

# G A R F I S H



## **Mothers Day at Kirribilli**

Sunday 13th May 2012

**\$ 75 p.p.**

bread

**sour dough**

w/ za'atar & extra virgin olive oil

entree

**citrus cured scallops**

w/ avocado, labna & sumac

**tempura zucchini flowers**

filled w/ spanner crab, eggplant caviar & and romesco

**organic duck liver parfait**

w/ home made pickles, onion chutney & toasted brioche

mains

**roasted rainbow trout**

w/ pancetta, mushrooms , sage potato gnocchi & broad beans

**surf & turf**

pan seared veal tenderloin butter poached lobster & basil hollandaise

**crispy skin barramundi**

heirloom tomato, feta and olive salad

mains courses served w/ a green salad for the table

## desserts

### **white chocolate & raspberry pannacotta**

w/ cointreau soaked strawberries & coconut macroun

### **eton mess**

w/ vanilla poached rhubarb & passion fruit curd

### **ricotta & orange tart**

w/ caramelised orange ice cream

complimentary tea or coffee served with dessert