



MELBOURNE CUP

AT GARFISH CROWS NEST

TUESDAY 3RD NOVEMBER

**3 course lunch
glass of sparkling on arrival
\$90pp**

Contests and prizes throughout the afternoon including best dressed, lucky door prizes and sweeps.

SET MENU | \$90PP

BREAD

chargrilled flatbread | taramasalata
sourdough | olive oil | za'atar

ENTREE

hiramasa kingfish sashimi
white soy | finger lime | sea grapes | wasabi mayo

seared scallops
rodriguez black pudding | broad bean purée | sobrassada vinaigrette

crispy fried zucchini flowers filled w/ prawns & snapper
asian 'chimi churri' | soy caramel | king prawn

grilled asparagus
poached egg | kaffir lime beurre blanc | petit bouche

MAINS

grilled ocean trout
mussels | vongole | farro 'paella'

chargrilled 'grainge' eye fillet & moreton bay bug
café de paris butter | kumara chips

grilled blue eye trevalla & scampi
potato fondant | pancetta lardon | spring onions

angel hair pasta
wild mushroom ragout | white truffle oil

DESSERT

strawberry semifreddo
champagne granita | limoncello gel

chocolate hazelnut torte
roasted almond tuile | blackberry ripple ice cream

peach trifle
white chocolate meringue | passionfruit jelly | raspberry sorbet

tea or coffee

TERMS & CONDITIONS

cancellations

A cancellation fee will apply if you cancel your booking within 72 hours of the scheduled date. This fee will be 50% of the total catering amount for food, and will be charged on the credit card provided. No fee will be charged if your booking is cancelled more than 72 hours in advance.

confirmation of numbers

Numbers are to be confirmed by you 72hrs in advance. You will be charged for the number of guests you confirm.

alcohol

No BYO is permitted on the day and all beverages will be charged on consumption.

gratuity

Menu prices do not include a gratuity, if you would like one added please specify.

menu changes

The menus provided within are subject to change, due to the quality of our fish and seafood sometimes we will not be able to get some items on the day. We will ensure that a suitable alternative will be available.

children

Unfortunately a children's menu is not available. Any children dining with your party will be required to order from the set menu provided within and will be charged the menu price of \$90

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 event using cash, eftpos or credit card.

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.