

CLEARVIEW LUNCH CRUISE FOUR-COURSE MENU



CANAPES (SERVED ON SKY DECK)

Chef's selection of 4 canapés



FIRST FLAVOUR (ENTRÉE PLATTER)

(Shared Between Two Guests)

Smoked salmon
Grilled teriyaki chicken tulips
Butterfly garlic + herb + chilli prawns
Vegetarian spring rolls



MAIN FLAVOUR (MAIN COURSE)

(Offering A Choice Of 4 Main Course Options)

Grilled Australian veal cutlet + Kipfler potatoes + Broccollini + Kale + Shiraz jus
Oven-roasted chicken breast + Spinach mash + Grilled asparagus + Chimichurri
Beetroot ravioli + Pinenuts + Raisins + Beurre blanc
Steamed fish + Asian greens + Soy ginger



SWEET FLAVOUR (DESSERT PLATTER)

(Shared Between Two Guests)

Tonka Bean Marquise
Layers of flourless chocolate sponge with a layer of tonka bean ganache and a tonka bean mousse
Raspberry Cheese Cake
Light cheese cake mousse with a raspberry centre on a raspberry crunch disk



VEGETARIAN MENU

ENTRÉE

Salad of roma tomatoes, asparagus spears and avocado drizzled with balsamic vinegar

MAIN COURSE

Beetroot ravioli + pinenuts + raisins + beurre blanc



DESSERT

Heavenly tiramisu
Fruit platter

*Sample menu only, subject to minor changes

* Requests for dietary (gluten-free, nut-free, dairy-free), substitutions and modifications of menus on board our cruises will be politely declined, as we have an on board kitchen and our kitchen team is required to serve the menus within a required time period, of the respective cruises. All our cruises have at least one vegetarian menu option for seated & served menus and buffets also offer vegetarian choice. We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no 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.