

G A R F I S H



Valentines Day 2013

bread

sourdough w/ za'atar and extra virgin olive oil

entrée

six natural rock oysters
w/ nahm jim dressing and cucumber relish

beetroot cured atlantic salmon
w/ avocado mousse orange, baby cress and salmon roe

prawn and scallop croquettes
w/ aioli, watercress and caper salad

main

roasted ocean trout
w/ braised lentils and smoked cauliflower puree

grilled barramundi
w/ sauce vierge, potatoe and leek gratin

roasted blue eye trevalla
w/ turmeric, lime, crab and coconut broth

dessert

belgian chocolate mousse
w/ strawberry jelly

vanilla pannacotta
w/ balsamic roasted figs

passionfruit brulee
w/ coconut biscotti