



Crave Sydney Harbour Island Hopping

October 2010

Fort Denison hand made damper w crocks of local butter

Entrée

Roasted butternut pumpkin soup w lemon myrtle & crème fraiche

½ dozen Sydney Rock oysters w Francis Morgan's Pinchgut dressing

Classic prawn cocktail w Mattewanye dressing

Main

Martello Fish 'n Chips w hand cut chips & sauce tartare

Crispy skinned barramundi fillet w wilted green leaves & parsley butter sauce

Woolloomooloo Kangaroo tail pie w minted peas & wild tomato relish

Governor Denison's spring lamb & rosemary snags w mashed potato & onion gravy

Wild mushroom & truffle oil risotto (v)

Dessert

Warm dark chocolate fondant w orange ice cream

Lemon meringue pie w crème fraiche

Hot rhubarb & apple crumble w cinnamon crème fraiche