

Tastes of the South Coast



Narooma Oyster Festival

Saturday 5th April 2014

Ceviche of local fish with a Wagonga rock oyster & tarragon emulsion



Freshly shucked Wagonga Rock Oysters

Natural with lemon

Natural with mignonette

Natural with verjuice & Bermagui finger lime

Grilled with Yowrie Garlic burnt butter



Seared local yellow fin tuna,

Soba noodle & pickled seaweed salad, miso dressing



Eden mussels, local tomatoes, garlic & white wine butter sauce,

Whale Garden basil, charred house made sourdough



Cured & local fruit wood smoked confit duck Maryland,

Hazelnut stuffing cake, sherry glaze,

Local pickled fennel, orange & Whale Garden beetroot salad



ABC Tilba cheddar cheese, house made local rhubarb paste,

house made crackers & fruit bread