

# THE CLEARVIEW CHARTER MENUS



3-COURSE SIGNATURE MENU

UNLIMITED BANQUET MENU

DELUXE SUBSTANTIAL CANAPE MENU

DELUXE 3-COURSE SEATED & SERVED 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*

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## 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*

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## 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*

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### MAIN COURSE

Handmade Pumpkin Ravioli

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

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### 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

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## 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)

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## 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

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### MAIN COURSE

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

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### DESSERT

Chef's twist on Eton Mess

# DELUXE SUBSTANTIAL CANAPE MENU



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## *(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)

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## 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)

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## 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)

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## 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

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## 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)*



# 6 CANAPES + MINI BUFFET MENU



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

## 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)

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## 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*