

# *Mariners*

## CHRISTMAS 2018

Amuse bouche

### COURSE ONE

Chilled Moreton Bay bugs and king prawns

*Fennel and celeriac remoulade, garlic saffron emulsion*

### COURSE TWO

Octopus, scallop and local reef fish ceviche

*Radicchio, tiger's milk dressing, coconut espuma*

### COURSE THREE

Alaskan king crab legs

*Melted butter, citrus emulsion*

### COURSE FOUR

Roasted turkey

*Garlic mash potatoes, black pudding and rye bread stuffing,  
maple glazed root vegetables, gravy*

### COURSE FIVE

Petit Fours