

G A R F I S H

Valentine's Day

\$75pp share menu, add matching wines \$110pp

la gioiosa prosecco superior treviso, italy

australian marinated olives

creamed macadamia + nasturtium pesto | spiced flatbread

'15 château de la ragotiere muscadet loire valley, france

sydney rock oysters | ginger dressing | chilli pearls

moreton bay bugs | smoked crème fraiche | apple | finger lime
ras el hanoute tuile

'16 castelli estate gewürztraminer great southern, western australia

seared hervey bay scallops | coconut | curry | lime

maple cured huon valley atlantic salmon | pomegranate | apple

'16 glaetzer-dixon 'avance' pinot noir hobart, tasmania (served chilled)

whole roasted yaamba prawns | chilli | turmeric | curry leaves

paperbark rainbow trout | warrigal greens | wattle seed | bush tomato

mesclun salad

rosemary salted chips

'15 frogmore creek iced riesling tasmania

white chocolate mousse | raspberry | dark chocolate glaze