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# AUTUMN 2024 MENU

  
GARRISON  
RESTAURANT & BAR

# LUNCH

## Sourdough Base Pizzas 27

**Espanola** | broccoli, chorizo, garlic bechamel, mozzarella, parmesan <sup>\*(A)</sup>  
**Margherita** | cherry tomato, basil, fior de latte, gremolata (V)  
**Jamón** | Serrano ham, Napoli base, spinach, pecorino, olives  
**Joa’s Vegetarian** | Napoli base, roast pumpkin, mozzarella, pepitas, sun–dried tomato, spinach, feta (V)  
**Bianca** | garlic béchamel, mozzarella, mushroom, pecorino, truffle oil (V)

## Pequeño (small)

**Escabeche** (house pickles) | Aubergine and Capsicum pickle with crusty house baked bread (Ve) 15  
**Crusty House baked bread** | Normandy D’Isigny cultured French butter, black sea salt <sup>\*(A)</sup> 14  
**Jerusalem Artichokes** | truffle oil, honey, almond dukkah, feta, sea salt (VeO) 24  
**Beef Empanadas** | traditional Argentinian fried pastries served with Yasgua (tomato, onion & chilli sauce) <sup>\*(A)</sup> 25  
**Thai Tofu** | deep fried tofu, house Thai sauce, sesame, spring onion (Ve, GF ) 19  
**Baked Artichoke Ravioli** | Moreish deliciousness, creamy light herb sauce, chilli oil, brassica dust (V) 22  
**Nasu Dengaku** | Miso glazed eggplant, honey, sake, crispy puffed rice , sesame.(VeO,GF) 23  
**Freshly shucked Albany Rock Oysters**, (6) 3 amazing dressings: finger lime & chives, aged apple cider emulsion, parsley oil & pickled apple, Spiced tomato gel, dried red pepper 37

## Grande (large)

**Gnocchi** | chicken, champagne veloute, capsicum, scallions, gruyere, hazelnut dukkah, parsley oil <sup>\*(A,GF)</sup> 35  
**Bavette Steak Frites** | Kidman steak marinated in bourbon espresso sous vide, served with jus and bearnaise (GF) 38  
**Mizuhata Pork Belly** | Nagoya sauce, steamed rice, pickled ginger, chilli and cucumber (GF) 34  
**Locally caught Market Fish** | Lemon beurré blanc, cous cous, quinoa, gremolata, tapenade, sun–dried tomato , fennel & leek <sup>\*(A)</sup> 44  
**Wagyu Beef Burger** | gruyere, tomato, Garrison pickle, mixed leaves, giant onion ring magic sauce and fries (V) 26  
**The Game Changer** | all the above, with a plant–based patty and fries (VeO)29  
**Shark & Fries, local Bronzy**, | lemon yoghurt tartare, salad garnish – (GF) Battered or Grilled <sup>\*(A)</sup> 29  
**Gado Gado Salad** | steamed and raw vegetables, chilli, prawn crackers, free range egg, tofu, peanut dressing (A) 24

## Guarnición (sides)

**Market fresh Brussel Sprouts** | speck, citrus, cream and parmesan <sup>\*(A )</sup> 18  
**French Fries** | parmesan, rosemary (GF, Ve) 14  
**Fresh side salad** | (GF, V ) 12  
**Grain Salad** | black barley, freekeh, soy crisp, feta, broccoli, puffed rice, sultanas, pomegranate, champagne dressing, <sup>\*(A)</sup> 26

# DINNER

## Pequeño (small)

**Freshly shucked Albany Rock Oysters**, (6) 3 amazing dressings: finger lime and chives, aged apple cider emulsion, parsley oil & pickled apple, Spiced tomato gel, dried red pepper 37  
**Southern Ocean Akoya Oysters** | fresh herb crumb, miso kewpie (A) 25  
**Escabeche (house pickles)** | Aubergine and Capsicum pickle with crusty bread (Ve) 15  
**Provoleta** | baked Provolone cheese, spring leaves, aged balsamic vinegar, cherry tomatos, Serrano ham, griddled sourdough (VO) 29  
**Jerusalem Artichokes** | truffle oil, honey, almond dukkah, sea salt, feta (VeO) 24  
**Beef Empanadas** | traditional Argentinian fried pastries served with Yasgua (tomato, onion & chilli sauce) (A) 25  
**Nasu Dengaku** | Miso glazed eggplant, honey, sake, crispy puffed rice , sesame (VeO,GF) 23  
**Thai Tofu** | deep fried tofu, house Thai sauce, sesame and spring onions (Ve,GF)19  
**Baked Artichoke Ravioli** | Moreish deliciousness, creamy light herb sauce, chilli oil, brassica dust (V) 22

## Grande (large)

**Gnocchi** | champagne veloute, capsicum, scallions, cervelles, gruyere, hazelnut dukkah, parsley oil <sup>\*(A,GF)</sup> 35  
**Bavette Steak Frites** | Kidman steak marinated in bourbon espresso sous vide, served with jus and bearnaise (GF) 38  
**Kangaroo sous vide** | roasted carrots, roast golden beetroot, preserved lemon yoghurt, chimichurri 36  
**Mizuhata Pork Belly** | Nagoya sauce, steamed rice, pickled ginger, chilli and cucumber (GF) 34  
**Locally caught Market Fish** | Lemon beurré blanc, cous cous, quinoa, gremolata, tapenade, sun–dried tomato , fennel & leek <sup>\*(A)</sup> 44  
**Local Octopus**, (cooked sous vide) | orange, chilli, glazed fennel, pont neuf polenta, chorizo dust, salmorejo, spiced aioli <sup>\*(A,GF)</sup> 42  
**Gado Gado** | steamed and raw vegetables, chilli, prawn crackers, free range egg, tofu, peanut dressing (A) 24

## Guarnición (sides)

**Grain Salad** | black barley, freekeh, soy crisp, feta, broccoli, puffed rice, sultanas, pomegranate, champagne dressing, <sup>\*(A)</sup> 26  
**Rosemary Confit Duck fat roasted potatoes** | (GF) 17  
**Market fresh Brussel Sprouts** | speck, citrus, cream and parmesan <sup>\*(A, GF, VeO)</sup> 18  
**French Fries** | parmesan, rosemary (GF, Ve) 14  
**Fresh side salad** | (GF, V ) 12  
**Crusty fresh baked bread** | Normandy D’Isigny cultured French butter <sup>\*(A)</sup> 14

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,