

G A R F I S H



Valentine's Day 2014

sour dough

w/ za'atar & extra virgin olive oil

entree

crispy fried barramundi & chorizo croquettes

w/ piquillo peppers, parsley & aioli

yellowfin tuna tartare

w/ avocado, pineapple salsa & ponzu jelly

chilled australian king prawn salad

w/ fragrant asian herbs, green mango, papaya & chilli caramel

mains

roasted barramundi

w/ potato gnocchi, pumpkin & sage butter

grilled atlantic salmon

w/ peach salad, almonds & persian feta

roasted snapper

w/ sautéed cabbage, pancetta, caramelised onions & cauliflower puree

main courses served with a green salad for the table

desserts

salted caramel parfait

w/ roasted pear & peanut brittle

chocolate & caramel tart

w/ mascarpone & macadamia nuts

Coconut & mango jelly

w/ tapioca, lime sorbet & dried pineapple

coffee or tea

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Valentine's Day 2014 **non-seafood alternative**

sour dough

w/ za'atar & extra virgin olive oil

entree

pumpkin & goats cheese croquettes

w/ lemon, rocket & aioli

spinach beetroot & goats cheese salad

w/ citrus, hazelnut dressing

mains

angel hair pasta

w/ asparagus, chilli, garlic, peas, basil & parmesan tuille

tasting plate

w/ selection of vegetarian garnishes

desserts

salted caramel parfait

w/ roasted pear & peanut brittle

chocolate & caramel tart

w/ mascarpone & macadamia nuts

Coconut & mango jelly

w/ tapioca, lime sorbet & dried pineapple

coffee or tea