

G A R F I S H



Melbourne Cup 2010

sourdough bread

w/ za'atar and extra virgin olive oil

entrees

confit atlantic salmon terrine

w/ tomato, basil and avruga caviar

hiramasa kingfish cakes

w/ a fennel, apple, walnut salad and gribiche

salt and peppered squid

w/ chilli, garlic, coriander & lime

mains

hot smoked ocean trout

w/ rocket, tomato, crackling, dill and mustard vinaigrette

roast cone bay barramundi fillet

w/ bok choy, bonito, masterstock, salt and pepper shitake mushrooms

cape grim black angus sirloin

w/ sautéed rosemary potatoes, mushrooms, spinach & béarnaise sauce

crisp fried soft shell crab

w/ green papaya, salad and three flavour sauce

green salad w/ red wine vinaigrette served for the table

desserts

belgian waffle

w/ rocky road ice cream, mocha sauce and salted peanut caramel

horse choux

w/ dark chocolate mousse, pistachio and pop rock praline

fig and brandy crème brulee

w/ a tuille

tea or coffee

G A R F I S H

Melbourne Cup 2010 Vegetarian & Non Seafood Menu

sourdough bread

w/ za'atar and extra virgin olive oil

entrée

spinach salad

w/ beetroot, pine nuts & goats cheese

grilled zucchini, eggplant & capsicum rotolo

w/ goats cheese & black olive tapenade

mains

cape grim black angus sirloin

w/ sautéed rosemary potatoes, mushrooms, spinach & béarnaise sauce

morrocan vegetable tagine

w/ chermoula, preserved lemon and cous cous

green salad w/ red wine vinaigrette served for the table

desserts

belgian waffle

w/ rocky road ice cream, mocha sauce and salted peanut caramel

horse choux

w/ dark chocolate mousse, pistachio and pop rock praline

fig and brandy crème brulee

w/ a tuille

tea or coffee