

Mariners

CHRISTMAS LUNCH 2017

Cold Platter

Poached in sea water court bouillon
Tiger prawns, Moreton Bay bugs, Queensland mud crab, fresh shucked oysters, New Zealand salmon sashimi, reef fish ceviche, smoked black lip mussels

Accompaniments

Mary rose sauce, tartare sauce, smoked beetroot emulsion, garlic citrus aioli, citrus fruit

With compliments

Tuscan cabbage coleslaw, gem lettuce and anchovy salad

Hot Platter

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, maple glazed carrots and parsnips

Dessert

Petite four plate and Christmas cookies