

GARFISH

Celebrate with your loved one at
Garfish this Valentine's Day
Sunday 14 February 2016

\$80 per person

\$110 per person with matched wines



Three course seafood menu

selection of mixed breads

w/ taramasalata, olive oil and balsamic vinegar

entrée

salt and pepper squid
w/ coriander, chilli and lime

seared yellowfin tuna
w/ avocado, smoked cherry truss tomatoes
herb salad and preserved lemon dressing

wood roasted figs
w/ prosciutto, blue cheese, watercress
walnuts and balsamic reduction

blue eye trevalla and king prawn raviolo
w/ finger lime beurre blanc, flying fish roe and micro cress

*scarborough semillion, hunter valley, nsw, 2012, or
nanny goat pinot noir, central otago, nz, 2014*

mains

wood roasted barramundi
w/ sautéed confit potatoes and english spinach
w/ cauliflower puree, truffled red wine butter

grilled atlantic salmon
w/ rocket, borlotti beans, ruby grapefruit
and gazpacho vinaigrette

crisp fried soft shell crab and pork belly
w/ green papaya salad, thai herbs
and coconut, lime dressing

glazed five spiced beef short rib
w/ wok fried bok choy, sticky rice cake

green salad w/ red wine vinaigrette served for the table

*cumulus chardonnay, orange, nsw, 2014, or
maiolo shiraz, margaret river, wa, 2014*

dessert and coffee or tea

dark chocolate brownie
w/ peanut butter ice cream and salted peanut caramel

belgian waffle
w/ peaches, clotted cream ice cream
and amaretto crumble

rosewater panna cotta
w/ apricots, pistachio praline and vanilla pashmak

deconstructed lemon curd tart
w/ fresh berries and raspberry sorbet

*frogmore creek iced riesling, cambridge, tas, 2014, or
galway pipe tawny port*



Three course vegetarian menu

selection of mixed breads
w/ olive oil and balsamic vinegar

entrée
wood roasted black figs
w/ blue cheese, rocket, walnuts
and balsamic reduction

baby spinach and goats cheese salad
w/ beetroot, pinenuts and citrus dressing

*scarborough semillion, hunter valley, nsw, 2012, or
nanny goat pinot noir, central otago, nz, 2014*

mains
linguine
w/ roasted sweetcorn, red capsicum, cherry tomatoes,
basil pesto and pecorino

tasting plate
sautéed chat potatoes and english spinach w/ cauliflower
puree, truffled red wine butter
rocket, borlotti beans, ruby grapefruit and gazpacho
vinaigrette
green papaya salad, thai herbs and coconut, lime dressing
wok fried bok choy, sticky rice cake

green salad w/ red wine vinaigrette served for the table

*cumulus chardonnay, orange, nsw, 2014, or
nugan estate alfredo sangiovese, king valley, sa, 2012*

desserts
dark chocolate brownie
w/ peanut butter ice cream and salted peanut caramel

belgian waffle
w/ peaches, clotted cream ice cream
and amaretto crumble

deconstructed lemon curd tart
w/ fresh berries and raspberry sorbet

*frogmore creek iced riesling, cambridge, tas, 2014, or
galway pipe tawny port*

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 day.

Allocated booking times

Early sittings from 5.30pm to 7.15pm must leave their tables 2 hours and 15 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 \$80 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 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: _____