

# LUNCH MENU

Monday, 10<sup>th</sup> June 2024


King George River & Falls, Kimberley, 13° 40' 9.8" S, 127° 43' 23.4" E


## SOUP

Broccoli 

## COLD BUFFET SELECTIONS

Roasted sweet potato & beetroot  
Feta cheese, peanuts, green peas & vegetables

 option available

Mediterranean lentil salad 

Cucumber, tomato, carrots, corn with lemon vinaigrette

*GF option available*

Market greens with selection of dressings  
Sunflower seeds, olives, bacon bits, croutons

Chef's selection of International cheeses

Variety of cold cuts

Homemade artisan bread

## HOT BUFFET SELECTIONS

Fresh local perch\*fillet on wilted greens

Lime-coconut curry sauce

Vegetable ratatouille 

Tagliatelle with garlic-butter sauce & fresh basil


, *GF options available*

Pork tenderloin in mushroom gravy

Aromatic basmati rice with green peas 

## CHEF'S SANDWICH STATION

Classic Reuben sandwich on rye-sourdough  
Shaved corned beef, sauerkraut & Swiss cheese  
Thousand Island dressing with French fries

, *GF options available*

EXECUTIVE CHEF  
RANNIE NEDTRAN II


NATIONAL GEOGRAPHIC ORION | LINDBLAD EXPEDITION

\*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially, if you have certain medical conditions.

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## DESSERT BUFFET SELECTIONS

Warm banana clafoutis *GF*

Fresh peach-almond frangipane tart 

Fruit tarts

Local fresh fruits

Chocolate ice cream

Cookies & cream ice cream

 , *GF, DF options available for the ice cream*



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# LUNCH MENU


Tuesday, June 11<sup>th</sup> 2024


Vansittart Bay (Banjal), Kimberley, 14° 7' 33.2" S/ 126° 17' 33.1" E

## SOUP

Minestrone   
Croutons

## COLD BUFFET SELECTIONS

Market beans salad   
Broccoli, wilted greens, roasted peppers & Sicilian dressing

Mixed grilled vegetable salad   
Italian dressing


Market mixed greens lettuce & dressing  
Olives, pumpkin seeds, bacon bits, croutons


Chef's selection of international cheeses

Variety of cold cuts

Homemade artisan bread

## HOT BUFFET SELECTIONS


Vegetable lasagna  
Spinach, tomato passata, mozzarella & pecorino cheese  
 *GF options available*

Chicken cacciatore  
Olives, mushrooms, vegetables & roasted onions  
 *GF options available*

Fresh local kingfish\* picatta with sautéed carrots & snow peas

Roasted garlic potatoes 

## CHEF'S ACTION STATION

Spaghetti Carbonara  
Pancetta, garlic, fresh herbs, parmesan & garlic bread  
 *GF options available*

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## DESSERT BUFFET SELECTIONS

Warm Tuscan style pudding *GF*

Tiramisu

Strawberry shortcake 

Seasonal Fruits

Coconut ice cream

Rocky road ice cream

 , *GF, DF options available for the Ice Cream*



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# Dinner MENU


Sunday, 16<sup>th</sup> June 2024

At Sea to Darwin, 13° 13' 2.1" S, 127° 38' 39.6" E

## APPETIZERS

### SEAFOOD\* LOCAL COCONUT CURRY NOODLES

Lobster, mussels, squid, vegetables & udon noodles

 option available

### POTATO LEEK SOUP

Croutons & spring onion

### FRESH GARDEN GREEN LETTUCE

Pomelo, carrots, beetroot, cherry tomato  
Walnuts & pumpkin oil-apple cider vinaigrette

### BUCATINI ALFREDO

Garlic bread, fresh herbs & parmesan cheese

, GF options available

Your choice of

### GRILLED LOCAL SWORDFISH\*

Vegetable quinoa, baby carrots, grilled broccoli  
Papaya salsa with avocado

### SLOW COOKED NZ VEAL OSSO BUCCO

Barley risotto, roasted root vegetables & broccoli

GF option available

## VEGETABLE

### RED LENTIL-BLACK BEANS CHILI STEW


Jasmine rice, grilled tempeh, almond flakes, broccoli, avocado & crispy tortilla

GF option available

## SWEET ENDINGS

### THREE CHOCOLATE "SEMI-FREDDO"

Berries compote & tuile

 option available

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# Dinner MENU

Tuesday, June 18<sup>th</sup> 2024

At Sea to Indonesia, 11° 16' 32.2" S, 125° 53' 2.1" E

## APPETIZERS

### ROASTED SEA SCALLOPS\* ON THE SHELL

Basil butter, cured pancetta, spring onions & local lime

Ⓢ, DF options available

### SPINACH POTATO SOUP Ⓢ

Croutons & fresh herbs

GF option available

### FRESH GARDEN GREEN LETTUCE

Pecan nuts, Feta cheese, beetroot, carrots & corn kernel

Grapeseed oil-herb vinaigrette

Ⓢ option available

### SPAGHETTI BOLOGNESE

Garlic bread, parmesan cheese & fresh herbs

Ⓢ, GF options available

Your choice of

### GRILLED TUNA\* STEAK

Boiled potatoes, green beans, baby carrots

Sautéed fennel with garlic-thyme & creamy Cajun sauce

DF option available

### VEAL SCHNITZEL

Lyonnais potatoes, sautéed mixed vegetable

Cranberry sauce, lemon & creamy mushroom sauce

GF, DF options available

### ROASTED VEGETABLE MOUSSAKA Ⓢ

Grilled peppers-mushroom, local potato, infused cherry tomato

Mixed salad, crispy leeks & tomato cream sauce

## SWEET ENDINGS

### WARM PEAR PUDDING

Cinnamon cream anglaise & vanilla ice cream

Ⓢ option available

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