

... corn puree w/ asparagus w/ rocket, avoli,  
... Umphed Capicum, beetroot + fresh chutney



G A R F I S H



## Garfish Manly Functions

Garfish Manly provides the perfect function venue, specialising in quality seafood and professional service. Garfish is located only a short walk from Manly Wharf on East Esplanade with extensive views of the harbour and pristine Manly Bay. This unique venue can cater for any special occasion, up to 40 guests, whether it be a business meeting, birthday celebration or Christmas party.

Functions are specifically designed so that guests can have a range of options when planning their event. The private dining room can accommodate a maximum of 40 guests, with the option of exclusive use available for groups of 30 or more. This room is equipped with a plasma TV screen, allowing guests to either watch live kitchen imagery or to plug in their own personal laptop. Availability for exclusive use is as follows:

- » Monday - Sunday lunch
- » Sunday - Thursday dinner (this excludes Friday and Saturday evenings).

For smaller groups there are still many areas in the restaurant that can provide an intimate and pleasurable dining experience.

Groups of 12 or more must decide on a set menu option and BYO is not available however, Garfish Manly has an exceptional national and international wine list that has been tailored to suit menu items and current trends.

Head Chef Michael Nash has provided a variety of menu options ready to tantalise any taste buds. This allows you to tailor your event to suit your needs and price range. Specific dietary requirements (for example vegetarian or gluten free menus) can be arranged prior to the event day. Children's menus are also available.

Function packages can also be created to meet the needs of non-traditional events such as:

- » Cocktail functions- With delicious canapés and a range of beverage packages to choose from, Garfish Manly provides the perfect setting to host your next cocktail party!
- » Corporate functions- The private dining room is a great location for your next boardroom function. With a variety of packages available, ranging from boardroom breakfasts through to full day conferences, we are certain that we can create a function tailored to suit all of your individual needs and requirements.

For more information on hosting your next event, please contact the functions manager who will be happy to help you work through the details. Don't forget to check the Garfish face book and twitter page to be informed of current specials and promotions. Please find attached the set menu options and terms and conditions for your consideration.

To confirm your function we must receive the confirmation form with your credit card details via fax or email. With confidence and pride the Garfish team ensure that your event will be one to remember.

Thank you and we hope to see you soon.

Kinds Regards

Garfish Functions Manager  
Garfish Manly  
Ph: 02 99770707  
Fax: 02 99772272  
Email: manly@garfish.com.au

## Three Course Lunch/Dinner Menu

**\$70 Per Person**  
(\$80 per person with canapés)

**bread**

sourdough w/ za'atar & extra virgin olive oil

**entree**

salt and pepper squid  
w/ chilli, garlic, coriander & lime

grilled sardines  
w/ melitzano, truss cherry tomatoes and ligurian olives

sydney rock oysters natural  
half dozen oysters w/ mignonette dressing

**mains**

pan roast whole flounder  
w/ buerre noisette, lemon, parsley and sauce gribiche

thai red fish curry  
w/ coconut rice, peanuts and pickled apple eggplant

fish of the day  
w/ chefs choice of garnish

duck leg confit  
w/ grilled figs, frisee, hazelnuts and bigarade sauce

main courses will be served with a green salad  
w/ red wine vinaigrette

**desserts**

belgian waffle  
w/ chocolate mint ice cream,  
mocha sauce and chocolate shavings

mango and cocnut parfait  
w/ passionfruit and coconut biscuit

dark chocolate pecan pie  
w/ cinnamon ice cream

**coffee or tea**



## Premium Three Course Lunch/Dinner Menu

**\$85 Per person**  
(\$95 Per Person with canapés)

**bread**

sourdough w/ za'atar & extra virgin olive oil

**selection of canapés**

(choice of three)

**entree**

mixed oyster plate  
half dozen, fried, natural & shot

crisp fried zucchini flowers  
filled w/ atlantic salmon w/ salsa verde and rocket

king prawn and prosciutto salad  
w/ fennel remoulade, citrus and mizuna

seared hervey bay scallops  
w/ pork belly, daikon salad and hoi sin caramel

**mains**

wood roasted moreton bay bugs  
w/ aioli and lemon

duck leg confit  
w/ grilled figs, frisee, hazelnuts and bigarade sauce

fish of the day  
w/ chefs choice of garnish from the blackboard

snapper pie  
w/ roasted garlic, broccolini and sauce soubise

main courses will be served with green salads  
and wood roasted vegetables

**desserts**

mango and coconut parfait  
w/ passionfruit and coconut biscuit

dark chocolate pecan pie  
w/ cinnamon ice cream

wood roasted peaches  
w/ chocolate mousse and spiced amaretto syrup

vanilla panna cotta  
w/ caramelised figs and balsamic syrup

**coffee or tea**



## Vegetarian & Non Seafood Menu

### bread

sourdough w/ za'atar & extra virgin olive oil

### entrée

spinach salad\*

w/ beetroot, pine nuts & goats cheese

prosciutto and rocket salad

w/ a balsamic vinaigrette and parmesan

### mains

vegetarian tasting plate

a selection of garnishes from the menu

duck leg confit

w/ grilled figs, frisee, hazelnuts and bigarade sauce

main courses will be served with green salads

### desserts

belgian waffle

w/ chocolate mint ice cream, mocha sauce  
and chocolate shavings

dark chocolate pecan pie

w/ cinnamon ice cream

mango and coconut parfait

w/ passionfruit and coconut biscuit

### coffee or tea

## Terms & Conditions Function Bookings

A function at Garfish Manly will be confirmed upon receipt of credit card details and signed Terms and Conditions. No deposit is required, however, please take note of our cancellation policy and confirmation of numbers listed below.

A cancellation fee will apply if a function is cancelled within seven (7) days of the scheduled function date. This fee will be 20% of the total catering amount for food, and will be charged on the credit card provided. No fee will be charged if the function is cancelled more than seven (7) days in advance.

Numbers are to be confirmed by you, by phone call at least 48 hours in advance of your booking. Minimum number charges do apply and are as follows: 30 pax Monday – Sunday; in order to have the private dining room for exclusive use.

All functions booked are not permitted to BYO. We do have set beverage packages available, and operate under an 'on consumption' basis. You are advised to pre order wines to ensure adequate stocks are available & chilled for your event.

Menu prices do not include a gratuity, if you would like one to be added please specify.

Linen tablecloths & overlays are available if you wish your tables to be set with these. An additional charge of \$2.00 per person is applied.

The menus provided are subject to seasonal changes. Please note that due to the quality of our fish and seafood; sometimes we will not be able to get some items on the day. We will call ahead on the day to inform you of this, and will ensure that a suitable alternative will be available in this event. All prices quoted are subject to change. Receipt of your credit card details will secure the menu price at this time.

A set children's menu for children under 12 will be available also. It will be at a cost of \$20 per child. Please note that children are not included in the minimum numbers required to book the private dining room.

Garfish has taken measures to ensure that guests enjoy alcohol without danger to themselves, fellow guests or staff. Staff have been trained in the practices of RSA and management supports the actions of staff in refusing service to intoxicated, disorderly or underage patrons, in accordance with the Responsible Service of Alcohol Act.

There is a plasma screen which can be connected to laptops or a DVD player, however, your own cables will need to be provided if wishing to use this service. Please let us know if you wish to use this facility.

Garfish Manly does not assume responsibility or liability for any loss or damage to any property belonging to the client, client's guests or invitees; or for any injury sustained to the clients during their time at Garfish. Garfish also reserves the right to remove any undesirable persons from the event or the restaurant premises without liability. The client is liable for the actions of their invitees and any damages or losses incurred during the event. Any costs will be billed directly to the client.

Please sign and return these terms and conditions by fax (02) 9977 2272 to indicate that you have understood and are agreeing to them.

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Clients signature & date      Booking name / Company      Function date & time

Card Type: AMEX / VISA / MASTERCARD / DINERS

Card Holders Name: \_\_\_\_\_

Card number: \_\_\_\_\_

Expiry date: \_\_\_\_\_

Signature: \_\_\_\_\_

Booking contact person: \_\_\_\_\_

Contact person e-mail: \_\_\_\_\_

Contact person mobile number: \_\_\_\_\_

Contact person phone: \_\_\_\_\_

We advise guests to make wine choices one week prior to the event as to ensure adequate stocks of the wine chosen are available & chilled.