

G A R F I S H



winter warmer dinners
3 course menu + matching wines 75pp

entrée

scallop + kingfish crisp fried wontons w/ miso cream, pickled cauliflower + yuzu

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grilled port Incolin sardines w/ tomato, olive + flat bread

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salt + pepper squid w/ chilli, garlic, coriander + lime

2014 willm riesling alsace, france
2015 santolin nero d'avola yarra valley, victoria

main

crisp fried whole baby snapper w/ black bean sauce, coriander + peanuts

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madras fish curry w/ basmati rice + coconut chutney

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market fish w/ harissa roast tomato tart + beetroot pesto

2014 domaine ferve chablis chablis france
2013 moorooduc estate pinot noir mornington peninsula, victoria

add a side dish for 7.5

dessert

carrot + walnut cake w/ orange cream cheese + carrot, ginger sorbet

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strawberries + cream w/ white chocolate ice cream + strawberry sponge

2008 cookoothma botrytis semillon riverina, nsw

or

affagato – 3 scoops of vanilla ice cream w/ liqueur + coffee