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THE CLEARVIEW CHARTER MENUS



3-COURSE SIGNATURE MENU

DELUXE 3-COURSE SEATED & SERVED MENU

CONTEMPORARY BUFFET MENU

HARBOUR CANAPÉS

DELUXE CANAPÉS

PREMIUM CANAPÉS

CANAPÉS & MINI BUFFET

3-COURSE SIGNATURE MENU



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

ENTRÉES

Clearview Seafood Platter (D/SF) *(to share)*

U8 grilled garlic butter king prawns | Smoked salmon crudo | Grilled calamari | Herb crevettes

MAIN COURSE *(Served alternate)*

Oven Roasted Breast of Chicken (G/D)

Parsnip puree | Puy lentils | Roasted broccolini | Dutch carrots

OR

Grilled Market Fish of the Day (D/SF)

Tarragon broccolini | Burnt butter | Tomato concasse | Lime

DESSERT *(Served alternate)*

Fruit of the Forest Pavlova (N/D)

Fresh berries medley | Berry coulis | Crème chantilly | Candied mixed nuts

OR

Chef's Delight (G/D)

Dessert of the day

VEGETARIAN MENU

ENTRÉE PLATTER

Burrata & Heirloom Tomato (V/G/D)

Yuzu | Pickled artichokes | Basil medley | Bread sticks

MAIN COURSE

Handmade Pumpkin Ravioli (G/N/D)

Basil & spinach pesto | Pine nuts | Edamame | Red vine sorrel

DESSERT *(Served alternate)*

Fruit of the Forest Pavlova (N/D)

Fresh berries medley | Berry coulis | Crème chantilly | Candied mixed nuts

OR

Chef's Delight (G/D)

Dessert of the day

DELUXE 3-COURSE SEATED & SERVED MENU



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

ENTRÉES

Please choose 1 item from the menu below

Chef's chicken Caesar salad - no bacon (G/D)

Smoked salmon & prawn ceviche + virgin olive oil + chilli (SF)

Grilled calamari + broad beans + garlic + capers (D/SF)

Gnocchi + exotic mushrooms + sage + parmesan + brown butter (G/N/D)

MAIN COURSE

Please choose 1 item from the menu below

Roasted chicken + broccolini + chef's potatoes + chimichurri (G/D)

Petuna ocean trout + parsley + garlic + pine nuts (N/D/SF)

Gnocchi + asparagus spears + chilli + garlic + olive oil (V/G/N)

Fresh beetroot ravioli + pine nuts + raisins + beurre blanc (G/N/D)

(\$9.50pp additional charge applies for the Deluxe menu items below)

Prime veal cutlet + chef's special potatoes + Moroccan-spiced broccolini & carrots + shiraz jus (N/D/A)

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

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

SWEET FLAVOURS

Please choose 1 item from the menu below

Chef's deconstructed Eton Mess + fresh strawberries (N/D)

Black forest log + chocolate soil + dried raspberry (G/N/D)

Rustic passionfruit tart + crunch + honey crème fraîche (G/N/D)

Red wine poached pear + candied walnuts + mascarpone (N/D)

*(\$16.50 additional for alternate drop of entrée, main and dessert.
Please choose 2 items each)*

CONTEMPORARY BUFFET MENU



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SALADS & ENTRÉE

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

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

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

German potato salad + sour cream (V/D)

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

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

BUFFET HOT SELECTION

Mediterranean Fish Bake (SF)

Grilled fish fillets baked with tomatoes & Kalamata black olives

Königsberger Klopse (G/D)

Beef meat balls in creamy mushroom sauce with capers

Murgh Makhni (N/D)

Tender chicken fillets simmered in classic butter chicken sauce

Orecchiette Pasta Basilico (V/G/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

Tiramisu (V/G/N/D)

Espresso, mascarpone, ladyfinger cake

HARBOUR CANAPÉS



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

CANAPÉS

Please choose 6 items from the following canapé menu

Huon Valley Smoked Salmon Tartlets (G/D/SF)

Dill | Sour cream | Roe

Salt & Pepper Squid (G/SF)

Peppers | Lime | Wasabi mayo

Thai Chicken Skewers (N)

Satay sauce | Roasted peanuts | Coriander

Chorizo Sliders (G/D)

Brioche | Onion chilli jam | Aged cheddar

Pulled Pork Taco (G/D)

Soft taco | Sour cream | Red cabbage slaw

Crispy Spring Rolls (VE/G)

Sweet chilli sauce | Red chilli | Coriander

Cocktail Samosa (VE/G)

Tomato chutney | Chaat seasoning | Coriander

Crispy Szechuan Tofu (VE/N)

Cashews | Watercress | Shichimi dressing

Summer Pea Mint Avocado Bruschetta (VE/G)

Baguette | Sweet peas | Heirloom tomatoes

SUBSTANTIAL ITEMS

Please choose 2 items from the following substantial canapés

Chicken Biryani (D)

Yoghurt raita | Laccha onion | Coriander

Konigsberger Klopse (German Meatballs) (G/D)

Capers | Mushrooms | Cream

Hokkien Noodles With Tofu (VE)

Veg stir fry | Sesame | Puffed tofu

DESSERT

Please choose 1 or 2 items from the following desserts.

If 2 items are selected, both desserts will be served 50/50

Eton Mess (G/N/D)

Crème chantilly | Strawberry | Nuts

Tiramisu (G/D)

Coffee | Chocolate | Vanilla

DELUXE CANAPÉS



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

CANAPÉS

Please choose 6 items from the following canapé menu

Hand-Cut Masala Squid (G/SF)

Peppers | Lime | Wasabi mayo

Huon Valley Smoked Salmon Tartlets (G/D/SF)

Dill | Sour cream | Roe

Konigsberger Klopse (German Meatballs) (G/D)

Capers | Mushrooms | Cream

Crispy Chicken Sliders (G/D)

Brioche | Onion chilli Jam | Aged cheddar

Fish Taco (G/D/SF)

Soft taco | Sour cream | Red cabbage slaw

Korean Chicken Drumettes (G/N/D/A)

Buttermilk | Korean BBQ sauce | Sesame

Mushroom Arancini (V/G/D)

Tomato sugo | Parmesan | Basil

Bocconcini & Rockmelon (D)

Melon | Bocconcini | Basil

Cranberry & Pomegranate Bruschetta (VE/G)

Baguette | Sweet peas | Heirloom tomatoes

SUBSTANTIAL ITEMS

Please choose 2 items from the following substantial canapés

Grilled Chicken Banh Mi Bowl

Rice | Cilantro & Veg slaw | Hoisin sauce

Pulled Bbq Pork Taco (G/D)

Crisp taco | Sour cream | Red cabbage slaw

Pumpkin Ricotta Ravioli (V/G/D)

Basil pesto | Edamame | Rocket

DESSERT

Please choose 1 or 2 items from the following desserts.

If 2 items are selected, both desserts will be served 50/50

Eton Mess (G/N/D)

Crème chantilly | Strawberry | Nuts

Crème Caramel (D)

Caramel | Cream | Berries

PREMIUM CANAPÉS



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

CANAPÉS

Please choose 6 items from the following canapé menu

Salt & Pepper Prawns (G/SF)

Tamari soy | Lime | Shichimi togarashi

Tuna Crudo (SF)

Sesame | Ginger | Yuzu pearls

Seared Duck Breast (A)

Roasted beetroot puree | Orange jus | Target beets

Wagyu Mini Sliders (G/D)

Brioche | Onion chilli jam | Aged cheddar

Fresh A-Grade Sydney Rock Oysters (SF)

Oysters | Citrus vinaigrette | Mignonette granita

Grilled Hokkaido Scallops (D/SF)

Scallops | Butter | Chimichurri

Vietnamese Rice Paper Rolls (V)

Asian herbs | Coriander dip | Scallions

Fig, Goat Cheese & Caramelised Onion Bruschetta (V/G/D)

Baguette | Sweet peas | Heirloom tomatoes

Delhi Street Chaat (V/G/D)

Smashed samosa | Chickpeas | Tamarind

SUBSTANTIAL ITEMS

Please choose 2 items from the following substantial canapés

Beef Cheek Ragout (G/D/A)

Mash | Braised cheek | Caramelised shallots

Grilled Salmon Steak (D/SF)

Broccolini | Burnt butter tomato | Lime

Orecchiette With Crab (G/D/SF)

Pasta | Crab meat | Tomato garlic

DESSERT

Please choose 1 or 2 items from the following desserts.

If 2 items are selected, both desserts will be served 50/50

Saffron Poached Pear With Crème Anglaise (D)

Saffron | Williams pear | Crème anglaise

Assorted Dessert Tartlets (G/N/D)

Chef's selection of assorted decadent tarts

CANAPÉS & MINI BUFFET



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

CANAPÉS

Please choose 6 items from the following canapé menu

Hand-Cut Masala Squid (G/SF)

Peppers | Lime | Wasabi mayo

Huon Valley Smoked Salmon Tartlets (G/D/SF)

Dill | Sour cream | Roe

Konigsberger Klopse (German Meatballs) (G/D)

Capers | Mushrooms | Cream

Crispy Chicken Sliders (G/D)

Brioche | Onion chilli Jam | Aged cheddar

Fish Taco (G/D/SF)

Soft taco | Sour cream | Red cabbage slaw

Korean Chicken Drumettes (G/N/D)

Buttermilk | Korean BBQ sauce | Sesame

Mushroom Arancini (V/G/D)

Tomato sugo | Parmesan | Basil

Bocconcini & Rockmelon (D)

Melon | Bocconcini | Basil

Cranberry & Pomegranate Bruschetta (VE/G)

Baguette | Sweet peas | Heirloom tomatoes

MINI BUFFET

Mediterranean Fish Bake (SF)

Grilled fish fillets baked with tomatoes & Kalamata black olives

Murgh Makhni (N/D)

Tender chicken fillets simmered in classic butter chicken sauce

Orecchiette Pasta Basilico (V/G/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

Please choose 1 or 2 items from the following desserts.

If 2 items are selected, both desserts will be served 50/50

Eton Mess (G/N/D)

Crème chantilly | Strawberry | Nuts

Crème Caramel (D)

Caramel | Cream | Berries

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CLEARVIEW BLUE CHARTER MENUS



CANAPÉ SELECTION MENU
OPERA BUFFET
SYDNEY HARBOUR BUFFET
CANAPÉS & FOOD STATIONS
3-COURSE FORMAL DINING

CANAPÉ SELECTION MENU



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

CANAPÉS

Choice of 7 items

Assorted mini quiches

Indonesian satay skewers with spicy peanut and coconut sauce (GF if no sauce)

Golden crumbed calamari with lemon tartar sauce

Assorted mini pies

Mini beef dim sums with sweet chilli sauce

Mini spring rolls with sweet and sour sauce

Garlic prawn twisters with lime and herb aioli

Baked chicken drumettes with honey soy (GF if no sauce)

Spicy beef chipolates with tomato chutney

Beer battered fish goujons with tartar sauce

Mini beef meatballs accompanied with Napolitana sauce

BBQ beef skewers with onion and capsicum tzatziki (GF)

Pork wontons with plum chilli jam

Spinach and cheese triangles with tomato and basil salsa

Golden fried tempura chicken strips with honey soy mustard

Moroccan lamb skewers with home-style tzatziki sauce (GF)

Prawn and pork wontons served with chilli plum chutney

Mini bruschetta with basil and oregano on ciabatta bread

Chicken San choy bow (GF if no sauce)

DESSERTS

Seasonal fresh fruit platters

Chocolate ganache cake with Chantilly cream

Freshly brewed tea and coffee

SUBSTANTIAL CANAPÉS

Recommended additional selections on 4-hour charters

Antipasto platters

Classic beef sliders

Southern fried chicken sliders

Spinach and ricotta ravioli with baby eggplant and olives tossed in Napolitana sauce served in noodle boxes

Hokkien noodles with BBQ pork served in noodle boxes

Vegetarian (V) | Vegan (VE) | Gluten Free (GF)

OPERA BUFFET



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

SEATED BUFFET

Antipasto platter of cured meats, marinated vegetables and cheese

Portuguese-style chicken marinated in fresh chilli lime & parsley

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction

Fresh pasta with mushroom and crispy prosciutto in a creamy alfredo sauce

Roasted baby chat potatoes lightly tossed with rosemary, parsley and garlic butter

Pearl couscous with pumpkin, baby spinach, sumac roasted cauliflower, crispy prosciutto, goat's cheese and labneh dressing

Mixed garden salad - salad of mixed greens with cherry tomatoes, cucumbers, Spanish onions, olives and herbed vinaigrette

King prawn, crab meat & avocado seafood salad

Honey-baked leg of ham

Platters of fresh tiger prawns accompanied with seafood aioli

Crisp, freshly baked dinner rolls

DESSERTS

Chef's selection of house desserts

Seasonal fresh fruit platters

OPTIONAL UPGRADES

Rare roast beef

Chef selection of 3 canapés on arrival

Sydney rock and pacific oysters

SYDNEY HARBOUR BUFFET



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

SEATED BUFFET

Antipasto platter of cured meats, marinated vegetables and cheese

Portuguese-style chicken marinated in fresh chilli lime & parsley

Fresh pasta tossed with baby eggplant, zucchinis, capsicum and mushrooms in a fresh tomato reduction

Fresh pasta with mushroom and envy prosciutto in creamy alfredo sauce

Roasted baby chat potatoes lightly tossed with rosemary, parsley and garlic butter

Pearl couscous with pumpkin, baby spinach, sumac-roasted cauliflower, and crispy prosciutto, goats cheese and labneh dressing

Salt & pepper calamari served with a homemade aioli

Steamed New Zealand ½ shell mussels served with a tomato, lemon and coriander salsa (GF)

Triage of salmon - whole baked salmon, smoked salmon and salmon caviar topped with copper berries (GF)

Mixed garden salad - salad of mixed greens with cherry tomatoes, cucumbers Spanish onions olives and herbed vinaigrette

King prawn, crab meat & avocado seafood salad

Honey-baked leg of ham

Platters of fresh tiger prawns accompanied with seafood aioli

Crisp, freshly baked dinner rolls

DESSERTS

Chef's selection of house desserts

Seasonal fresh fruit platters

OPTIONAL UPGRADES

Rare roast beef

Chef selection of 3 canapés on arrival

Sydney rock and pacific oysters

CANAPÉS & FOOD STATIONS



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

CANAPÉS

Choice of 6 items

Mini Angus beef stroganoff pies with duchess potatoes

Peking duck pancake with shallots and chilli jam

Chef's selection of mini flans, arancini filled with bocconcini, roast pumpkin and baby spinach (V)

A selection of rice paper rolls with sesame dipping sauce (V/VE upon request)

Indonesian satay skewers with spicy peanut and coconut sauce (GF)

Mini bruschetta with basil and oregano on cibatta bread (V)

Gourmet assorted wraps of chicken Caesar, leg of ham and roasted vegetables

Smoked salmon terrine on toasted ciabatta

Panko-crumbed king prawns served with wasabi mayo

Arancini with bocconcini, pumpkin, baby spinach and caramelised onion (V)

FOOD STATIONS

Choice of 2 of the below influences

Asian Influence (Choice of 4 items)

Thai red curry with baby bok choy, bean sprouts served with jasmine rice

Chinese BBQ pork and Asian vegetables stir-fried with Hokkien noodles

Steamed barramundi with an infusion of coriander, lemongrass and lime chilli on banana leaf (GF)

Thai beef salad tossed with baby corn, cucumber, carrot and vermicelli noodles

Asian green salad (V)

Stir-fried fillet of beef in onion and black bean sauce

Thai seafood rice crispy noodle salad

European Influence (Choice of 4 items)

Antipasto platter with an assortment of cured meats, vegetables and cheeses

Orecchiette salad with roasted pumpkin, baby spinach, caramelised onion, pistachios, topped with crumbed goats cheese

Caprese salad of tomato, bocconcini and fresh basil

Rocket, pear and parmesan salad with herb vinaigrette (V)

Fresh pasta tossed with baby eggplant, zucchini, capsicum and mushrooms in a fresh tomato and olive oil dressing (V)

Fresh pasta with pancetta and mushrooms tossed in white wine, garlic olive oil sauce (V)

Potato au gratin - layers of potatoes, onion and parmesan cheese (V/GF)

Angus beef stroganoff resting on a bed of rice, topped with sour cream and chives

Honey-baked leg of ham

Cajun lamb rump surrounded with our home-style tzatziki sauce (GF)

Roast chicken with lemon, garlic and oregano

Seafood Influence (Chef selection of 4 items - According to seasonality)

Peeled king prawns accompanied with tangy cocktail sauce

Mix of Sydney rock oysters served natural, Kilpatrick and Bloody Mary shots (GF)

Beer-battered fish and chips with a lemon tartar sauce

Salt and pepper squid accompanied by a lime and coriander aioli

Marinated chilli, lime and coriander prawn skewers (GF)

Duo of tempura king prawns and breaded prawn cutlets

Grilled scallop in half shell with a ginger, lime, coriander and lemongrass condiment (GF)

Smoked salmon platters drizzled with extra virgin olive oil and baby capers (GF)

Steamed barramundi marinated with aromatic chilli and lime served on banana leaves

Triage of salmon - smoked salmon, poached salmon and salmon caviar topped with caper berries (GF)

DESSERTS

Individual chocolate ganache tarts

Chocolate-dipped strawberries

Mini gelato cones

3-COURSE FORMAL DINING



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

This menu is available from January - October

ENTRÉE

Choice of 1 item

Garlic king prawns, shallot champignon and champignon cream sauce served on a bed of pilaf rice

Italian antipasto plate with variety of delicacies including cured meats, marinated vegetables and olives, caprese salad with balsamic glaze and grissini

Slow-cooked lamb shank lasagne with eggplant, tomato and halloumi bechamel sauce

Homemade roast pumpkin and ricotta ravioli served in a sage and burnt butter sauce, topped with pecorino-crustured garlic sourdough

Warm salad consisting of chorizo, haloumi, roasted pumpkin, chargrilled capsicum and rocket with a spicy tomato chutney

Seafood pot pie with white wine cream sauce encased in puffy pastry

Moroccan lamb rump on a bed of Greek salad and crisp pita, drizzled with homemade tzatziki

Braised mushrooms in a white wine reduction, served with baby spinach, semi-dried tomatoes and grilled asparagus (V)

MAIN COURSE

Choice of 1 item

Chargrilled beef tenderloin with red wine jus, served with kumara au gratin truffle and duxelles mushroom, green bean parcel and confit vine tomatoes

Herb and pistachio-crustured lamb rack, chickpea patties, bouquet of carrots and green beans, glazed onion, infused with rosemary jus

Crispy-skinned Tasmanian salmon, roast kipfler potatoes, lemon-zest asparagus, fried baby capers in dill beurre blanc

Grilled wild barramundi fillet served with Jerusalem artichokes, caramelised baby carrot, blistered cherry tomatoes, rocket salad with a burnt lemon creme fraiche

Roulade of chicken with pancetta and brie, roasted pumpkin and pea risotto, wilted spinach, drizzled with red pepper sauce

Classic chicken kiev on a bed of wilted spinach with seeded mustard sauce

Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted tomato reduction (V)

DESSERT

Choice of 1 item

Coconut and Malibu creme brulee with mix berry compote

Baked Belgian white chocolate and lime cheesecake, with Chantilly cream and berry coulis

Classic Italian homemade tiramisu

Dark chocolate ganache tart topped with a chocolate-coated strawberry and crème fraiche

Vanilla panna cotta layered with Romanoff and liqueur strawberry

Sticky date pudding with a butterscotch caramel sauce and vanilla bean ice cream

Profiterole skewers with warm chocolate dipping sauce and Chantilly cream

Table dessert - tasting platters consisting of a variety of the above - featured items

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CLEARVIEW BELLA CHARTER MENUS



CANAPÉ SELECTION MENU
OPERA BUFFET
SYDNEY HARBOUR BUFFET
CANAPÉS & FOOD STATIONS
3-COURSE FORMAL DINING

CANAPÉ SELECTION MENU



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

CANAPÉS

Choice of 7 items

Assorted mini quiches

Indonesian satay skewers with spicy peanut and coconut sauce (GF if no sauce)

Golden crumbed calamari with lemon tartar sauce

Assorted mini pies

Mini beef dim sums with sweet chilli sauce

Mini spring rolls with sweet and sour sauce

Garlic prawn twisters with lime and herb aioli

Baked chicken drumettes with honey soy (GF if no sauce)

Spicy beef chipolates with tomato chutney

Beer battered fish goujons with tartar sauce

Mini beef meatballs accompanied with Napolitana sauce

BBQ beef skewers with onion and capsicum tzatziki (GF)

Pork wontons with plum chilli jam

Spinach and cheese triangles with tomato and basil salsa

Golden fried tempura chicken strips with honey soy mustard

Moroccan lamb skewers with home-style tzatziki sauce (GF)

Prawn and pork wontons served with chilli plum chutney

Mini bruschetta with basil and oregano on ciabatta bread

Chicken San choy bow (GF if no sauce)

DESSERTS

Seasonal fresh fruit platters

Chocolate ganache cake with Chantilly cream

Freshly brewed tea and coffee

SUBSTANTIAL CANAPÉS

Recommended additional selections on 4-hour charters

Antipasto platters

Classic beef sliders

Southern fried chicken sliders

Spinach and ricotta ravioli with baby eggplant and olives tossed in Napolitana sauce served in noodle boxes

Hokkien noodles with BBQ pork served in noodle boxes

Vegetarian (V) | Vegan (VE) | Gluten Free (GF)

OPERA BUFFET



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

SEATED BUFFET

Antipasto platter of cured meats, marinated vegetables and cheese

Portuguese-style chicken marinated in fresh chilli lime & parsley

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction

Fresh pasta with mushroom and crispy prosciutto in a creamy alfredo sauce

Roasted baby chat potatoes lightly tossed with rosemary, parsley and garlic butter

Pearl couscous with pumpkin, baby spinach, sumac roasted cauliflower, crispy prosciutto, goat's cheese and labneh dressing

Mixed garden salad - salad of mixed greens with cherry tomatoes, cucumbers, Spanish onions, olives and herbed vinaigrette

King prawn, crab meat & avocado seafood salad

Honey-baked leg of ham

Platters of fresh tiger prawns accompanied with seafood aioli

Crisp, freshly baked dinner rolls

DESSERTS

Chef's selection of house desserts

Seasonal fresh fruit platters

OPTIONAL UPGRADES

Rare roast beef

Chef selection of 3 canapés on arrival

Sydney rock and pacific oysters

SYDNEY HARBOUR BUFFET



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

SEATED BUFFET

Antipasto platter of cured meats, marinated vegetables and cheese

Portuguese-style chicken marinated in fresh chilli lime & parsley

Fresh pasta tossed with baby eggplant, zucchinis, capsicum and mushrooms in a fresh tomato reduction

Fresh pasta with mushroom and envy prosciutto in creamy alfredo sauce

Roasted baby chat potatoes lightly tossed with rosemary, parsley and garlic butter

Pearl couscous with pumpkin, baby spinach, sumac-roasted cauliflower, and crispy prosciutto, goats cheese and labneh dressing

Salt & pepper calamari served with a homemade aioli

Steamed New Zealand ½ shell mussels served with a tomato, lemon and coriander salsa (GF)

Triage of salmon - whole baked salmon, smoked salmon and salmon caviar topped with copper berries (GF)

Mixed garden salad - salad of mixed greens with cherry tomatoes, cucumbers Spanish onions olives and herbed vinaigrette

King prawn, crab meat & avocado seafood salad

Honey-baked leg of ham

Platters of fresh tiger prawns accompanied with seafood aioli

Crisp, freshly baked dinner rolls

DESSERTS

Chef's selection of house desserts

Seasonal fresh fruit platters

OPTIONAL UPGRADES

Rare roast beef

Chef selection of 3 canapés on arrival

Sydney rock and pacific oysters

CANAPÉS & FOOD STATIONS



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

CANAPÉS

Choice of 6 items

Mini Angus beef stroganoff pies with duchess potatoes

Peking duck pancake with shallots and chilli jam

Chef's selection of mini flans, arancini filled with bocconcini, roast pumpkin and baby spinach (V)

A selection of rice paper rolls with sesame dipping sauce (V/VE upon request)

Indonesian satay skewers with spicy peanut and coconut sauce (GF)

Mini bruschetta with basil and oregano on cibatta bread (V)

Gourmet assorted wraps of chicken Caesar, leg of ham and roasted vegetables

Smoked salmon terrine on toasted ciabatta

Panko-crumbed king prawns served with wasabi mayo

Arancini with bocconcini, pumpkin, baby spinach and caramelised onion (V)

FOOD STATIONS

Choice of 2 of the below influences

Asian Influence (Choice of 4 items)

Thai red curry with baby bok choy, bean sprouts served with jasmine rice

Chinese BBQ pork and Asian vegetables stir-fried with Hokkien noodles

Steamed barramundi with an infusion of coriander, lemongrass and lime chilli on banana leaf (GF)

Thai beef salad tossed with baby corn, cucumber, carrot and vermicelli noodles

Asian green salad (V)

Stir-fried fillet of beef in onion and black bean sauce

Thai seafood rice crispy noodle salad

European Influence (Choice of 4 items)

Antipasto platter with an assortment of cured meats, vegetables and cheeses

Orecchiette salad with roasted pumpkin, baby spinach, caramelised onion, pistachios, topped with crumbed goats cheese

Caprese salad of tomato, bocconcini and fresh basil

Rocket, pear and parmesan salad with herb vinaigrette (V)

Fresh pasta tossed with baby eggplant, zucchini, capsicum and mushrooms in a fresh tomato and olive oil dressing (V)

Fresh pasta with pancetta and mushrooms tossed in white wine, garlic olive oil sauce (V)

Potato au gratin - layers of potatoes, onion and parmesan cheese (V/GF)

Angus beef stroganoff resting on a bed of rice, topped with sour cream and chives

Honey-baked leg of ham

Cajun lamb rump surrounded with our home-style tzatziki sauce (GF)

Roast chicken with lemon, garlic and oregano

Seafood Influence (Chef selection of 4 items - According to seasonality)

Peeled king prawns accompanied with tangy cocktail sauce

Mix of Sydney rock oysters served natural, Kilpatrick and Bloody Mary shots (GF)

Beer-battered fish and chips with a lemon tartar sauce

Salt and pepper squid accompanied by a lime and coriander aioli

Marinated chilli, lime and coriander prawn skewers (GF)

Duo of tempura king prawns and breaded prawn cutlets

Grilled scallop in half shell with a ginger, lime, coriander and lemongrass condiment (GF)

Smoked salmon platters drizzled with extra virgin olive oil and baby capers (GF)

Steamed barramundi marinated with aromatic chilli and lime served on banana leaves

Triage of salmon - smoked salmon, poached salmon and salmon caviar topped with caper berries (GF)

DESSERTS

Individual chocolate ganache tarts

Chocolate-dipped strawberries

Mini gelato cones

3-COURSE FORMAL DINING



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

This menu is available from January - October

ENTRÉE

Choice of 1 item

Garlic king prawns, shallot champignon and champignon cream sauce served on a bed of pilaf rice

Italian antipasto plate with variety of delicacies including cured meats, marinated vegetables and olives, caprese salad with balsamic glaze and grissini

Slow-cooked lamb shank lasagne with eggplant, tomato and halloumi bechamel sauce

Homemade roast pumpkin and ricotta ravioli served in a sage and burnt butter sauce, topped with pecorino-crustured garlic sourdough

Warm salad consisting of chorizo, haloumi, roasted pumpkin, chargrilled capsicum and rocket with a spicy tomato chutney

Seafood pot pie with white wine cream sauce encased in puffy pastry

Moroccan lamb rump on a bed of Greek salad and crisp pita, drizzled with homemade tzatziki

Braised mushrooms in a white wine reduction, served with baby spinach, semi-dried tomatoes and grilled asparagus (V)

MAIN COURSE

Choice of 1 item

Chargrilled beef tenderloin with red wine jus, served with kumara au gratin truffle and duxelles mushroom, green bean parcel and confit vine tomatoes

Herb and pistachio-crustured lamb rack, chickpea patties, bouquet of carrots and green beans, glazed onion, infused with rosemary jus

Crispy-skinned Tasmanian salmon, roast kipfler potatoes, lemon-zest asparagus, fried baby capers in dill beurre blanc

Grilled wild barramundi fillet served with Jerusalem artichokes, caramelised baby carrot, blistered cherry tomatoes, rocket salad with a burnt lemon creme fraiche

Roulade of chicken with pancetta and brie, roasted pumpkin and pea risotto, wilted spinach, drizzled with red pepper sauce

Classic chicken kiev on a bed of wilted spinach with seeded mustard sauce

Mediterranean vegetable medley consisting of layers of marinated baked vegetables resting on a roasted tomato reduction (V)

DESSERT

Choice of 1 item

Coconut and Malibu creme brulee with mix berry compote

Baked Belgian white chocolate and lime cheesecake, with Chantilly cream and berry coulis

Classic Italian homemade tiramisu

Dark chocolate ganache tart topped with a chocolate-coated strawberry and crème fraiche

Vanilla panna cotta layered with Romanoff and liqueur strawberry

Sticky date pudding with a butterscotch caramel sauce and vanilla bean ice cream

Profiterole skewers with warm chocolate dipping sauce and Chantilly cream

Table dessert - tasting platters consisting of a variety of the above - featured items



**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.*