

riesling

'16	ad hoc wallflower riesling	great southern, wa	10.5/48
'08	mitchel 'mcnicol' riesling	clare valley, south australia	120
'15	willm riesling	alsace, france	12/55

sauvignon blanc + semillon

'16	scarborough semillon	hunter valley, new south wales	10/45
'15	los espinos sauv blanc	valle central, chile	8.5/39
'16	cookoothama sauv blanc semillon	king valley, victoria	8.5/39
'16	sidewood sauv blanc	adelaide hills, south australia	9.5/43
'15	domaine du nozay sancerre	sancerre, france *certified organic	75

chardonnay

'14	scarborough chardonnay	hunter valley, new south wales	11.5/53
'16	taylor made chardonnay	adelaide hills, south australia	11/50
'15	santolin willowlake chardonnay	yarra valley, victoria	85
'06	petaluma chardonnay	picadilly valley, south australia	150
'15	dexter chardonnay	mornington peninsula, victoria	96
'15	domaine fevre chablis	chablis, france	15.5/62

pinot gris + grigio

'16	42's pinot grigio	cambridge, tasmania	11.5/53
'15	archangel pinot gris	central otago, new zealand	68
'15	italo cescon pinot grigio	friuli, italy	15/60

other white varietals

'15	civettaio vermentino (doc)	montecucco, italy *certified organic	63
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pinot noir

'16	giant steps pinot noir	yarra valley, victoria	11/52
'15	dexter pinot noir	mornington peninsula, victoria	100

shiraz

'14	wykari of clare shiraz	clare valley, south australia	10/45
'13	nugan estate durif petit syrah	king valley, victoria	48
'09	lonely vineyard shiraz	eden valley, south australia	80

red blends

'14	cape mentelle trinders cab merlot	margaret river, wa	15/60
'14	domaine alary 'cairanne'	côtes du rhône, france	75

other red varietals

'15	taylor made malbec	clare valley, south australia	11/50
'15	los espinos merlot	valle central, chile	8.5/39
'13	marabino noto nero d'avola	sicily, italy *bio-dynamic	60

desserts

turkish delight pavlova	14
w/ chocolate fudge sauce + rosewater ice cream*^	
charred pineapple	14
w/ mango, macadamia + coconut*^	
caramel + hazelnut cheesecake	14
w/ strawberries + mint^	
passionfruit + white chocolate parfait	14
w/ vanilla shortbread + rhubarb^	
affogato 2 scoops vanilla ice cream, liqueur + espresso*	15
selection of ice cream + sorbet 3 scoops w/ biscotti^ *optional	11
vanilla bean, rose petal, belgian chocolate, macadamia nut, frangelico, passionfruit sorbet (dairy free), strawberry sorbet (dairy free)	

cheese selection

maffra cheddar victoria	
taleggio italy	
stilton united kingdom	
served w/ lavosh, quince paste + fig jam	9/16/24

dessert wine

frogmore creek iced riesling tasmania '15	11/53
cookoothama botrytis semillon riverina, nsw '10	8.5/40

after dinner cocktails

espresso martini	19
absolut vanilia vodka, patron xo coffee liqueur, kahlua, espresso	

liqueur coffees

french grand marnier	jamaican tia maria	
irish jamesons irish whisky	baileys irish cream	
mexican kahlua	italian amaretto	
		10

ports + cognacs

galway pipe tawny port	12
penfolds grandfather port	12
campbells rutherglen topaque, muscat	8
remy martin vsop cognac	12

winery of the month

taylor made south australia

2016 chardonnay adelaide hills

the fruit for this wine comes from birdwood in the adelaide hills, it was whole berry pressed to preserve the intense fruit flavour, this is certainly present in the wine as it is very fruit driven. the nose has citrus and stone fruit aromas, whilst on the palate you get subtle hints of the well integrated french oak.

2015 malbec clare valley

the fruit for this wine was selected from two clare valley growers, the wine has been matured in american oak (20% new, 80% old) for 12 months, this is noted in the very soft tannins. on the nose red berries and raspberries spring to mind whilst on the palate spicy notes of black pepper dance on the tongue.

glass 11 / bottle 50

champagne + sparkling

nv	la gioiosa prosecco treviso, italy	10.5/48
nv	veuve clicquot reims, france	25/130
nv	champagne jacquart reims, france	95

rosé

'15	sables d'azur côtes de provence, france	11/52
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bottled beer + cider

beer of the month: windhoek premium lager, south africa	9
cascade lite	7
boags premium lager	8
peroni, corona	8.5
dad + dave's pale ale	9.5
two birds pale ale	10

aperitifs

regal rogue native australian vermouth made using grapes from the adelaide hills + barossa wine regions + blended w/ herbs, seeds + flora from around australia. served straight up w/ ice or mixed + served refreshing + tall.	
'lively white' bianco w/ tonic + lime	9
'wild rose' perfect spritzed w/ soda or in a negroni	9 / 17

cocktails

 garfish martini	17
absolut vodka, peach liqueur + passionfruit w/ cloudy apple + agave	
 the wasp	17
bombay sapphire gin + st germain elderflower liqueur shaken w/ fresh lime	
 aperol spritz	15
aperol topped w/ ponte prosecco, soda garnished w/ orange peel	
 lychee love	17
absolut vodka + lychee liqueur shaken w/ cloudy apple juice + lime	
 garfish bloody mary	17
absolut vodka + tomato juice w/ lemon	
 pear + ginger dark + stormy	17
sailor jerry's spiced rum + domain de canton ginger liqueur shaken w/ pear puree, fresh ginger, lime + spiced sugar syrup	
 espresso martini	19
patron xo café, kahlua + absolut vanilia vodka shaken w/ espresso + organic agave syrup	

our bartenders are also able to create most classics upon request

aperitifs

campari	8
noilly prat	8
tequila	8.5

vodka

absolut pure, absolut vanilia	8.5
belvedere pure	10

gin

bombay sapphire	8.5
hendricks	10
tanqueray no. 10	10

rum

sailor jerry's	8
bacardi	8

whisky

jamesons irish	8.5
glenfiddich	10
ballentines	8

bourbon

wild turkey	8
makers mark	8
jack daniels	8.5

liqueur

amaretto	8
baileys irish cream	8
cointreau	8
drambui	8
frangelico	8
grand marnier	8
kahlua	8
lemoncello	8
sambuca	8
tia maria	8
patron xo café	19

G A R F I S H
