

A meal is not complete without a dessert...

Desserts 19

Affogato, espresso, frangelico, ice-cream, cookie, cocoa nibs (GF) 19

Sticky Date Pudding, honeycomb, butter scotch caramel, caramel pearls, berries, toffee ice cream 19

Malbec Pear, (slow cooked in spiced Malbec wine), vanilla ice cream, caramelised white chocolate (GF)19

Garrison signature whisky and honey ice cream, caramelised walnuts, white chocolate, meringue. Orange and bourbon dust 19

Basque Cheesecake , a light house-baked cheesecake from Spain, cherry coulis, caramelised white chocolate, 22

We suggest the following would be enjoyed with the above

Pedro Ximenez A delight aromatic sweet sherry, that will leave you wanting another

La Caliera Moscato. A sweet sparkle at the end of your day



Please note

prices are correct at the time of printing, However small seasonal price changes can happen and we reserve the right to amend them without notice

Public Holiday incurs a 15% loading,

No INDIVIDUALLY Split bills for large groups

V= VEGETARIAN, VO= VEGETARIAN OPTION A= ALLERGEN Ve= VEGAN

We warmly welcome you to Garrison

Our menu is mostly designed to share, please enjoy sharing with your friends and family

Lets Begin....

Southern Ocean Akoya Oysters | Crumbed Akoya with miso aioli (A) 25

Wine suggestion: Rockcliffe Method Champenoise

Escabeche (house pickles) | Aubergine and Capsicum pickle with crusty bread (Ve) 15

Pair with a lovely cocktail, matches perfectly with Dock of the Bay

Provoleta | baked Provolone cheese, spring leaves, aged balsamic vinegar, cherry tomatoes, Serrano ham, griddled sourdough (VO) 29

Wine pairing suggestion: Laissez Faire Fiano

Cauliflower steak, served char grilled with tahini and dijon emulsion, roasted hazelnuts, crumbed sumac potato, parsnip puree criollo salsa (V)

Jerusalem Artichokes | truffle oil, honey, almond dukkah, sea salt, feta (VeO) 24

Wine pairing suggestion: Ferngrove Diamond Chardonnay

Beef Empanadas | traditional Argentinian fried pastries served with Yasgua (tomato, onion & chilli sauce (A) 25

Wine pairing suggestion: Ferngrove Malbec

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Nasu Dengaku | Miso glazed eggplant, honey, sake, crispy puffed rice , sesame (VeO,GF) 23

Wine pairing suggestion: Plantagenet Angevin Riesling

Thai Tofu | deep fried tofu, house Thai sauce, sesame and spring onions (Ve,GF)19

Beer pairing suggestion: Beer Farm IPA

Baked Artichoke Ravioli | Moreish deliciousness, creamy light herb sauce, chilli oil, brassica dust (V) 22

Wine pairing suggestion Poggio Anima Grillo

The Main Event..

Gnocchi | Indulge in handmade Gnocchi smothered in a smoked soubise sauce, accompanied with tender roasted chicken, toasted pine nuts, gruyere, and crispy chicken skin.(*A,GF) 35

Wine pairing suggestion: Dal Zotto Pinot Grigio

Bavette Steak Frites | Cooked Sous Vide Medium Rare) Kidman steak marinated in bourbon espresso, served with luscious jus and creamy bearnaise (GF) 38

Wine pairing suggestion: Henschke Henry Seven

Rabbit Agnolotti | delight in housemade pasta with tender rabbit, porcini mushrooms, , and a velvety squash cream, finished with sage and roasted almonds (A)

Wine pairing suggestion: Poggio Chianti

Lamb Cazadora | succulent slow cooked lamb, market vegetables, whipped goats cheese, fresh parsley served with a slice of chargrilled sourdough

Wine pairing suggestion: Montefalcon Sangiovese

Marinated Kangaroo | roasted carrots, roast golden beetroot, preserved lemon yoghurt, chimichurri 36

Wine pairing suggestion: The Yard Cab Sauv

Mizuhata Pork Belly | Nagoya sauce, steamed rice, pickled ginger, chilli and cucumber (GF) 34

Wine pairing suggestion: Castle Rock riesling or Beer Farm Pale Ale

Locally caught Market Fish | parsley velour, crispy royal blue smashed potato, carrot two ways, and smoked maitre d'hotel butter (A) 49

Wine pairing suggestion: Silverstream Reserve Chardonnay

Sides

Grain Salad | black barley, freekeh, soy crisp, feta, broccoli, puffed rice, sultanas, pomegranate, champagne dressing, (*A) 26

Rosemary Confit Duck fat roasted potatoes | (GF) 17

Market fresh Brussel Sprouts | speck, citrus, cream and parmesan (*A, GF, VeO) 18

Farmers Market Salad, champagne dressing (V,Ve) 14