

G A R F I S H



Kirribilli New Years Eve 2017

This NYE we are offering a 4 course set menu for \$150. We are fully licensed only for this event (no BYO). Please find a sample of our menu for the evening below. Some seasonal changes may occur.

To confirm your booking all we require is a signed booking form, agreeing to the terms and conditions listed below, with your credit card details. We do not take a deposit though a cancellation fee of 20% of the food total will be charged to the credit card provided if the booking is cancelled within 24 hours the event date. Final numbers must be confirmed within 24 hours of the function date and this is the amount of guests that will be charged.

Garfish has taken measures to ensure that guests enjoy alcohol without danger to themselves, fellow guests or staff. All staff have been trained in the practises of responsible service of alcohol and management supports the actions of staff in refusing service to intoxicated disorderly or underage patrons.

Payment must be made in full at the conclusion of the event.
We accept, visa, mastercard, AMEX, eftpos and cash.

Please sign and return completed form to kirribilli@garfish.com.au or 2/21 Broughton Street, Kirribilli 2061.
*I understand and agree to the booking terms and conditions as outlined above.

Signature: _____ date: _____

Booking name/company: _____

Contact number: _____

Contact email: _____

Credit card number: Visa/Mastercard/Amex _____

Expiry: _____ CVV: _____ Signature: _____

Early sitting (5.30 onwards pre 9pm fireworks) or late sitting (9.15p onwards pre midnight fireworks) (please circle)

Booking time: _____ (please allow approx.. 2 hours service time)

Number of guests: _____

Special requests:

G A R F I S H

Kirribilli NYE menu 2017

complimentary arrival drink
sourdough w/ zatar & extra virgin olive oil

amuse

natural oyster w/ champagne mignonette

entrée

hiramasa kingfish ceviche w/ avocado, finger lime + wasabi dust*
seared scallops w/ crispy pork belly, cauliflower + shimeji mushrooms*
chicken liver parfait w/ red onion jam, orange puree + sourdough crostini
crisp fried zucchini flowers w/ wattle valley goats cheese, heidi farm gruyere + truffle aioli

main

hapuka w/ black quinoa, pomegranate, rocket, roast onion + sumac dressing*
crispy skin ocean trout w/ beetroot, goats curd, walnuts + molasses
morton bay bug linguini, spicy tomato sauce, bottarga + pangrattato
sous vide lamb rump w/ crispy broccolini, chickpeas + macadamia nut puree*

served with a green salad + apple dressing for the table

dessert

champagne + strawberries eton mess*
chocolate tart, passion fruit + crème fraiche*
coffee brulee, walnut crumble + toasted coconut ice cream
choice of 2 cheeses w/ lime and date chutney, quince paste and lavosh

tea or coffee

vegetarian menu

amuse

mushroom and parmesan arancini

entrée

grilled haloumi, black quinoa, pomegranate, rocket, roast onion + sumac dressing*

main

shitake + swiss brown mushroom linguini, spicy tomato sauce + pangrattato

or

tasting plate of chefs 3 favourite garnishes

**indicates gluten free*