



coralexpeditions

South Australian Seafood Dinner

Cold Seafood Assiette

Coffin Bay Oysters, Soy, Ginger
Wild Caught King Prawns, Avocado & Lime Puree
Southern Crayfish w' Herb Butter
Marinated Local Octopus



Mains

Paella of Local Seafood, Chorizo & Spiced Arborio Rice,
Preserved Lemon Gremolata, Whitebait Fritter

OR

Pan Seared King George Whiting, Sauce Vierge, Karkalla, Crisp Kipfler & Sauteed Kale



White Chocolate Panna Cotta, Raspberries, Shortbread



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Breakfast

Seasonal Fruit Salad & Yoghurt

Or

Homemade Granola

Avocado, Black Olive Salt, Citrus & Herb Ricotta, Grain Toast, Poached Egg

Or

Challah, Cinnamon Sugar, Poached Fruits & Yoghurt

Tea And Coffee



Lunch

Smoked Turkey Club Sandwich, Bacon, Piquillo Pepper, Aioli Egg

Or

Grilled Sirloin Steak A La Minute, Caramelized Onion, Café De Paris



Dinner

Crumbed South Australian Brie, Shaved Radish, Bush Tomato Relish

Or

Local King Fish Ceviche, Avocado, Finger Lime

Mains

Pan Seared Dory, Sea Purslane, Tarama Tartare

Or

Australian Lamb Rack with Nut Crust and bush Mint Chimichurri

Served with Fresh Herbed Mash Potato, Broccolini & Dutch Carrots

Dessert

Chocolate mousse, chocolate soil, pomegranate, Candied cumquat



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Breakfast

Fresh fruit salad

Or

Bircher Muesli with Roasted Nuts, Seeds and Honey

Poached eggs, crisp streaky bacon, blistered cherry tomato, grilled sourdough

Or

Banana pancakes, fresh berries, maple

Tea and coffee



Lunch

Linguini Al La Vongole, Coffin Bay Clams, White Wine Cream Sauce

Or

Grilled Marinated local vegetable, Turkish bread, chickpea puree, za'atar



Dinner

Celeriac and fennel soup, Porcini Mushroom Powder

Or

Catalan Toasts, Minted Pea And Goats' Cheese, Grilled Eggplant And Anchovy

Mains

Confit Duck, Lemon Parsley Skordalia Warragal Green And Thyme Jus

Or

Baked Black Bream, Mushroom Consommé, Soba Noodles, Enoki And Bean Shoot

Dessert

Hazelnut parfait, vanilla anglaise, Raspberry gel



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Breakfast

Compote of Stewed Fruits

Or

House Granola with fresh fruit, Seeds and Honey

Loubia style baked eggs, grilled capsicum, tahini labneh

Or

Fresh fruit and coconut chia pudding

Tea and Coffee



Lunch

Beer battered Silver whiting, house made Tartare and Garden Salad w' Potato Chips

Or

Grilled Chicken Caesar salad with cos lettuce, crispy garlic croutons, bacon, coddled egg & Anchovy dressing



Dinner

Minestrone Soup with Basil Pesto

Or

Seared Local Scallops with Cauliflower Puree, Chorizo, Sauteed Kale and Lemon Myrtle Oil

Mains

Seared Red Snapper with Citrus Hollandaise

Or

Slow Cooked Rib Eye with Pan Dripping Demi-Glace

Served with Parisian Mash Potato, snow pea and Broccolini

Dessert

Classic Vanilla Crème Brûlée with Biscotti



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Breakfast

Seasonal Fruit Salad

Or

Compressed watermelon, mint and strawberry, raspberry chia

Grilled Asparagus with Poached Egg and Smoked Salmon

Or

Homemade Baked Beans on Toasted Sourdough with Baby Spinach and Feta Crumble

Tea and Coffee



Lunch

Grilled Lamb Burger, Olive Relish, Pickled Onion, Feta

Or

Poached Chicken, Baby Potato, Pecorino And Spinach Salad, Kale Pesto



Dinner

Local Kingfish Sashimi, Pickled Ginger, Chilli, Soy & Wasabi

Or

Garlic and Heirloom Tomato Bruschetta, Olive Tapenade, Bocconcini, native Basil

Mains

Pan Seared Mulloway, Lemon Aspen Beurre Blanc

Or

Pepperleaf Crusted Murrey Valley Pork Cutlet, Thyme Jus

Served With Polenta Chips, Wilted Greens, Semi Dried Tomato

Dessert

Doughballs, Dark Chocolate Wattleseed Ganache, Roasted Hazelnut



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Breakfast

Seasonal Fruit Salad

Or

Homemade Granola, Mascarpone

Poached Eggs with Crispy Bacon and grilled mushrooms on Sourdough Toast

Or

Breakfast Corn Fritters with Salsa Fresca

Tea and Coffee



Lunch

Poached Prawn, Butter Lettuce, Pickled cucumber, Marie Rose, Brioche Crouton

Or

Sopressa, Provolone, Rocket And Fennel Panini, Pesto



BBQ Dinner

Kangaroo Tenderloin marinated Pepperberry

Buffalo Sausages

Peri Peri Chicken

Grilled Tiger Prawns

Grilled Corn with Lemon Butter

Potato Salad

Coleslaw

Garden Salad

Dessert

Selection Of South Australian Cheeses, With Dried Fruits, Quince And Crackers



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Breakfast

House stewed fruit compote

Or

Frozen berry smoothie of the Day

Scrambled Eggs On Turkish Loaf With Crispy Chorizo & Cherry Tomatoes

Or

White Chocolate And Blueberry Waffles, Chantilly

Tea and Coffee



Lunch

Grilled Chicken Burger, Pickled Tomato, Corn Aioli, Brioche

Or

Lemongrass beef, Betel leaf, bean shoots, Nahm jim, Viet mint



Dinner

Ham hock terrine, Seeded Mustard, Celeriac Remoulade, Rye

Or

Baked Goats Cheese, Tomato Jam, Walnut, Grilled Bread

Mains

Red wine Braised Cape Grim Beef Cheek, Sweet Potato Puree

Or

Seared Deep Sea Cod, White Miso Butterbean

Served With Sugar Snaps, Whey Carrots, Chard

Dessert

Compressed Melon, Local Fruit, Vanilla Buttermilk Baked Custard, Rosella syrup



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Breakfast

Fruit salad, vanilla yoghurt

Or

House Granola with fresh fruit, Seeds and Honey (V avail, DF avail)

Bacon & Fried Eggs On Wholemeal Toast With Hash Brown (GF, DF Avail)

Or

Blueberry And Coconut Superfood Bowl, Mixed Seeds And Seasonal Fruit



Lunch

Local Vegetable Frittata, Bush Tomato Chutney, Fine Leaf Salad

Or

Reuben Sandwich, Rye, Pastrami, Dill Pickles



Dinner

Bass Strait Scallops, Beurre Noisette, Smoked Potato, Sea parsley

Or

Salmon And Avocado Tartare, Wakame Salad, Ponzu Sauce

Mains

Braised Saltmarsh Lamb Shanks, Rosemary Jus

Or

Pasture Fed Local Fillet Of Beef, Pan Dripping Demi-Glace

Served with Steamed Baby Potato tossed in Garlic Butter and Crisp Snow Peas

Dessert

Passionfruit Pavlova, Mango Coulis and Fruit Salsa



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DAY 9 | SOUTH AUSTRALIA

Breakfast

Seasonal Fruit Salad

Or

Breakfast Trifle w' nuts, Oats, Yogurt and Berry Compote

Croque Monsieur

Or

Blueberry Pancakes w' Cinnamon Cream

Tea and Coffee



Lunch

Chicken Karagee, Sticky honey soy, Toasted sesame, Kewpie mayo slaw

Or

Pulled Pork Vietnamese Baguette w' Asian Wombok & Carrot , Sweet Soy, Chilli Mayonnaise



Dinner

Roast Tomato & Bell Pepper Soup w' Mint yoghurt

Or

Prawn, Mango & Avocado salad w' Honey Dijon & Lime Dressing

Mains

Local Grilled Atlantic Salmon w' Salsa Verde' & Orange, Fennel Salad

Or

Mushroom, Tarragon & Parmesan Risotto

Dessert

Apple Tarte Tatin, Vanilla ice cream & Blackberry Coulis



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DAY 10 | SOUTH AUSTRALIA

Breakfast

Compote of Stewed Fruits

Or

House Granola with fresh fruit, Seeds and Honey

Mushroom & Cheese Omelette with crispy bacon & Sour Dough

Or

Toasted Banana Bread with whipped butter

Tea and Coffee



Lunch

Citrus Rind Panko Crumbed Spanish Mackerel, house made Tartare and Garden Salad w' Potato Chips (GF avail, DF)

Or

Feta Cheese Tart with Pumpkin, Nut, beetroot, and Balsamic Salad



Roast Dinner

Assorted Canapes

Entrée

Cauliflower Velouté with White Truffle Oil Toasted Walnut and Parmesan Crisp

Mains

Roast Lamb Leg

Roast Pork Loin

Accompanied by

Roasted Root Vegetables & Mixed Greens

Dessert

Red velvet Gateau



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Breakfast

Fresh Fruit Salad

Or

Bircher Muesli With Roasted Nuts, Seeds And Honey

Eggs Benedict With Poached Eggs Leg Ham, Baby Spinach And Hollandaise (GF Avail)

Or

Oat Porridge With Caramelised Banana & Toasted Almonds

Tea And Coffee