

with Sweet Corn Purée w/ Asparagus w/ Rocket Avoli  
with Umpled Capslom, Beetroot + Fried Club



GARFISH

# New Year's Eve 2013

\$150 per person

live entertainment by Rachel Collis from 8pm  
manly cove fireworks at 9pm, proudly sponsored by garfish



# Seafood Menu

## champagne cocktail on arrival

### appetiser

yellowfin tuna tartare

### selection of mixed breads

w/ taramasalata, olive oil and balsamic vinegar

### entrée

grilled scallops

w/ pork belly, roasted apple and pea puree

beetroot cured atlantic salmon

w/ fennel, finger lime, persian feta and salmon roe

sydney rock oysters

w/ green papaya salad and nam jim

### mains

wood roasted cone bay barramundi

and salt 'n' pepper soft shell crab

w/ asian masterstock and bok choy

roasted macadamia crusted lamb rack

w/ potato and confit garlic gnocchi

truss cherry tomatoes

grilled swordfish and roasted king prawn

w/ salad of avocado, rocket, semi dried tomatoes

and herb, pine nut dressing

green salad w/ red wine vinaigrette served for the table

### desserts

coconut panna cotta

w/ passionfruit jelly and lime macaroons

chocolate assiette

w/ dark chocolate and frangelico mousse

triple chocolate brownie

bitter sweet chocolate and honey tart

pavlova

w/ vanilla mascarpone, fresh mango and pineapple

### coffee or tea



# Vegetarian & Non Seafood Menu

## champagne cocktail on arrival

### appetiser

mushroom and parmesan arancini  
w/ herb, pine nut dressing

### selection of mixed breads

w/ taramasalata, olive oil and balsamic vinegar

### entrée

rocket and prosciutto bruschetta  
w/ vine ripened tomatoes, bocconcini  
capers and balsamic reduction

spinach and beetroot salad  
w/ goats cheese and pine nuts

### mains

wood roasted black figs  
w/ blue cheese, radicchio, walnuts

wood roasted macadamia crusted lamb rack  
w/ potato and confit garlic gnocchi  
truss cherry tomatoes

green salad w/ red wine vinaigrette served for the table

### desserts

coconut panna cotta  
w/ passionfruit jelly and lime macaroons

chocolate assiette  
w/ dark chocolate and frangelico mousse  
triple chocolate brownie  
bitter sweet chocolate and honey tart

pavlova  
w/ vanilla mascarpone, fresh mango and pineapple

### coffee or tea

## New Year's Eve Bookings Terms & Conditions

### Credit card deposit

We will hold this information securely and will not take a deposit, however, if cancellation of event is made with less than 48 hours notice we will charge you 50% of the menu price times the number of guests booked.

### Confirmation of numbers

Numbers are to be confirmed by you, by phone call at least 48 hours in advance. This is the number you will be charged for on the day.

### Allocated booking times

Early sittings from 5.30pm to 7pm must leave their tables 3 hours after their booking time.

### BYO

BYO is not permissible for New Year's Eve bookings.

### Children

We do not cater for children on New Year's Eve. If you include them in your party they will be charged at \$150 per head and offered the set menu.

**Please sign and return these terms and conditions by fax (02) 9977 2272 or scanned via email to [manly@garfish.com.au](mailto:manly@garfish.com.au) to indicate that you have understood and are agreeing to them.**

### Execution

I understand and agree to the function bookings terms and conditions as outlined above.

Signature & date: \_\_\_\_\_

Booking name/company: \_\_\_\_\_

Booking time: \_\_\_\_\_

Number of guests: \_\_\_\_\_

### Credit card details

Card Type: AMEX / VISA / MASTERCARD

Card holder name: \_\_\_\_\_

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

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

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

### Booking contact details