

Mariners

CHRISTMAS LUNCH 2016

Hot & Cold Platter

Cold

Poached in sea water court boullin: Tiger prawns, Moreton Bay bugs, Alaskan king crab, fresh shucked oysters, beetroot cured salmon, smoked kingfish kokoda, smoked black lip mussels

Accompaniments: Mary rose sauce, tartare sauce, smoked beetroot emulsion, spicy sambel aioli, citrus fruit

With compliments: Tuscan cabbage coleslaw, gem lettuce and anchovy salad

Hot

Roast pork and crackling, apple sauce, roast chat potatoes

Roast turkey and gravy, rye bread and black pudding stuffing, cranberry sauce

With compliments: German style potato salad, heirloom beetroot and apple salad

Dessert

Petite four plate and Christmas cookies