









cocktails

	aperol spritz aperol la gioiosa prosecco soda orange peel	15
	seasonal daiquiri bacardi carta blanca cointreau seasonal fruit sorbet lime	17
	pisco sour capel pisco lemon lime egg white angostura bitters	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
	lime + ginger caipiroska ginger liqueur absolut vodka lime candied ginger	17
	spiced mojito sailor jerry's spiced rum lime mint ginger ale	17
	ruby grapefruit margarita jose cuervo tequila cointreau ruby grapefruit salt rim sugar	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

hentley farm barossa valley, south australia

hentley farm is a 150 acre property that was handpicked by the owners keith and alison hentschke back in the 1990's because of its soil quality and geographical contours. with a focus on perfecting the vineyards, the first wines were not released from the property until 2002.

2016 hentley farm 'poppy' field blend

10/45

a blend of 6 varieties predominantly chardonnay, riesling and viognier. an array of flavours on the nose, apricot, jasmine & orange, lead on to a textural palate where hints of oak are evident. this wine has great length finishing with balanced acidity.

2016 hentley farm 'the rogue' field blend

10/45

a blend of 8 varieties predominantly grenache, malbec & mataro. a mix of plum and raspberry followed by cardamom and rosemary on the nose lead to a complex palate that is beautifully balanced with soft tannins. this wine is all about fruit, the french oak takes a backward step leaving a soft, medium weighted wine.

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

two birds pale ale (vic)

9.5

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 hummus + nasturtium pesto ^{cn gfo df} flatbread	8
sourdough ^{df cn} extra virgin olive oil dukkha	5
grilled ciabatta garlic butter ^{or} olive tapenade	5
barramundi + chorizo croquettes truffle aioli	4e

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
coriander cured "bruny island" atlantic salmon ^{gf dfo} smoked crème fraîche pomegranate harissa dressing	22
grilled "port lincoln" sardines ^{gfo df} miche sourdough salsa verde heirloom tomato salsa	18
"yamba" prawn dumplings ^{df} nouc cham dressing	23
steamed "kinkawooka" mussels ^{gfo} chilli kaffir lime lemongrass coconut cream grilled sourdough	20
seared scallop ^{gf dfo} spanish braised lentils prosciutto mojo verde fine herbs	22

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

main courses

fish + chips ^{df} crisp fried in aged beer batter tartare lemon	26
snapper pie roast garlic broccolini soubise sauce	36
“shark bay” blue swimmer crab angel hair pasta ^{df} chilli garlic tomato basil	32
madras fish curry ^{gf df} basmati rice lime pickle coconut cream	30
whole roasted “yamba” king prawns ^{300g gf df} rosemary native thyme lemon oil	36
master stock hot pot ^{gf df} king prawns clams mussels scallops asian greens	34

check our black board for daily meat options

served with your choice of blackboard garnish and choice of sauce

black garlic jus
chimichurri
truffle 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