

# G A R F I S H



## **\$65 menu per person**

### bread

sourdough w/ za'atar & extra virgin olive oil

### entree

#### **salt and pepper squid**

w/ chilli, garlic, coriander & lime

#### **king prawn & sticky pork rice crepe rolls**

w/ cucumber relish

#### **oysters natural**

half dozen oysters w/ eschalot & caramelized vinegar

### mains

#### **hot smoked atlantic salmon**

w/ braised lentils and saffron hollandaise

#### **crisp fried soft shell crab**

w/ green mango salad & palm sugar caramel

#### **blackboard nominated fish of the day**

w/ chefs selected garnish

main courses will be served with a green salad w/ red wine vinaigrette

### desserts

#### **belgian waffle**

w/ chocolate ice cream and hot mocha sauce

#### **crème brullee**

w/ rhubarb compote

#### **banana tarte tatin**

w/ vanilla ice cream

coffee or tea

Please note that some menu options may change closer to your event date. We do receive the best produce available on a daily basis, so some options may not be available for your function. We will ensure that a suitable option is available for you and will make it as close as possible to your original choices.