

GARFISH

# Garfish's biggest event of 2015!

Join us to celebrate New Years Eve

Enjoy an exquisite four course set menu, glass of Veuve Clicquot on arrival  
and live entertainment by Michael Duchesne

\$150 per person



# Four course seafood menu

glass of veuve clicquot champagne on arrival

## appetiser

smoked blue eye trevalla and prawn croquette  
w/ preserved lemon aioli

## selection of mixed breads

w/ taramasalata, olive oil and balsamic vinegar

## entrée

snapper and lobster tail raviolo  
w/ finger lime beurre blanc, flying fish roe  
and micro cress

grilled scallops

w/ spiced apple puree, black pudding  
and hazelnut crumble

crisp fried soft shell crab and pork belly  
w/ asian slaw and three flavour sauce

## mains

wood roasted barramundi  
w/ chargrilled moreton bay bug,  
sautéed ricotta and rosemary gnocchi,  
roasted pumpkin, kale and black olive butter

smoked duck breast and duck leg confit  
w/ smoked garlic and potato gratin, pea puree  
and sauce bigarade

grilled nz king salmon  
w/ wood roasted scampi, salad of rocket, charred baby  
fennel, cherry tomatoes, pickled radish  
and citrus dressing

green salad w/ red wine vinaigrette served for the table

## desserts

deconstructed cheesecake  
w/ peanut butter ice cream, chocolate soil  
and peanut brittle

dark chocolate pecan pie  
w/ frangelico parfait

coconut panna cotta  
w/ chargrilled stone fruits and lime sorbet

coffee or tea

# Four course non-seafood alternative menu

glass of veuve clicquot champagne on arrival

**appetiser**

mushroom and truffle oil arancini  
w/ basil pesto

**selection of mixed breads**

w/ olive oil and balsamic vinegar

**entrée**

wood roasted black figs and blue cheese  
w/ balsamic, rocket and hazelnuts

duck, pork and pistachio terrine  
w/ pear chutney, mache and raisin, walnut bread

**mains**

smoked duck breast and duck leg confit  
w/ smoked garlic and potato gratin, pea puree  
and sauce bigarade

vegetarian tasting plate

green salad w/ red wine vinaigrette served for the table

**desserts**

deconstructed cheesecake  
w/ peanut butter ice cream, chocolate soil  
and peanut brittle

dark chocolate pecan pie  
w/ frangélico parfait

coconut panna cotta  
w/ chargrilled stone fruits and lime sorbet

**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

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

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

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

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