



coralexpeditions

DAY 4 |
KIMBERLEY

Lunch

Selection of Freshly Baked Artisan Breads

Penne Puttanesca with Seasonal Oven Roasted Vegetables

Fettuccini Carbonara

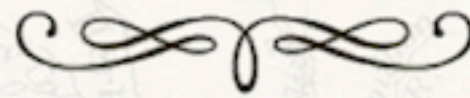
BBQ Lamb Ribs

Warm Caramelized Carrots and Corn Salad, Coriander and Lime Dressing

Super Greens Garden Salad

Waldorf salad

Panzanella Salad



Dinner

Salt and Pepper Crocodile Tail, Pineapple and Mango Chili Chutney

or

Rock Melon Gazpacho, Torn Flat-Leaf Parsley, Bush Herb Oil

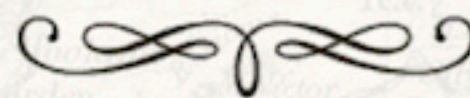
Mains

Slow Braised Black Lacquer Duck, Aromatic Pan Sauce

or

Locally Caught Mangrove Jack, Saffron Beurre Blanc, Rainforest Finger Limes

All Mains Accompanied by Green Polenta, Bok Choi



Lemon Myrtle and Coconut Panna Cotta, Locally Harvested Rosella Flower Syrup, Lychees