

# CLEARVIEW LUNCH CRUISE

## FOUR-COURSE MENU



**CANAPÉS** - *Served on Sky Deck*  
Chef's selection of 4 canapés



**FIRST FLAVOUR** - *Shared entrée platter*

Whiskey-cured smoked salmon with vanilla mascarpone, vanilla and seeded mustard (gf)

Grilled teriyaki chicken tulips

Butterfly grilled West Australian king prawns, dill tapioca pearls, pomegranate and cilantro



**MAIN FLAVOUR** (*Please choose one dish per guest at the table*)

Oven roasted corn-fed breast of chicken on kipfler potatoes with chimichurri and parsnip roulade

Herb and pistachio crusted Petuna Ocean Trout with quinoa and radish

Large ravioli parcels served with buerre blanc



**SWEET FLAVOUR**

Chef's weekly selection of two desserts to choose from

\*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.