



FUNCTIONS CROWS NEST

GARFISH
restaurant | bar



FUNCTIONS AT GARFISH

Boasting an award winning seafood menu and an exceptional wine list Garfish Crow's Nest is the perfect venue for a relaxed intimate occasion on the North Shore. Situated in the heart of Crow's Nest, it is the perfect venue for a less traditional function.

Garfish Crow's Nest will tailor the menu to suit your event, our head chef Anthony Sulengkar can provide a variety of menu options to meet every taste and budget. Our set menu is available to functions with 12 or more guests and caters for specific dietary requirements, vegetarian alternatives and special menus for children.



OUR FUNCTIONS SPACES

Indoors has a relaxed, warm feel, while outdoors our al fresco area is available all year round and equipped with heaters and blankets during the cooler months.

Crow's Nest can cater for functions of up to 18 guests at the following times:

AVAILABLE

Monday – Sunday: Lunch from 12 noon

Monday – Thursday and Sunday: Dinner from 5.30pm

Friday – Saturday: Dinner from 8.30pm

CAPACITY

12pax – 18pax

MINIMUM SPEND

\$75 per person

3 COURSE SET MENU \$75 P P

BREAD

sour dough
extra virgin olive oil | za'atar

ENTRÉE

salt & pepper squid
chili | garlic | coriander | lime

seared scallops
slow roasted pork belly | chilli lemongrass
dressing

char grilled octopus
chimichurri | chipotle aioli | pickled jalapeno |
pico de gallo

MAINS

grilled atlantic salmon
kaffir lime beurre blanc | mash | spinach

aromatic javanese seafood curry
coconut rice | pickled vegetables

lamb rump | gippsland | 300g
red wine jus

*main courses will be served with green salad |
caramelised red wine vinaigrette
and chips to share*

DESSERT

dark chocolate gianduja mousse
mixed berry compote | hazelnut dacquoise

pina colada panna cotta
pineapple salsa | malibu syrup | coconut sorbet
| macaroon

mango eton mess
meringue shards | white chocolate soil |
yuzu curd | coral tuile | sorbet

coffee or tea



3 COURSE PREMIUM SET MENU \$85 P P

BREAD

mixed bread boards
olives | taramasalata

OYSTERS

sydney rock oysters
mountain pepper mignonette

ENTRÉE

salt & pepper squid
chili | garlic | coriander | lime

seared scallops

slow roasted pork belly | chilli lemongrass
dressing

char grilled octopus

chimichurri | chipotle aioli | pickled jalapeno |
pico de gallo

MAINS

grilled atlantic salmon
kaffir lime beurre blanc | mash | spinach

aromatic javanese seafood curry
coconut rice | pickled vegetables

lamb rump | gippsland | 300g
1 roasted king prawn

red wine jus

snapper pie

broccolini | confit garlic | sauce soubise

*main courses will be served with green salad |
caramelised red wine vinaigrette
and chips to share*

DESSERT

dark chocolate gianduja mousse
mixed berry compote | hazelnut dacquoise

pina colada panna cotta
pineapple salsa | malibu syrup | coconut sorbet
| macaroon

mango eton mess
meringue shards | white chocolate soil |
yuzu curd | coral tuile | sorbet

coffee or tea



SHARING MENU

3-COURSE \$75 PP

BREAD

home made flat bread and sour dough
taramasalata | extra virgin olive oil | za'atar

ENTRÉE-CHOOSE 2

salt and pepper squid
chili | garlic | coriander | lime

chargrilled octopus
chimichurri | chipotle aioli | pickled jalapeno |
pico de gallo

seared scallops
slow roasted pork belly | chilli lemongrass
dressing

ocean trout tartare
yuzu dressing | chilli puree | quail egg |
prawn crackers

MAINS-CHOOSE 2

grilled atlantic salmon
kaffir lime beurre blanc

grilled cone bay barramundi

char grilled rump cap
| 'riverina' grass fed angus |
cafe de paris butter

lamb rump | gippsland | 300g
red wine jus

*main courses will be served with:
green salad | caramelised red wine vinegar
chips | mash | chefs choice of board garnish*

DESSERT-CHOOSE 2

dark chocolate gianduja mousse
mixed berry compote | hazelnut dacquoise

cheese of the day
lavosh | Wolf honeycomb | fig jam

mango eton mess
meringue shards | white chocolate soil | yuzu
curd | coral tuile | sorbet

coffee or tea

ADDITIONS:

add oysters 3 ways: natural w/ mignonette | bloody mary shot | fried w/ wakame & ponzu \$12pp

add crustceans: moreton bay bugs & mooloolaba king prawns roasted brushed w/ lemon butter \$18pp

TERMS & CONDITIONS

RESERVATIONS AND DEPOSIT:

A function at Garfish Crows Nest will be confirmed upon receipt of credit card details and signed Terms and Conditions. We do not require a deposit; however, please take note of our cancellation policy and confirmation of numbers listed below.

FUNCTION CANCELLATIONS:

We reserve the right to impose a 20% a cancellation fee if a function is cancelled within seven days of the scheduled function date. No fee will be charged if the function is cancelled more than seven (7) days in advance.

CONFIRMATION OF NUMBERS:

Numbers are to be confirmed by you, by phone call at least 48 hours in advance of your booking, we will call you on the day for a final confirmation. You will be charged for the number of guest you confirm.

ALCOHOL AND BEVERAGE PACKAGES:

As we are fully licensed venue we do not permit BYO for functions. We operate under an 'on consumption' basis. You are advised to pre-select wines to ensure adequate stocks are available & chilled for your event.

SURCHARGE AND GRATUITY:

A 10% Surcharge does apply to all functions booked on Sundays and Public Holidays. Menu prices do not include a gratuity, if you would like one to be added please specify.

SEASONAL MENU CHANGES AND PRICING:

To ensure we are constantly maintaining our high standards of produce and service our menus are subject to seasonal changes. 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.

RESPONSIBLE SERVICE OF ALCOHOL:

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.

PAYMENT:

Payment must be made in full on the day of the function using cash, credit or EFT via prior arrangement with Garfish management. Eftpos facilities are available.

INDEMNITY AND DAMAGES:

Garfish Crows Nest 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.

CHILDREN:

A set children's menu for children under 12 will be available at a cost of \$20 per child.

FUNCTIONS AGREEMENT

PAYMENT:

Payment must be made in full on the day of the functions using cash, credit / EFTPOS or electronic funds transfer (EFT) via prior arrangement with Garfish management.

Please sign and return these terms and conditions via email to crowsnest@garfish.com.au to indicate that you have understood and are agreeing to the terms.

EXECUTION:

I understand and agree to the function bookings terms and conditions as outlined above. I acknowledge that BYO is not permissible for functions.

Signature & date: _____

Booking name / company: _____

Function date & time: _____ Number of guests: _____

CREDIT CARD DETAILS:

Card type: AMEX / VISA / MASTERCARD Card holder name: _____

Card number: _____

Expiry date: _____ CVV: _____ Signature: _____

CREDIT CARD DETAILS:

Booking contact person: _____

Contact persons email: _____

Contact persons mobile number: _____ Contact persons phone number: _____