

cocktails

	aperol spritz aperol la gioiosa prosecco soda orange peel	15
	seasonal daiquiri bacardi carta blanca cointreau seasonal fruit sorbet lime	17
	amaretto sour amaretto lemon lime egg white orange peel cherry	17
	the wasp bombay sapphire gin st germain elderflower liqueur lime pinot noir	17
	lychee love absolut vodka lychee liqueur lime	17
	garfish bloody mary absolut vodka tomato juice chilli jam horseradish	17
	lingonberry martini bombay gin lime lingonberry orange zest	17
	spiced mojito sailor jerry's spiced rum lime mint ginger ale	17
	margarita jose cuervo tequila cointreau lime salt rim agave	17
	passionfruit caipirinha cachaça passionfruit pulp lime	17
	martini bombay sapphire gin absolut vodka noilly prat hendricks gin belvedere vodka noilly prat	17 19

our bartenders are also able to create most classics upon request

winery of the month

dryridge estate megalong valley, nsw

the megalong valley is a two hour drive west of sydney and 20 minutes from the township of blackheath. dryridge is situated on 130 acres with 11 acres under vine. the first vines were planted in 2000.

2017 dryridge isabelle riesling

10/45

riesling is a very temperamental variety to grow, it is very susceptible to the weather so is really a labour of love.

this vintage is dry and light, the pink granite soil adds a unique characteristic of crisp minerality to the wine. good citrus flavour with a touch of residual sugar.

2016 dryridge theodore tempranillo

13.5/60

tempranillo is a black grape variety widely grown to make full bodied red wines in its native spain. the nose is full of flavour with notes of plum and cherry with a hint of leather coming through. palate is lush, ending with soft tannins that dance on your tongue.

bottled beer + cider

beer of the month:

rabbit & spaghetti 'the fox' lager 375ml can (clare valley, sa)

10.5

made by the guys from atlas wines in clare valley this is a clean, crisp lager with distinct hop aromas. a refreshingly drinkable lager made like a wine with care and patience.

boags premium lager (tas)

8

corona (mexico)

8.5

asahi (japan)

8.5

menabrea lager (italy)

9.5

batch brewing co – american pale ale 640ml

19

low alcohol:

peroni leggera (italy)

9.5

cider

bilpin cloudy apple cider (nsw)

9.5

grazing

australian marinated mixed olives ^{gf df}	7
edamame beans ^{gf df} wakame salt	5
macadamia + nasturtium pesto ^{cn gfo df} flatbread	8
sourdough ^{df cn} extra virgin olive oil dukkha	5
grilled ciabatta garlic butter _{or} olive tapenade	5
chicken liver parfait ^{gfo} muntrie chutney crisp bread	18

oysters

5e

natural ^{gf df} pepper berry mignonette	
crisp fried ^{df} togarashi salt garlic miso dressing	
shot ^{gf df} bloody mary celery salt	
plate natural fried shot	

½ dz / 28 dz / 56

please let your waiter know of any allergies or specific dietary requirements
vegetarian & children's menu available upon request

10% surcharge applies on sundays & public holidays

entrées

salt + pepper squid ^{gf df} chilli garlic coriander lime	17 / 26
maple cured "bruny island" atlantic salmon ^{gf} smoked crème fraîche molasses harissa	22
"hiramasa" kingfish sashimi ^{gf df} edamame purée wakame wild rice	24
king prawn dumplings ^{df} nouc cham dressing	23
steamed kinkawooka mussels ^{gf} tomato paprika chilli coriander	20
scallop ceviche ^{gf df} chilli lime coconut yuzu	22
burrata ^{gf} local figs nori lemongrass tapioca crackers	22

^{gf} gluten free ^{gfo} gluten free optional
^{cn} contains nuts ^{df} dairy free

main courses

fish + chips ^{df} crisp fried in aged beer batter tartare lemon	26
snapper pie roast garlic broccolini soubise sauce	36
crisp fried "humpty doo" whole baby barramundi ^{gf df} chilli tamarind pickled daikon salad	34
molee fish curry ^{gf df} basmati rice kachumba salad	30
whole roasted "yamba" king prawns ^{300g gf df} chilli turmeric curry leaf	36
"moreton bay" bug risotto ^{gf} ricotta lemon saffron parmesan	34
"shark bay" blue swimmer crab linguini ^{df} bisque oil tomato basil	36

check our black board for daily meat options

served with your choice of blackboard garnish and choice of sauce

black garlic jus
chimichurri
café de paris butter

sides

chips ^{gf df}	8
potato mash ^{gf}	8
smoked cheddar polenta chips ^{gf} jalapeno aioli	12
pickled beetroot + meredith goats cheese salad ^{gf cn} baby spinach pine nuts sumac amaranth	13
steamed greens ^{cn gf df} citrus hazelnut dressing	8
foragers green salad ^{gf df} caramelised red wine vinegar dressing	10
black board garnishes available as sides	12

our focus at Garfish is on serving the finest produce at a reasonable price
in conjunction with Sydney's leading fish and meat producers.
we source fish and crustaceans at the very best from the market floor and from
individual producers around Australia

in an effort to serve seafood at its premium we may at times sell out of some
varieties