

# G A R F I S H

## Valentine's Day Crows Nest 2012

\$ 70 pp

### bread

sour dough with za'atar and extra virgin olive oil

### entrees

#### queensland spanner crab cakes

with diakon salad, sweet chilli and cucumber

#### tasmanian ocean trout

baked in scallop mousse with nori seaweed, filo pastry and chive beurre blanc

#### seared, rare spiced yellow fin tuna

fennel, baby spinach, roasted red capsicum and lilliput caper salad

### mains

#### grilled atlantic salmon

cauliflower and horseradish puree, green peas, basil oil and crispy pancetta

#### roasted barramundi fillet

roast sweet potato, bok choy, smoked curry and coconut sauce, with crispy eschallots

#### pan roasted veal cutlet

cumin spiced eggplant, chickpea, parsley and red onion salad, with tzatziki dressing

main courses will be served with a green salad w/ red wine vinaigrette

### desserts

#### peach parfait

with basil jelly, roast peach and orange caramel

#### vanilla pannacotta

with champagne poached summer fruits

#### flourless chocolate cake

with candied hazelnuts and hazelnut ice cream

**coffee or tea**