




**FUNCTIONS KIRRIBILLI**

**GARFISH**  
restaurant | bar



GARFISH

## FUNCTIONS AT GARFISH

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Boasting an award winning seafood menu and an exceptional wine list Garfish Kirribilli is the perfect venue for a relaxed intimate occasion on the North Shore. Located just a short stroll from the harbour in the heart of Kirribilli, this is the perfect venue for a less traditional function.

Garfish Kirribilli will tailor the menu to suit your event, our Head Chef, Mick Hicks, 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.





## AL FRESCO AREA

The beautiful al fresco area can accommodate up to 22 guests for exclusive use.

This area is available all year round and equipped with heaters and blankets during the cooler months. Guests can select from the following function times.

### AVAILABLE

Monday – Saturday: Lunch from 12 noon

Monday – Thursday: Dinner from 5.30pm

Friday – Saturday: Dinner from 8pm

### CAPACITY

12pax – 22pax

### MINIMUM SPEND

\$60 per person

# SET MENU

TWO COURSE 60PP | THREE COURSE 75PP

## TO SHARE

**australian marinated olives**

**sourdough**

w/ olive oil + za'atar

**wallis lake sydney rock oysters sup 4ea**

natural, fried or shot

## ENTRÉE

**grilled or crumbed fish tacos**

w/ red cabbage, pico di gallo + mango chutney

**half shell scallops**

w/ spiced pumpkin, prosciutto + goats cheese

**salt + pepper squid**

w/ coriander + chilli

## MAINS

**fish of the day**

w/ chefs choice of garnish

**hot + sour fish broth**

w/ flat egg noodles + bean sprouts

**lamb backstrap**

w/ smoked eggplant, cauliflower tabbouleh + feta

*served w/ three grain salad, kale, radish +  
sumac dressing*

## DESSERT

**charred pineapple**

w/ mango, macadamia + coconut

**turkish delight pavlova**

w/ chocolate fudge sauce, pistachio + rosewater  
ice cream

**choice of cheese**

w/ fig + walnut crostini, quince paste + fig jam

**coffee, T2 tea, hot chocolate**



# PREMIUM SET MENU

TWO COURSE 70<sup>PP</sup> | THREE COURSE 85<sup>PP</sup>

## TO SHARE

**australian marinated olives**

**sourdough**

w/ olive oil + za'atar

**wallis lake sydney rock oysters sup 4ea**

natural, fried or shot

## ENTRÉE

**wallis lake sydney rock oysters**

w/ mignonette dressing

**half shell scallops**

w/ spiced pumpkin, prosciutto + goats cheese

**grilled or crumbed fish tacos**

w/ pico de gallo + mango chutney

## MAINS

**fish of the day**

w/ chefs choice of garnish

**roasted moreton bay bugs**

w/ espellete butter + three grain salad

**lamb backstrap**

w/ smoked eggplant, cauliflower tabbouleh + feta

**snapper pie**

w/ broccolini + soubise sauce

*served w/ green leafy salad + red wine  
vinaigrette*

## DESSERT

**passionfruit + white chocolate parfait**

w/ vanilla shortbread + rhubarb

**turkish delight pavlova**

w/ chocolate fudge sauce, pistachio  
+ rosewater ice cream

**caramel + hazelnut cheesecake**

w/ strawberries + mint



# TERMS & CONDITIONS

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## RESERVATIONS AND DEPOSIT:

A function at Garfish Kirribilli 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. Minimum number charges do apply and are as follows: 30 people Monday – Sunday; to have the private dining room for exclusive use.

## 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 Kirribilli 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. Please note that children are not included in the minimum numbers required to book the private dining room.



# 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 [kirribilli@garfish.com.au](mailto:kirribilli@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: \_\_\_\_\_