

GARFISH

Celebrate with your loved one at Garfish this Valentine's Day

We will be serving a special three course set menu, and featuring live entertainment from The Voice's Michael Duchesne throughout the evening.

\$80 per person or
\$110 per person with matched wines



Three course seafood menu

selection of mixed breads

w/ taramasalata, olive oil and balsamic vinegar

entrée

gin cured atlantic salmon
w/ orange, persian feta, fennel fronds
and beetroot chips

coconut crumbed king prawns
w/ green papaya, thai herb salad
and peanut, tamarind dressing

blue eye trevalla and lobster tail raviolo
w/ shellfish beurre blanc, fennel, micro cress
and walnuts

mains

wood roasted barramundi
w/ potato and rosemary gratin, pea puree
and watercress

grilled swordfish
w/ rocket, avocado, semi dried tomatoes
and feta dressing

roasted beef tenderloin 200g
w/ bone marrow and thyme croquette, mushroom cream
and caramelised eschalots

green salad w/ red wine vinaigrette served for the table

desserts

dark chocolate assiette
chocolate presented three ways
to share between two

cardamon and orange blossom panna cotta
w/ apricots and pistachio praline

wood roasted spiced plums
w/ ginger pudding and frangelico cream

coffee or tea



Three course non-seafood menu

selection of mixed breads

w/ taramasalata, olive oil and balsamic vinegar

entrée

wood roasted black figs

w/ blue cheese, rocket, walnuts and balsamic reduction

twice baked gruyere and spinach soufflé

w/ semi dried tomato and herb salad

mains

linguine

w/ asparagus, smoked cherry tomatoes
ligurian black olives, chilli and basil pesto

roasted beef tenderloin 200g

w/ bone marrow and thyme croquette, mushroom cream
and caramelised eschalots

green salad w/ red wine vinaigrette served for the table

desserts

dark chocolate assiette

chocolate presented three ways
to share between two

cardamon and orange blossom panna cotta

w/ apricots and pistachio praline

wood roasted spiced plums

w/ ginger pudding and frangelico cream

coffee or tea

