



FUNCTIONS CROWS NEST

GARFISH  
restaurant | bar



# FUNCTIONS AT GARFISH

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

Garfish Crows Nest will tailor the menu to suit your event, our chef/owner Michael Nash and his team 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

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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.

Crows Nest can cater for functions of up to 18 guests at the following times:

### AVAILABLE

Tuesday – Sunday: Lunch from 12 noon

Tuesday – Thursday: Dinner from 5pm

Friday – Saturday: Please contact the restaurant directly for availability

### CAPACITY

12pax – 18pax

### MINIMUM SPEND

\$80 per person

# SET MENU

## 3-COURSE \$90PP

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### BREAD

**sourdough** |  
**chargrilled garlic & rosemary focaccia**  
taramasalata | za'atar | extra virgin olive oil

### ENTRÉE

**salt & pepper new zealand arrow squid** gf | dfo  
chilli | garlic | coriander | lime

**seared scallops** gf  
spiced carrot purée | broad beans | chorizo tuille

**huon salmon sashimi** df | cn  
white soy ginger dressing | chilli oil | grapefruit  
karkalla | sea grapes

### MAINS

**fish of the day**  
chefs selection of garnish

**sri lankan fish & king prawn curry** gf | dfo  
green pea pilau | cucumber pickle

**char grilled 250g 'grainge' sirloin**  
mash | charred broccolini | red wine jus  
watercress

*main courses will be served with green salad  
dijon shallot vinaigrette  
and chips to share*

### DESSERT

**sticky date pudding** gf  
pedro ximénez ice cream | butterscotch

**coconut milk & crystalised ginger pannacotta**  
df | gf | cn  
poached rhubarb | puffed wild rice brittle

**selection of cheese**  
lavosh | fresh honeycomb | fig jam

*coffee or tea*

### ADDITIONAL EXTRAS:

**add freshly shucked sydney rock oysters:**  
natural w/ chardonnay mignonette \$6.50 per oyster

**add crustceans: moreton bay bugs & queensland king prawns chargrilled brushed w/ lemon herb butter \$35pp**

# PREMIUM SET MENU

## 3-COURSE \$110PP

### BREAD

sourdough | chargrilled garlic &  
rosemary focaccia | olives  
taramasalata | za'atar | extra virgin olive oil

### ENTRÉE

half dozen freshly shucked  
sydney rock oysters gf | df  
chardonnay mignonette

seared scallops gf  
spiced carrot purée | broad beans | chorizo tuille

huon salmon sashimi df | cn  
white soy ginger dressing | chilli oil | grapefruit  
karkalla | sea grapes

snapper & prawn filled zucchini flowers gf | df  
succotach | aioli

### MAINS

fish of the day  
chefs selection of garnish

chermoula queensland tiger prawns gf | dfo  
carrot harissa | chickpea preserved lemon  
labneh salad

snapper pie  
broccolini | confit garlic | sauce soubise

beef eye fillet 200g 'grainge' grain fed angus  
w/ moreton bay bug gf  
mash | charred broccolini | red wine jus  
watercress

*main courses will be served with green salad  
dijon shallot vinaigrette  
and chips to share*

### DESSERT

sticky date pudding gf  
pedro ximénez ice cream | butterscotch

coconut milk & crystalised ginger pannacotta  
gf | df | cn  
poached rhubarb | puffed wild rice brittle

dark chocolate fireball  
chocolate mousse | raspberry namelaka  
raspberry sorbet

*coffee or tea*



# VEGETARIAN OPTION

## BREAD

**sourdough**  
**chargrilled garlic & rosemary focaccia**  
za'atar | extra virgin olive oil

## ENTRÉE

**spinach & beetroot salad** gf | cn  
goats cheese | pine nuts  
citrus hazelnut dressing

**crisp fried zucchini flowers** gf | df  
filled w/ chickpeas | zucchini | capsicum | potato  
broad beans | garnished w/ carrot harissa &  
micro herbs

## MAINS

**vegetarian tasting plate** gf | dfo | cn  
charred asparagus | confit blood orange salad  
'WoLF' honey dressing | haloumi | pecans  
|steamed green beans | citrus hazelnut dressing

**sri lankan vegetable curry** gf | df  
tempura tofu | baby zucchini | broccolini  
green pea pilaf | cucumber pickle

*main courses will be served with green salad  
dijon shallot vinaigrette  
and chips to share*

## DESSERT

**sticky date pudding** gf  
pedro ximénez ice cream | butterscotch

**coconut milk & crystalised ginger pannacotta**  
df | gf | cn  
poached rhubarb | puffed wild rice brittle

**selection of cheese**  
lavosh | fresh honeycomb | fig jam

*coffee or tea*





# TERMS & CONDITIONS

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## 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.

## SERVICE CHARGES AND SURCHARGE:

A service charge of 5% will apply to all functions.

An additional 10% Surcharge applies to all functions booked on Sundays and Public Holidays.

## 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

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## 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](mailto: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: \_\_\_\_\_

Menu option: \_\_\_\_\_

## 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: \_\_\_\_\_