



coralexpeditions

DAY 1 | KIMBERLEY

## Lunch

Linguini Pasta, Wild Mushrooms & Slow Braised Pork Ragout, Garlic Croute (DF avail)

Or

Feta Cheese Tart with Pumpkin, Nut, Beetroot & Balsamic Salad (DF, V)

Fruit Platter



## Seafood Dinner

Cold Food Assiette

Tasmania Salmon with Shaved Spanish Onion Capers

Australian Tiger Prawns with Avocado & Lime Puree

Morten Bay Bugs or Rock Lobster

Coffin Bay Oyster with Shallots Vinaigrette

### MAINS

Gold Band Snapper Pan Seared served with Lemongrass Yellow Curry & Corn Salsa (DF, GF)

Or

Grilled Chicken Supreme with Slow Roasted Tomato Compote and Basil Pesto (DF, GF)

Or

Yellow Split Pea Dhal, Cumin Yoghurt, Pickled Cucumber (V, GF)

Served with Wild Rice, Steamed Greens (DG, GF)



Mojito Pavlova with Chantilly (DF, GF)



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## Lunch

Leg Ham & Salad Wrap with Dijonnaise & Cornichons (GF avail, DF avail)

Served with Sweet Potato Fries (GF, DF)

Or

Roast Pumpkin, Quinoa, Fetta, Baby Spinach and Roast Capsicum salad (GF avail, DF avail)

Fruit Platter



## Dinner

### ENTRÉE

Lemon Salt & Bush Pepper Calamari with Petite Salad (DF, GF avail)

Or

Cauliflower Velouté with White Truffle Oil Toasted Walnut and Parmesan Crisp (GF, V)

### MAINS

Seared Barramundi with Lime and Sumac emulsion (DF, GF)

Or

Australian Lamb Rack with Nut Crust and Mint Chimichurri (DF, GF)

Or

Baked Portobello Mushroom, Goats cheese and Herb (V, GF)

Served With Potato Rosti & Buttered Broccolini (DF, GF)



Rich Chocolate Macadamia Brownie with Espresso Ganache (GF)



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DAY 3 | KIMBERLEY

## Lunch

*Crispy Pork belly Bao with Vietnamese Chilli slaw and sriracha aioli (DF, V avail)*

Or

*Prawn Pad Thai with Tofu and Crushed Peanuts (GF avail, DF, V avail)*

Fruit Platter



## Dinner

### ENTRÉE

*Seafood Bisque with Paprika Infused Olive Oil and Confit Garlic Crostini (GF, DF)*

Or

*Garlic and Heirloom tomato Bruschetta, Olive Tapenade, Bocconcini, native Basil  
(V, GF, and DF avail)*

### MAINS

*Grilled Local Rock Cod with Lemon Myrtle Aioli and Fried enoki (GF, DF)*

Or

*Pepper and Herb Crusted Tenderloin with Sticky Red Wine Jus (GF avail, DF)*

Or

*Grilled Cauliflower Steak, Caraway, Burnt Butter (V, GF)*

*Served with Skordalia and Crisp Snow Peas, Dutch carrots (GF, DF avail)*



*Drambuie, Cherry, and Ginger Cheesecake (GF, DF avail)*



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DAY 4 | KIMBERLEY

## Lunch

Smoked salmon poke bowl with quinoa, pickled Asian cabbage, avocado, and corn salsa  
(GF, DF, V avail)

Or

Grilled Chicken Caesar salad with cos lettuce, crispy garlic croutons, bacon, coddled egg & Anchovy (GF, DF, V avail)

Fruit Platter



## Dinner

### ENTRÉE

Broccoli and Fenugreek Soup with White Onion Soubise (GF, V)

Or

Local Kingfish Sashimi, Pickled Ginger, Chilli, Soy & Wasabi (GF, DF)

### MAINS

Grilled Yellowfin Tuna with Seeded Mustard emulsion (GF, DF)

Or

Twice Cooked Duck Leg with Orange and Jasmine Glaze (GF, DF)

Or

Baharat Roast Pumpkin, Pomegranate Molasses, Persian Fetta (V, GF)

Served with Sauteed Green Beans and crisp Kipfler potato (GF, DF)



Sticky Date And Walnut , Toffee Sauce, Vanilla Ice Cream (GF, DF avail)



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DAY 5 | KIMBERLEY

## Lunch

Crumbed Chicken Milanese, Cabbage slaw, tomato relish (GF & V avail, DF)

Or

Slow Cooked Indonesian Beef Rendang with Lemongrass & Ginger, Coconut Rice (GF, DF)

Fruit Platter



## BBQ Night

Kangaroo Tenderloin marinated in Red Wine and Rosemary

Grilled Vegetable Skewers

Buffalo Sausages

Peri Peri Chicken

Grilled Tiger Prawns

Grilled Corn with Lemon Butter

Balsamic Grilled Onions

Potato Salad

Coleslaw

Garden Salad

Assorted Condiments



Assortment of Australian Cheese with Quince Paste and Water Crackers (GF avail)



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DAY 6 | KIMBERLEY

## Lunch

Tuna Niçoise salad, coddled egg, shaved radish (GF, DF, V avail)

or

Penne Putanesca w' Tomato, Olive, Anchovy, Capers Sauce, & Toasted Garlic Bread (DF, GF & V avail)

Fruit Platter



## Dinner

### ENTRÉE

Thai Spiced Pumpkin Soup with Coconut Cream (DF, GF, V)

Or

Goats Cheese Croquettes, Tomato Jam, Walnut (GF avail, V)

### MAINS

Grilled King Threadfin with Romesco (GF, DF)

Or

Herb Crusted Pork Fillet with Grilled Lemon Cheeks (GF, DF)

Or

Gnocchi alla Romana, Basil Pesto (V, GF)

Served with Ratatouille, Pearl Cous Sous, Grilled Asparagus (GF, DF)



Glazed Citrus Tart, Stewed Berry Compote, Raspberry Coulis (GF)



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DAY 7 | KIMBERLEY

## Lunch

Thai beef salad with Asian Greens, Crispy Noodles & Nam Jim dressing (GF, DF)  
Or

Poached Reef Fish, Mussel, Prawn & Calamari Laksa (GF avail, DF avail)

Fruit Platter



## Dinner

### ENTRÉE

Minestrone Soup with Basil Pesto (DF, V)  
Or

Seared Scallops with Cauliflower Puree, Chorizo, Sauteed Kale and Lemon Oil (GF)

### MAINS

Tuscan Salmon with Garlic Cream (GF, DF avail)  
Or

Slow Braised Lamb Rumps with Rich Braising Sauce and Shiraz Reduction (GF avail, DF)  
Or

Maple Roasted Sweet Potato, Toasted Sunflower seeds (V, GF, DF)

Served with Saffron Risotto and Medley of Crisp Greens (GF, DF)



Classic Vanilla Crème Brulee with Biscotti (GF avail)



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DAY 8 | KIMBERLEY

## Lunch

Roast Pumpkin Risotto with Fetta and Toasted Pine Nuts (V avail, GF, DF avail)  
Or  
Poached Chicken, baby potato, Pecorino & Spinach Salad, Kale Pesto (V avail, GF, F)

Fruit Platter



## Dinner

### ENTRÉE

Classic French Onion Soup (GF, DF avail, V)  
Or

Local Kingfish Ceviche, Crisp Rice Paper, Avocado, Finger Lime (GF, DF)

### MAINS

Grilled Red Emperor with Saffron Cream (GF, DF avail)  
Or

Slow Roasted Pork Belly with Shiraz Demi-Glace and Baked Apple (GF avail, DF)  
Or

Miso Glazed Eggplant, Crispy Shallots, Toasted Sesame (V, GF)

Served with Butternut Squash, Green Beans and Sauteed Bitter Greens (GF, DF, V)



Dark Chocolate Delice, Sponge, Blackberry coulis, biscuit crumb (GF avail)





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DAY 9 | KIMBERLEY

## Lunch

Black Bean, Tomato Chilli, And Cheddar Quesadillas (DF avail)

Or

Crumbed Reef Fish Tacos with Pico de Galo (DF)

Both Served with Mexican Rice salad (V, GF, DF)

Fruit Platter



## Dinner

### ENTRÉE

Celeriac And Fennel Soup, Porcini Mushroom Powder (GF, V)

Or

Crumbed South Cape Brie, Sweet Chilli Plum Dressing & Wild Rocket Salad (GF avail, V)

### MAINS

Seared Nannygai with Lemon Citrus Hollandaise (GF)

Or

Slow Cooked Rib Eye with Pan Dripping Demi-Glace (GF avail, DF)

Or

Stuffed Zucchini, Wild Mushroom, Parmesan Gremolata (V, GF)

Served with Parisian Mash Potato, Dutch carrots and Broccoli (GF, V)



Beignets with Apple Strawberry Jam and Candied Ginger (GF, DF)



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DAY 10 | KIMBERLEY

## Lunch

Stout beer battered Mackerel with homemade tartare, Lemon (GF, DF avail)

Or

Three cheese, Caramelised Onion, and Spinach Frittata (GF, V)

Both served with Aussie slaw & Beer battered fries

Fruit Patter



## Roast Dinner

### ENTRÉE

Leek and Potato Soup (GF, DF avail)

### MAINS

Pork with Sage, Dijon, and Crackling (GF, DF)

Slow Cooked Lamb Leg baked in Rosemary and Garlic. (GF, DF)

Served with Duck Fat Potatoes, Medley of Greens, Yorkshire Pudding and Shiraz Jus  
(DF, GF avail)



Baileys Tiramisu, Shaved Dark Chocolate (GF avail)