

Mariners

NEW YEARS EVE 2017

Amuse Bouche

Butter Roasted Tiger Prawn
Coconut lobster bisque

Entrée

Seared Sea Scallops
Spicy sweetcorn relish, mojo verde, crispy pork skin

Main

60 Degrees Sous Vide Lamb Back Strap
Smokey tomato and olive ragout, confit kipfler potatoes, green beans, parmesan crisp

Second Main

Pan Roasted Local Reef Fish
Maple and brown butter glazed heirloom beetroots, wilted spinach, chorizo vinaigrette

Palate Cleanser

Vanilla Bean Yoghurt Sorbet
Honeydew melon consommé

Dessert

Dark Chocolate Delice
Brandied sour cherry compote, chocolate soil, toasted coconut sorbet