



ROBERT OATLEY WINE DINNER | MANLY FOOD & WINE FESTIVAL | CONNECT WITH US ON TWITTER & FACEBOOK
| ENSEMBLE THEATRE SPECIAL | FEATURED RECIPE

ROBERT OATLEY WINE DINNER - TUESDAY 29 JUNE 2010

Only 28 seats remain - book now by calling Kristen at Garfish Manly on 1300 960 419

The Oatley family have been associated with the Australian wine industry since the 1970's, starting with the now iconic Rosemount Estate.

After taking a break from the industry the Oatleys returned in 2006 with the Robert Oatley Wine Company, evolving from seven of the family's existing vineyard sites in Mudgee, properties that had been retained since the sale of Rosemount Estate.

Garfish Manly is very pleased to be able to showcase wines from this portfolio matched with a four course dinner.

Date: Tuesday 29th June 2010

Time: 6.30pm for 7pm

Cost: \$120 pp

Location: Garfish Manly Private Dining Room

Dinner: 4 course dinner, with matching wines from Robert Oatley Wines

Reservations: To reserve your seats, please call Kristen at Garfish Manly on 1300 960 419



MANLY FOOD & WINE FESTIVAL 'A TASTE OF MANLY' SATURDAY 5 & SUNDAY 6 JUNE 2010

We are excited to announce that we will be participating in the Manly Food & Wine Festival again this year, serving plates of fried butterflied Garfish, along with a fresh winter salad for only \$12 from our stand.

Come down to Manly on the 5th or 6th of June and join in a wonderful family day out with great food, wine and music.

With over 30,000 people expected this year, it is sure to be a great weekend, so mark it on your calendar!



CONNECT WITH US ON TWITTER & FACEBOOK

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](#) 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 or facebook comment.

GARFISH KIRRIBILLI 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 at Garfish Kirribilli.

Choose from a selected seafood or vegetarian pasta, or chef's selected fish of the day, served battered, crumbed or grilled, with your choice of garnish. A glass of Garfish sauvignon blanc semillion accompanies 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 1300 960 431.

FEATURED RECIPE

Citrus Cured King Salmon with Beetroot, Pickled Fennel, Persian Feta and Hazelnuts

Serves 4

- 400g cured king salmon, thinly sliced into 12-16 pieces (allow 3-4 pieces per person, see recipe below)
- Small handful micro beetroot leaves (picked and washed)
- 80g persian fetta
- 120g pickled fennel (see recipe below)
- 30g baby beetroots, cooked, peeled and sliced into quarters (see recipe below)
- 20g salmon roe
- 20g roasted hazelnuts
- 4 slices toasted sour dough
- 200ml citrus & hazelnut dressing (see recipe below)



Method

Roast the hazelnuts on a flat tray in a hot oven (approximately 200°C) for 5-15 minutes until the outer skin is dry and flakey. Place the warm nuts in a tea towel and rub to remove the outer skin. Chop the nuts roughly into halves.

Slice the sour dough at 90° across the loaf as thinly as possible (2-3mm), toast lightly to dry and crisp the bread.

To present the dish, lay the salmon neatly on individual serving plates. Crumble the Persian fetta equally across the salmon and arrange the fennel in the centre of the salmon. Scatter the hazelnuts around the plate, dress with the citrus dressing and garnish with salmon roe and beetroot leaves. Serve with the sour dough toast on the side.

Citrus and Hazelnut Dressing (makes 400ml)

- 100ml Pomace oil (cold pressed extra virgin olive oil)
- 150ml Hazelnut oil
- 100ml Citrus Juice (juice from fruit used in cure mix, see below recipe)
- 30ml Red Wine Vinegar
- 30ml Lemon Juice
- Salt and pepper

Method

Combine oils, vinegar and juice. Mix well, then season with salt and pepper.

NB. Excess citrus dressing is wonderful with freshly steamed Snow Peas or Sugar Snap Peas.

Pickled Fennel

- 250g Castor sugar
- 60ml White wine vinegar
- 120ml Water

- 1 Lemon thinly sliced
- ½ Cinnamon quill
- 2 Cloves
- 250gm Fennel – cut into thin wedges

Method

Place all ingredients except fennel into a pot and simmer until sugar is dissolved, then add fennel. Poach slowly until tender, remove from heat and let cool until needed.

Beetroots

- 6 bunches baby beetroots
- 2ltrs Cold water
- 400ml Red wine vinegar
- 200g Brown sugar
- 20g Garlic cloves (crushed)
- 10g Parsley stalks
- Salt and pepper

Method

Place washed beetroots and all other ingredients in sauce pan. Bring to boil, reduce heat to a simmer. When cooked strain liquid, cool slightly. Peel beetroots while still warm.

King Salmon Cure Mix

- 400g piece King Salmon
- 200g White sugar
- 150g Sea salt
- 4g Coriander seeds
- 3g White pepper corns
- 20g Fresh coriander and roots
- Zest of 1 Lemon
- Zest of 1 Orange
- Zest of 1 Lime

Method

Juice fruit and reserve for citrus dressing. Mix salt and sugar in a bowl. Crush coriander seeds and pepper corns. Chop coriander and roots. Add all crushed and chopped coriander and peppercorns to the salt and sugar mix. Add zest to the salt mixture.

Skin the King Salmon fillet, clean any cartilage and ensure all bones are removed and trim up the fillet. Spread cure mix onto top and bottom of fish lay in a plastic tray.

Cure for 24 hours in the fridge, turning over once after twelve hours and reapplying salt and sugar mix evenly over the fish.

Once cured, wipe off salt mix and discard, store in fridge until ready to use.

NB. This dish will work very effectively using Ocean Trout or Atlantic Salmon.

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

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2/21 Broughton St
Kirribilli NSW 2061

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1/39 East Esplanade
Manly NSW 2095

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