

.....

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



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

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



**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.*