

# G A R F I S H



## Kirribilli Valentine's Day 2018

This Valentine's we are offering a 3 course set menu for \$75. 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.

Our 2 hour seating times start from 5.30pm with our last bookings at 9.30pm. 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 4 days of the event date. Final numbers must be confirmed within 4 days of the function date and this is the amount of guests that will be charged.

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

Booking time: \_\_\_\_\_ (2 hour duration)

Number of guests: \_\_\_\_\_

Special requests:

---

---

---

# G A R F I S H

## Kirribilli Valentine's Menu 2018

*Sourdough & olives*

*Natural oysters with mignonette (additional \$4 each)*

### *Entrée*

*\*Scallop carpaccio w/ radish & ginger + chive pesto*

*\*Crispy fried king prawns w/ sweet chilli + aioli*

*\*Crab & salmon volcano sushi w/ wakame + pickled ginger*

*\*Burrata w/ tomato salsa + basil chimichurri*

### *Mains*

*\*Roasted champagne lobster w/ eggplant + miso puree,  
crispy soba noodles + nori dust*

*\*Grilled Mahi Mahi w/ roasted pumpkin, Spanish onion,  
Yarra Valley feta + rocket*

*\*Roasted quail w/ beetroot, apple + barley*

*\*Roasted pumpkin, pepitas, green charmoula + tahini  
Served with chips + green salad*

### *Desserts*

*\*Hazelnut + pear mousse cake + chocolate ice cream*

*\*Raspberry + brown butter bavaois + tuille*

*\*Fig tartin + vanilla ice cream*