

Mariners

NEW YEARS EVE 2018

AMUSE BOUCHE

Confit Cuttlefish

Pimenton emulsion, crispy pancetta

ENTRÉE

Butter Roasted Queensland King Prawn

Chilli coconut bisque, frisée lettuce salad

MAIN

60 Degrees Sous Vide Lamb Back Strap

Spicy yam puree, garlic creamed green leaves

SECOND MAIN

Local Reef Fish

Aji Amarillo, quinoa, blistered cherry tomatoes, chorizo vinaigrette

PALLET CLEANSER

Mango Yogurt Gelato

Passionfruit consommé

DESSERT

Dark Chocolate Terrine

Cherry coulis, toasted coconut sorbet