

G A R F I S H



Mothers Day at Crows Nest

Sunday 13th May 2012

\$ 75 p.p.

entree

queensland spanner crab cakes

w/ daikon salad, sweet chilli & cucumber

confit tasmanian ocean trout

tarator w/ coriander, walnuts, lemon and tahini, apple & fennel salad

provencal fish soup

w/ aioli and sour dough crostini

mains

grilled king prawns

w /polenta gnocchi, baby spinach, pickled eggplant, coriander and yoghurt

chermoula spiced atlantic salmon

w/ warm salad of roast pumpkin, parsley & cannellini beans and preserved lemon labna

roasted barramundi

w/ turnip puree, grilled baby leeks, chestnut and shitake mushroom

veal cutlet

w/ celeriac gratin, red onion jam and parsnip crisps

mains courses served w/ a green salad for the table

desserts

belgian liège waffle

w/ poached pear, crème fraîche and dark chocolate sauce

orange panna cotta

w/ cointreau & honey roasted fig

sticky date & toffee pudding

w/ toffee sauce and vanilla ice cream

desserts served w/ tea, coffee or hot chocolate

kids menu

\$35p.p

beer battered fish and chips

w/ tartar sauce and lemon

chicken schnitzel

w/ mash and green beans

~~

belgian liège waffle

w/ hockey pokey ice cream, toasted almonds & caramel sauce

ice cream sundae

w/ fudge, marshmallow and biscotti biscuit

includes choice of soft drink or juice