












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 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

the pawn wine co adelaide hills, south australia

2016 the austrian attack grüner veltliner

11/50

grüner veltliner is a white grape variety most closely associated with austria where it accounts for almost one third of all varieties planted. a fairly new variety to australia with one of the first plantings being in the adelaide hills back in 2008. delicate aromas of blossom and citrus with apple overtones. on the palate noticeable hints of spice and a prominent characteristic of white pepper. tightly woven acidity lead to a dry, refreshing mineral finish.

enjoy with... togarashi spiced "huon valley" atlantic salmon

2016 el desperado sangiovese tempranillo shiraz blend

10/45

a red blend showcasing the finest characteristics of each variety. a medium bodied wine that is a textural flavour bomb. the sexy aromatics of sangiovese along with perfumed spicy richness of tempranillo enhance the berry flavours and velvety tannins of shiraz. a red that can be enjoyed with a whole array of foods.

try with... "kinkawooka" mussel + littleneck clam pasta or meaty fish like swordfish or tuna

bottled beer + cider

beer of the month:

two birds winter stout (vic)

10

dark and brooding with a creamy mouthfeel. delicately toasty with a subtle bitterness. from the first female owned brewery in australia.

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

grazing

australian marinated mixed olives ^{gf df}	7
edamame beans ^{gf df} wakame salt	5
macadamia hummus + nasturtium pesto ^{cn gfo} flatbread	8
sourdough ^{df cn} extra virgin olive oil dukkha	5
grilled ciabatta garlic butter <u>or</u> 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
togarashi spiced "huon valley" atlantic salmon ^{gfo dfo} black garlic nori wakame grilled bread	22
crumbed zucchini flowers ^{cn} king prawn bug meat nasturtium + macadamia pesto	23
crisp fried "hiramasa" kingfish wings ^{gf df} chipotle aioli	18
blue swimmer crab saffron chowder ^{gfo} grilled miche cultured butter	18
seared scallops ^{gfo dfo} pulled pork chimichurri cotija crumbs	22

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

main courses

fish + chips ^{df}		26
crisp fried in aged beer batter tartare lemon		
snapper pie		36
roast garlic broccolini soubise sauce		
"kinkawooka" mussel + littleneck clam spaghetti ^{df}		30
bush tomato puttanesca		
middle eastern fish korma ^{gf}		30
basmati rice date + tamarind chutney		

crustaceans

moreton bay bugs	300g	36
queensland		
king prawns	300g	36
queensland		
roasted with your choice of sauce:	black bean ^{gf df cn} or coconut masala ^{gf df}	

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