

GARFISH

restaurant I bar

3 COURSE SET MENU | \$170pp

Champagne Laurent Perrier & Oysters on arrival +\$30pp

BREAD

sourdough | olive, rosemary & garlic focaccia

house-made taramasalata | olive oil | balsamic

ENTREE (tasting plate)

seared hokkaido scallop gf | df | n

cauliflower puree | chorizo | nduja crumb | capers

cucumber cured king trout gf

apple basil gel | wasabi peas | yoghurt crisp | freeze dried lemon

beer battered king prawn soft shell taco

pickled jalapeno & savoy cabbage | blackened corn | ranch | sriracha mayo

salt & pepper squid

chilli | garlic | coriander | lime

MAINS (alternate drop)

grilled swordfish | wood fired moreton bay bug

spring green gnocchi | goats curd | pancetta crisp

wood roasted humpty doo barramundi | king prawns $gf \mid df \mid n$

roasted asparagus | grapefruit & fennel salad | romesco

DESSERT (alternate drop)

vanilla panna cotta gf | n

lemon & elderflower gel | strawberries | pistachio

double chocolate tart

dark chocolate ganache | salted caramel | vanilla ice cream

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 require to order from the set menu provided within and will be charged the menu price.

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 practises 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

INDEMNITY AND DAMAGES

Garfish 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.