

# *Mariners*

## **Oysters**

Ocietra Caviar | Salmon Caviar | House Mignonette

## **Chilled Seafood Platter**

*Sashimi cut*

Big-eyed deep-water Tuna - Delicate and fulsome

Ora King Salmon - Buttery and silky

Yellow tail Kingfish - Sweet and rich

Whitsunday Prawns

Scallops Leche de Tigre

House cured Gravavlax, sweet mustard

## **Intermediate course**

Chilled blackberry, blood orange emulsion, lemon balm

## **Hot Seafood Platter**

Baked, herb crusted, Local reef fish

Whitsunday Bugs au gratin Beurre noisette

Charred Fremantle octopus

Calamari Fritti

*Accompaniments*

Salsa Verde, Bois Boudran, Sauce Romesco, fermented chilli

## **Dessert**

Lemon tart, meringue variations

Mango sorbet white chocolate crumb