

G A R F I S H

valentines day 2011

bread

sourdough w/ za'atar & extra virgin olive oil

entree

Grilled Prawns

with splice eggplant and red onion salad

Seared Harvey Bay Scallops

with beetroot salad and pickled walnuts

Hot smoked Ocean Trout

with betel leaf and green papaya salad with lime and chilli dressing and roe

mains

Roasted Snapper

with lyonnaise potatoes, slow roast cherry tomatoes and balsamic caramel

Grilled Atlantic Salmon

with mussel, pea and broccolini risotto

Crisp soft shell crab

with crispy fish, pomello and banana blossom salad

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

desserts

Chocolate and nougat parfait

with fresh raspberries

Passion fruit crème brulee

with honey tuile

Meringue nest

with lemon curd and berries

Non seafood options

Fresh Egg Pappadelle

with slow roast cherry tomatoes, goats cheese and rocket

Lamb Rump

with lyonnaise potatoes and balsamic caramel

coffee or tea