANQUET MENU



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ENTRÉE PLATTER

(Served on a black slate, shared between 2 guests)

Smoked salmon and prawn ceviche

Vegetarian samosas

Herb and garlic bread

MAIN COURSES

(Served to the table)

Grilled fish with provencal tomatoes and olives

Mediterranean style oven grilled fish with tomatoes and olives

Spice rubbed roast chicken

Oven roasted with broccolini + baby carrots + chimichurri

Orecchiette al limone (v)

Orecchiette with rocket, semi-sundried tomatoes, lemon, garlic, chilli & parmesan

Classic beef stroganoff

Sauteed strips of beef sirloin in a traditional creamy mushroom sauce

Accompaniments served to the table in a bowl

Chef's seasonal salad

Roasted root vegetables - Served with balsamic maple glaze

Basmati rice (optional)

DESSERT

(Individual serves to the table)

Chef's deconstructed Eton Mess

VEGETARIAN MENU

ENTRÉE PLATTER

Halloumi + broad beans + polenta frita + chimichurri

Garlic and herb bread

MAIN COURSE

Chef's large ravioli parcels + green olive & pistachio pesto

DESSERT

Chef's twist on Eton Mess

DELUXE SUBSTANTIAL CANAPE MENU



** Indicative menu only. Items may be subject to change at any time without notice.*

(PLEASE CHOOSE 8 CANAPE ITEMS)

Huon Valley smoked salmon tartlets (2pcs)
Prosciutto and rock melon nibble (1pc)
Prosciutto wrap with rocket and parmesan (1pc)
KFC chicken drumettes (Korean-style) (2pcs)
Hand-cut salt & pepper squid + aioli
Gourmet mini pies + ketchup (1pc)
Spiced fried fish + spicy tomato sauce
Chicken skewers + satay sauce (1pc)
Punjabi samosas + coriander chutney (v) (1pc)
Mushroom arancini balls + aioli (v) (2pcs)
Large vegetarian spring rolls + sweet chilli sauce (v) (2pcs)

SUBSTANTIAL CANAPES

(Please choose 3 items)

Served in small eco-friendly disposable bowl

Chicken Katsu finger sandwiches + shaved cabbage salad + wasabi mayo
Spice-rubbed roast chicken
Orecchiette al limone (v)
Grilled beef strips with chilli and green olives
Chorizo sliders + dates + cornichon + watercress on a mini brioche bun
Haloumi + broad beans + capers + roasted garlic (v)
(Additional \$8 per person)

DESSERT CANAPES

Mini lemon meringue tartlet (1pc each)
Mini Eton Mess (1 small bowl)

DELUXE 3-COURSE SEATED & SERVED MENU



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ENTRÉE

(Please choose 1 item from the menu below)

Chef's chicken Caesar salad - no bacon

Smoked salmon & prawn ceviche + virgin olive oil + chilli

Grilled calamari + broad beans + garlic + capers

Roast duck breast + ruby grapefruit + mixed leaves + zesty dressing

Gnocchi + exotic mushrooms + sage + parmesan + brown butter (v)

Warm salad of roast cauliflower + hummus + black olives + slivered roasted almonds (v)

Steamed asparagus + broccolini + hazelnut + Japanese sesame dressing (v)

MAIN COURSES

(Please choose 1 item from the menu below)

Roasted chicken + broccolini + chef's potatoes + chimichurri

Petuna ocean trout + parsley + garlic + pine nuts

Steamed marinated snapper fillet + potato salad + coriander dressing

Gnocchi + asparagus spears + chilli + garlic + olive oil (v)

Fresh beetroot ravioli + pine nuts + raisins + beurre blanc

(\$12 additional charge applies for the Deluxe menu items below)

Prime veal cutlet + chef's special potatoes + Moroccan-spiced broccolini & carrots + shiraz jus

Grilled lamb cutlets (3) + mash + broad beans + peas + mint + ricotta

Chilli and garlic tandoori king prawns (4) + turmeric mash

SWEET FLAVOURS

(Please choose 1 item from the menu below)

Chef's deconstructed Eton Mess + fresh strawberries

Black forest log + chocolate soil + dried raspberry

Rustic passionfruit tart + crunch + honey crème fraîche

Salted caramel popcorn + passion fruit yoghurt + pomegranate

Red wine poached pear + candied walnuts + mascarpone

(\$12 additional for alternate drop of entrée, main and dessert)

CONTEMPORARY BUFFET MENU



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SALADS & ENTRÉE

Granny Smith apple and chicory salad with walnuts + blue cheese dressing (D,N,V)

Zaatar-spiced couscous nuts and green bean salad with halloumi + pomegranate dressing (N,V)

Beetroot, feta and orange salad with cayenne + orange blossom vinaigrette (D,V)

German potato salad + sour cream (D,V)

Fattoush salad + crispy pita (G,V,N,VE)

Roasted Japanese pumpkin and pearl barley salad + honey mustard dressing (G,D)

MAIN COURSE

(Served alternate)

Mediterranean Fish Bake (SF)

Grilled fish fillets baked with tomatoes & Kalamata black olives

Königsberger Klopse (D,G)

Beef meat balls in creamy mushroom sauce with capers

Murgh Makhni (D,N)

Tender chicken fillets simmered in classic butter chicken sauce

Orecchiette Pasta Basilico (G,V,N,D)

Ear-shaped pasta in basil pesto sauce with rocket & tomato

Root Vegetable Roast (V,VE)

(Medley of roasted seasonal root vegetables with Italian herbs)

Oriental fried rice (V,VE)

(Fried jasmine rice & edamame beans)

DESSERT

(Served alternate)

Tiramisu (D,G,N,V)

(Espresso , mascarpone , ladyfinger cake)

Menu Contains :

Dairy (D) | Tree Nuts (N) | Seafood (SF) | Gluten (G) | Vegetarian (V) | Vegan (VE)

POPULAR 3-COURSE SET MENU



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FIRST FLAVOUR

(Served on a black slate, shared between 2 guests)

Smoked salmon & prawn ceviche + virgin olive oil + chilli

Vegetarian samosas + tamarind date chutney

Herb & garlic bread

MAIN COURSE

Oven-roasted chicken breast + chef's special potatoes + broccolini + baby carrots + chimichurri

SWEET FLAVOUR

(Served on a black slate, shared between 2 guests)

Chef's deconstructed Eton Mess & Heavenly Tiramisu

VEGETARIAN MENU

ENTRÉE PLATTER

Caprese salad with roma tomatoes + bocconcini + kalamata olives + pine nuts

Vegetable samosas

Halloumi + broad beans + capers + roast garlic

MAIN COURSE

Beetroot ravioli + pine nuts + raisins + beurre blanc

DESSERT

Chef's deconstructed Eton Mess

6 CANAPES + MINI BUFFET MENU



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CANAPES

(Please choose 6 items)

- Huon Valley smoked salmon tartlets (2pcs)
- Prosciutto and rock melon nibble (1pc)
- Prosciutto wrap with rocket and parmesan (1pc)
- KFC chicken drumettes (Korean-style) (2pcs)
- Hand-cut salt & pepper squid + aioli
- Gourmet mini pies + ketchup (1pc)
- Spiced fried fish + spicy tomato sauce
- Chicken skewers + satay sauce (1pc)
- Punjabi samosas + coriander chutney (v) (1pc)
- Mushroom arancini balls + aioli (v) (2pcs)
- Large vegetarian spring rolls + sweet chilli sauce (v) (2pcs)

MINI BUFFET

(Please choose 3 items for your Mini Buffet)

- Grilled fish with provencal tomatoes and olives
- Spice-rubbed roast chicken
- Orecchiette al limone (v)
- Classic beef stroganoff
- Roasted root vegetables + balsamic maple glaze

** With respect to all menus, please refer to our T&Cs for more details.*

** Requests for dietary (gluten-free, nut-free, dairy-free), substitutions and modifications of menus will be politely declined, as we have an on-board kitchen and our team is required to serve the dishes within a stipulated time period, during the respective cruises. All our cruises have at least one vegetarian menu option for seated & served menus. We cannot guarantee that certain products or ingredients (nuts, gluten, dairy, etc.) will not be in our food, and we do not accept any liability in this regard. For serious food allergies, you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.v*