

Roasted Asparagus w/ rocket, avo, + truffle oil  
Sweet Corn Purée w/ Sawtooth Kipper  
Unpickled Capslam, Beetroot + truffle oil



GARFISH

# Valentine's Day 2014

\$75 per person

live entertainment by David Duchesne



# Seafood Menu

**selection of mixed breads**

w/ taramasalata, olive oil and balsamic vinegar

**entrée**

seared yellowfin tuna  
w/ pickled daikon and ginger  
wakame seaweed salad and ponzu

crisp fried zucchini flowers  
w/ salted hapuka and scallops  
sauce vierge and ligurian black olives

prawn and snapper raviolo  
w/ shellfish bisque, avruga caviar  
radish and baby herb salad

**mains**

wood roasted blue eye trevalla  
w/ confit garlic and potato gnocchi, asparagus  
radicchio and basil pesto

hot smoked atlantic salmon  
w/ fennel, apple, watercress and walnut salad  
chive beurre blanc

crisp fried salt and pepper soft shell crab  
and pork belly  
w/ green papaya, pomelo and peanut salad  
chilli lime dressing

wood roasted lamb rack  
w/ chermoula, chickpea crust and eggplant  
preserved lemon and parsley salad

green salad w/ red wine vinaigrette served for the table

**desserts**

dark chocolate assiette  
a share tasting plate for two

fresh blueberry crème brûlée  
w/ almond madeleines

wood roasted peaches  
w/ clotted cream and amaretti crumble

**coffee or tea**

# Vegetarian & Non Seafood Menu

## selection of mixed breads

w/ taramasalata, olive oil and balsamic vinegar

## entrée

wood roasted black figs

w/ blue cheese, rocket, walnuts and  
balsamic reduction

spinach and beetroot salad

w/ goats cheese and pine nuts

## mains

pappardelle pasta

w/ asparagus, semi dried tomatoes  
ligurian black olives, radicchio and basil pesto

wood roasted lamb rack

w/ chermoula, chickpea crust and eggplant  
preserved lemon and parsley salad

green salad w/ red wine vinaigrette served for the table

## desserts

dark chocolate assiette  
a share tasting plate for two

fresh blueberry crème brûlée  
w/ almond madeleines

wood roasted peaches  
w/ clotted cream and amaretti crumble

## coffee or tea



## Valentine's Day 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 night.

### Allocated booking times

Early sittings from 5.30pm to 7pm must leave their tables two hours and fifteen minutes after their booking time.

### BYO

BYO is not permissible for Valentine's Day bookings.

### Children

We do not cater for children on Valentine's Day. If you include them in your party they will be charged at \$75 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

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

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

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

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