



**Christmas Lunch Menu 2020**  
flowing gourmet canapés

Golden Trevally & Coconut Ceviche, Baby Tableland Heritage Tomato, Cucumber & Green Onion

Tempura Soft Shell Crab, Asian Slaw, Crispy Shallots & Nam Jim Dressing

Halloumi & Green Chili Bahji, Chickpea Masala, Mango Salsa, Cucumber & Mint Raita

Sundried Tomato, Mediterranean Olive & Burrata Bruschetta, Chargrilled Garlic Ciabatta, Fresh Tableland Herbs, Basil Gel with an Aged Balsamic Dressing

Wagyu Beef Sliders, Crispy Pancetta, Smoked Cheddar, Bush Tomato Relish & Honey Mustard Mayo

Mareeba Black Garlic & Miso Glazed Crispy Pork Belly, Kimchi, Coriander Gel, Toasted Sesame & Cashew Garnish

**MT. MULLIGAN**

LODGE



**Christmas Dinner 2020**  
'Family Style'

**Amuse Bouche**

Sydney Rock Oysters  
Natural – Kilpatrick - Tempura

**Entree**

FNQ Bugs & Tiger Prawns with Homemade Thousand Island & Ponzu Dressings, Premium Torres  
Strait Painted Crayfish, Crispy Pepperberry Squid served with Fresh Local Fruits

**Main**

Pancetta & Lemon Thyme Wrapped Turkey Breast  
Caramelised Shallot & Apple Pork Stuffed Turkey Leg  
Spiced Buttered Sprouts, Orange, Fennel & Honey Glazed Tablelands Heritage Baby Carrots  
Truffled Asparagus

Goose Fat Roasted Potatoes  
Turkey & Madeira Jus, Cranberry Sauce

**Dessert**

Traditional Christmas Pudding  
Wattleseed & Vanilla Bean Crème Anglaise  
Davidson Plum Ice Cream

**MT. MULLIGAN**

LODGE



## Boxing Bay BBQ Dinner Menu 2020

### Starter Platter

Natural Sydney Rock Oysters  
Hot Smoked Tasmanian Salmon, Poached Quail Eggs, Pickled Shallots & Salmon Caviar  
Yellowfin Tuna & Cucumber Sushi, Wasabi Mayo & Pickled Ginger

### Mains Platter

BBQ Lemon Myrtle Tiger Prawns, Romesco Glazed Gulf of Carpentaria Bugs, Rosemary & Mint  
Lamb Rack, Miso Glazed Beef Eye Fillet

Rosemary Garlic & Lemon Roasted Chat Potatoes  
BBQ Corn on the Cob with Melted Butter  
BBQ Vegetable & Halloumi Skewers  
Mulligan Garden Salad with Perilla Dressing

### Dessert Platter

Shaylee Strawberry Cheesecake  
Salted Caramel, Banana & Wattleseed Pavlova  
Choc Orange Crème Bruleé

**MT. MULLIGAN**

LODGE



## New Year's Eve Menu 2020

### Amuse

FNQ Crayfish & Lobster Ravioli  
Shellfish Bisque  
Salmon Caviar, Lemon Myrtle & Wild Basil Oil

### Starter

Pan-seared King Scallops  
Orange Glazed Crispy Local 'Sunnyville' Pork Belly  
Spiced Coconut & Mulligan Lemongrass Broth, Toasted Coconut

Davidson Plum Sorbet

### Main

Classic Beef Fillet Wellington  
Tablelands Wild Mushroom & Truffle Pâté  
Pancetta Wrapped Eye Fillet, Dauphinoise Potatoes, Chargrilled Asparagus, Red Wine Jus

### Dessert

Dark Chocolate & Raspberry Fondant  
White Chocolate & Baileys Ganache, Macadamia Crumb & Raspberry Sorbet

**MT. MULLIGAN**

LODGE