

Indian Ocean bounty

Simply PERTHfect
restaurant reviews

AMANDA CARLIN

OVER the decades I've enjoyed many mesmerising dining views.

I've dined at Michelin-starred Le Jules Verne halfway up the Eiffel Tower, and Matt Moran's ARIA which overlooks the Sydney Opera House.

Sitting at a table moored in picture-perfect Parakeet Bay, on board the Rottnest Cruises charter boat, is up there with my all-time best.

This is bucket-list stuff.

Just in time for summer, Rottnest Cruises have launched a uniquely WA experience, the Luxe Island Seafood Cruise.

This new half-day cruise combines the excitement of pulling crayfish pots and sightseeing, with the best of wining, dining and relaxation.

I jump on board the custom-built 21-metre boat at Thomson Bay's fuel jetty, welcomed by the crew with a gin lychee cocktail and a tropical fruit platter.

Then it's anchors



★ Amanda Carlin was excited to catch her own cray for lunch.

aweigh, cruising along Rotto's stunning coastline, on a hunt for a delicious Indian Ocean bounty of western rock lobster.

The hands-on tour offers an opportunity to pull pots from the ocean.

I love joining in the fun, catching my own lobster, even wrangling the strong crustacean from the pot.

Sustainability is front of mind, with undersize lobsters and females safely placed back into the water.

After lunch is caught, the boat moors up in a sheltered bay.

It's hard to beat this

backdrop for a deluxe dining experience, overlooking pristine waters and dazzling white dunes.

Guests can swim and snorkel off the boat. The generous crew will even bring food to you, for those who'd like to float in the water while enjoying a northwest prawn.

Talk about decadence!

Throughout the cruise, the crew treat us like royalty, nothing is too much trouble.

As we tuck into a degustation style seven-course lunch, aromas of crayfish being barbecued



★ The perfect spot for a seafood dining experience.

waft over us.

Mandurah blue swimmer crab cakes, a fresh coconut and lime northwest red emperor ceviche and buttery seared WA scallops are all guaranteed to get tastebuds craving more.

The top-notch seafood is matched with free-flowing premium local wines, beer and soft drink.

Then on to the star of the show. The barbecued western rock lobster, smothered in a herb butter and perfectly cooked by a chef, is easily one of the tastiest crayfish I have had the pleasure of eating.

The fleshy lobster is served with fragrant rice and a zesty green papaya salad.

After all that seafood, a light piquant lemon cheesecake with passionfruit compote and vanilla bean ice-cream rounds off the long-table lunch.

The family-run charter company has recently returned from its first season in Broome. Over winter, it operates a similar seafood cruise in the Kimberley town, with a pearling twist.

The Luxe Island Seafood

Cruise costs \$279 per person and includes all food and drinks. Packages can be tailored to include return ferry transfers to Rottnest from Fremantle, Perth or Hillarys.

Eating a juicy, freshly-caught cray while gazing over the turquoise ocean to the white shores of Rottnest is a wonderfully West Aussie foodie experience.

It's a great Christmas gift idea too.

The Luxe Island Seafood Cruise is seriously one of the best things I have ever done.