

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