

G A R F I S H



Melbourne Cup 2011

sourdough bread

w/ za'atar and extra virgin olive oil

entrees

cured and seared atlantic salmon

w/ taramasalata, grapefruit, mizuna and caviar

snapper and prawn ravioli

w/ shellfish butter watermelon radish and baby cress

salt and peppered squid

w/ chilli, garlic, coriander & lime

mains

grilled mahi mahi

w/ chermoula spiced chickpeas, chorizo and coriander yoghurt

wood roasted barramundi

w/ grilled asparagus, rocket, fennel salad and persian feta dressing

cape grim black angus sirloin

w/ roasted rosemary kipfler potatoes, mushrooms & béarnaise sauce

crisp fried soft shell crab

w/ a pork belly, green papaya salad and palm sugar dressing

green salad w/ red wine vinaigrette served for the table

desserts

belgian waffle

w/ chocolate mint ice cream, mocha sauce and chocolate shavings

vanilla panna cotta

w/ a fresh berry, finger lime and mint salad

dark chocolate pecan pie

w/ cinnamon ice cream

tea or coffee

G A R F I S H

Melbourne Cup 2011 Vegetarian & Non Seafood Menu

sourdough bread

w/ za'atar and extra virgin olive oil

entrée

spinach salad

w/ beetroot, pine nuts & goats cheese

prosciutto and rocket salad

w/ grilled asparagus, parmesan and balsamic dressing

mains

cape grim black angus sirloin

w/ roasted kipfler potatoes, mushrooms & béarnaise sauce

potato and confit garlic gnocchi

w/ roasted capsicum, tomatoes, black olives, chilli and parmesan

green salad w/ red wine vinaigrette served for the table

desserts

belgian waffle

w/ chocolate mint ice cream, mocha sauce and chocolate shavings

vanilla panna cotta

w/ a fresh berry, finger lime and mint salad

dark chocolate pecan pie

w/ cinnamon ice cream

tea or coffee