



NEW AUTUMN MENU | CHEFS RECOMMENDATIONS | SPECIAL EVENTS | KIRRIBILLI THEATRE PROMOTION
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NEW AUTUMN MENU

Our new Autumn menu has been recently introduced to all restaurants, with some fantastic new dishes featured including the delicious grilled local sardines, available as an entree with braised tomatoes, confit fennel and black olives at Manly, caponata and basil oil at Kirribilli and eggplant caponata and panna gratta at Crows Nest.

Wood roasted baby octopus salad also features on Manly's menu, as do the standout premium Southern Rock Lobsters, kept live in our kitchen tank.

The summer pasta dishes have been replaced with some fabulous Autumn dishes across all restaurants, with Kirribilli featuring saffron fettuccine with king prawns, tomato, coriander and chilli and Crows Nest featuring pea and goats cheese tortellini with spanner crab and tomato.

Kirribilli has also introduced live mud crabs for a limited time, done in the mouth watering Singapore Chilli style, served with a mesclun salad and Brasserie sourdough bread.

Meat lovers are well looked after on the new menu with a mouthwatering 350g Terra Rossa rib eye cutlet, served with béarnaise, chips and watercress at Manly and Crows Nest, and sauce Bercy, bone marrow and chips at Kirribilli.

Of course for those who love our trademark snapper pie, it remains across all menus!

Click on the image to the right to watch Manly head chef, Michael Nash, discussion the new Autumn menu on YouTube.

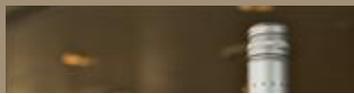
We love to hear your feedback, as it helps us to serve you better. Please get in touch with us and give your reviews of Garfish on twitter [@garfishseafood](https://twitter.com/garfishseafood) using the hash tag #garfish, or drop by our [facebook page](#) and leave a note. Every Friday during Autumn we will be giving away a bottle of Garfish Sauvignon Blanc Semillon for the most creative tweet and facebook comment.

We look forward to welcoming you soon to your favourite Garfish restaurant.

Sarah Molden
Operations Manager



CHEFS RECOMMENDED DISHES



KIRRIBILLI

For Kirribilli head chef, Matthew Lightowler, the stand out dish on the Autumn menu is the tempura soft shell crab w julienne vegetables and



tentsuyu dressing. The crispy crab is delicious dipped in the dressing and then a mixture of green tea powder and salt. The creamy wasabi mayonnaise used to dress the julienned vegetables provides the perfect foil for the saltiness of the rest of the dish. A wedge of lime cuts through the flavours to balance out the dish. To make the dish even more special, Matthew recommends matching with the wine of the month, Argento Pinot Grigio from Mendoza, Argentina.

CROWS NEST

Beautifully fresh Hiramasa kingfish tartare is the highlight dish from the new Autumn menu for Jeremy Allan, head chef of Garfish Crows Nest. The high grade South Australian kingfish is diced to order and flavoured with finely chopped capers, eschallots, gherkins and chives then dressed with extra virgin olive oil and lemon juice. Served with lightly grilled, thinly sliced sourdough bread, along with a glass of Amberley, Chimney Brush Chenin Blanc from Western Australia, it makes the perfect start to any meal.

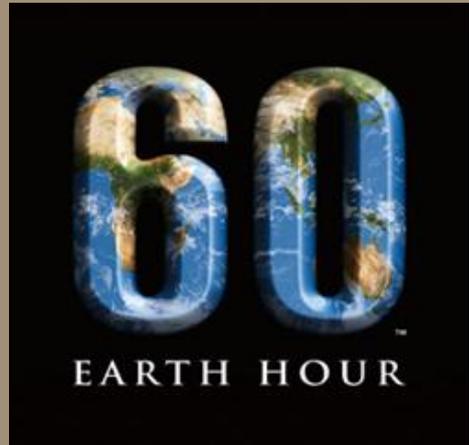
SPECIAL EVENTS

EARTH HOUR

Earth Hour is all about thinking about our actions and how they impact our earth for future generations. Our restaurants will be joining hundreds of millions of people across the world showing their commitment to the environment by turning off our restaurant lights, not just for the hour between 8.30pm and 9.30pm on Saturday March 27, but for the whole of service.

Please come and dine with us by candlelight on Saturday 27 March and help support the WWF-Australia and Earth Hour.

In addition to participating in Earth Hour, we also aim to reduce our impact on the environment by sourcing in season and local ingredients to serve in all of our restaurants.



EASTER OPERATING HOURS

Friday 2 April - Monday 5 April 2010

We wish all of our customers a safe and happy Easter. Our trading hours during the Easter public holidays are as follows.

	MANLY	CROWS NEST	KIRIBILLI
GOOD FRIDAY	12 noon - 10 pm	8 am - 10 pm	8 am - 9.30pm
EASTER SATURDAY	12 noon - 10 pm	CLOSED	CLOSED
EASTER SUNDAY	12 noon - 9 pm	CLOSED	CLOSED
EASTER MONDAY	12 noon - 10 pm	CLOSED	CLOSED

MOTHERS DAY

Sunday 9 May 2010

Spoil your mum this Mothers Day with lunch at Garfish Manly, Kirribilli or Crows Nest. We are offering a 3 course set menu for \$70 per person, \$25 children under 12.

Bookings are essential and should be made well in advance to ensure you don't miss out. Two sittings are available for lunch; the first sitting times are 11.30 am, 11.45 am or 12 noon, with the second sitting at 2.00 pm, 2.15 pm or 2.30 pm.

Please be aware that as we have two sittings, we request diners booked during the first sitting make the table available 2 hours 15 mins after booked time for the later sitting.

Please call Garfish Manly on 9977 0707, Kirribilli on 9922 4322 or Crows Nest on 9966 0445 to make a reservation for Mothers Day.

KIRIBILLI ENSEMBLE THEATRE PROMOTION

To provide our regulars with a fantastic dining option to complete their night out at the Ensemble Theatre, we are offering a \$30 wine and dine special during Autumn.

Choose from a selected seafood or vegetarian pasta, or chef's selected fish of the day, served battered, crumbed or

grilled, with a choice of garnish. A glass of Garfish semillon blanc accompanes the special.

This promotion is only available at Garfish Kirribilli, Monday to Thursday nights between 6pm and 7pm and Thursday lunch.

To make a reservation for the Ensemble Theatre special for lunch, or for dinner between 6pm and 6.30pm, please call Garfish Kirribilli on 02 9922 4322.

FEATURED RECIPE - SEARED HERVEY BAY SCALLOPS WITH TERIYAKI PORK BELLY AND BOK CHOY

GARFISH MANLY

The marriage of rich, luscious pork belly with lightly seared scallops and bok choy works perfectly for a delicious Asian inspired entree. Perfect with a glass (or two!) of Leeuwin Estate Art Series Riesling (Margaret River, Western Australia).
Serves 4.

Master Stock Ingredients

- 500g pork belly
- 1 knob ginger (the size of your thumb, approximately 35g)
- 3 cloves garlic (approximately 25g)
- 1 small chilli (approximately 15g)
- 25g coriander root
- 1 tsp Schezwan peppercorns (approximately 5g)
- 2-3 star anise (approximately 5g)
- 50ml Kikkoman soy sauce
- 30g palm sugar
- 500ml chicken stock

Master Stock Method

Crush ginger, garlic, chilli and coriander root. In a small frypan, dry roast peppercorns and star anise for a few minutes until aromatic. Place all ingredients in a saucepan or stockpot large enough to fit all ingredients then bring to the boil and simmer for 30 minutes. Remove from the heat and allow the stock to infuse for an hour, then strain.

Teriyaki Sauce Ingredients

- 135ml Kikkoman soy sauce
- 45ml sake
- 45ml mirin
- 90g brown sugar
- 1 clove garlic, crushed
- 1 small knob ginger, crushed (approx. the size of the garlic clove)
- 25g rice flour
- 30ml sake, additional

Teriyaki Sauce Method

Flambe mirin and sake in a small saucepan, then add soy and brown sugar and stir to dissolve. Add garlic and ginger. Mix together the rice flour and additional sake until lump free, then whisk into saucepan to thicken sauce. Strain to remove lumps.

Ingredients

- 16 cleaned Hervey Bay scallops
- Pork belly from master stock
- 120ml master stock
- 450g bok choy

Method

Preheat oven to 200°C. Place the pork belly on a baking tray lined with baking paper. Bring the master stock to the boil and pour over the prepared pork belly. Place into preheated oven and cook for approximately 1 hour until pork belly is soft and can be easily pulled apart.

Reserve left over master stock. Allow pork to cool, then press between two trays that have been lined with cling wrap. Place in the fridge with a weight on top and leave overnight. Remove from fridge and portion into 4 pieces. Lightly steam the bok choy for 1 minute, then roll each leaf into a small parcel. Heat pan and cook pork belly until golden on both sides, then remove from pan and brush with the warm teriyaki sauce.

Heat a frypan with a little vegetable oil. Season scallops with salt and pepper and sear in pan until caramelised on both sides.

Place 2 bok choy parcels in the centre of a shallow bowl with a 2cm gap between the parcels. Place 2 scallops in between the bok choy, top with a portion of pork belly, then top with a further 2 scallops. Pour 30mls of hot master stock into the bowl and serve immediately.



FISH SOURCE - WHAT'S IN SEASON AT THE MARKETS

There are still some summer varieties of fish around, including beautiful Mahi Mahi, Spanish Mackerel and Swordfish which we are still featuring on the daily specials boards.

In the next few weeks these varieties will give way to good quality Garfish from South Australia and Mirror Dory, which we will see right through Autumn and into Winter. Mirror Dory is a fantastic fish, and very versatile too, with the roe being used in our delicious taramasalata.

Open 7 days | Breakfast | Lunch | Dinner | Morning & Afternoon Tea | Fully Licensed | BYO - Bottled wine only

6/29 Holtermann St
Crows Nest NSW 2065

T: 02 9966 0445 | F: 02 9966 0348

2/21 Broughton St
Kirribilli NSW 2061

T: 02 9922 4322 | F: 02 9922 4189

1/39 East Esplanade
Manly NSW 2095

T: 02 9977 0707 | F: 02 9977 2272

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