



blackfish FUNCTIONS

TO BOOK YOUR EVENT

CONTACT:

Daniel Milgram

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0417 460 583 | 9528 7495



CANAPÉS

\$30 pp (choose 6 classic canapés)

\$38 pp (choose 4 classic and 2 premium, substantial or dessert)

\$45 pp (choose 2 classic and 4 premium, substantial or dessert)

3 hour function unless by prior arrangement

PREMIUM CANAPÉS

Vegetarian

Shitake mushroom & leak arancini
Pumpkin feta & pine nut mini quiches
Croquette manchego cheese & corn

Seafood

Scallop moneybags
Preserved lime & salmon popsicles
with kaffir lime sauce
Steamed Scallop & Prawn Siu Mai
Mini Thai fish cakes
Herbed smoked salmon & cream cheese roulade
Tempura barramundi goujon



Meat

Slow cooked pork belly & green papaya
rice paper rolls
Mini beef burgundy pies
Pork & fennel rolls
Peking duck crepes
Lamb kofta with tzatziki
Haloumi & prosciutto roll with rosemary

Substantials

Gourmet pulled beef sliders
Thai noodle boxes
Hokkien noodles with chicken, beef or vegetable
Pumpkin & feta risotto cups
Mini Fish & Chips with tartare sauce & lemon

Dessert

Mini Opera Cakes
Passionfruit caramel ganache
Assorted macarons
Cointreau & chocolate balls
Assorted petit fours

CLASSIC CANAPÉS

Vegetarian

Mini bruschetta
Steamed vegetable gyoza
Vegetarian spring rolls
Falafel balls
Spinach & ricotta Greek filo pastries
Mixed vegetable sushi

Seafood

Tempura prawns
Salt & pepper calamari
Barramundi spring rolls

Meat

Assorted mini quiches
Southern fried chicken wings
Moroccan lamb pies with tzatziki
Satay chicken skewers



SIT DOWN

2 course \$35pp or 3 course \$45 pp
Upgrade entrée or main to premium for \$5
Choose 2 options, alternate serve per course

PREMIUM ENTREES

Heirloom tomato & goats cheese tart
with caramelised onion

Smoked salmon & herbed crème freche
served on toasted sourdough

Peking duck pancakes

Mini lamb kofta with yoghurt sauce

PREMIUM MAINS

Tomato tarte tartin *with Persian feta, rocket pesto & toasted pine nuts*

Atlantic salmon *with Hollandaise sauce, hand cut potatoes and seasonal greens*

Braised lamb shanks *with a sweet potato mash, caramelised roast vegetables & a rich jus*

Grain fed scotch fillet *with seasonal greens, potato, leek & chive rosti & red wine jus*

Prawn, garlic & black truffle linguine *with crunchy seasonal greens & a hint of chilli*

Slow cooked pork belly *with Asian slaw*



DESSERTS

Flourless chocolate hazelnut torte

Classic New York lemon cheesecake

Sour cherry & almond flan

Passionfruit brulee tart

Tiramisu

Sticky date pudding served with butterscotch sauce

All desserts served with your choice of cream or ice cream

Entrees

Bruschetta *with Roma tomato, basil, garlic, Spanish onion and parmesan drizzled with white balsamic vinegar*

Classic homemade pumpkin soup *with toasted sourdough*

Grilled haloumi & quinoa salad

Salt & Pepper squid *with rocket leaves and lemon aioli*

Mains

Corona & lime battered barramundi fillets *with seasonal salad, chips and homemade tartare sauce*

Caesar salad *with baby cos, Cajun chicken strips, fresh anchovy, poached egg & garlic croutons*

Beef bourguignon pie *with slow cooked beef, mushrooms & onion topped with a butter puff pastry & served with garlic bread*

Pumpkin, sage & feta risotto

CLASSIC MENU

Minimum 25 people or \$1200 food spend

Confirmed Details

A 50% deposit must be paid to confirm your booking. Confirmed menu details are required 14 days prior to the event.

Cancellations

In the event that a function is cancelled with more than 30 days' notice, 100% of the deposit will be refunded, less a \$50 administration fee. If less than 30 days' notice of cancellation is given the deposit is forfeited. Functions cannot be cancelled within 10 days of the function date without full payment of all quoted services being charged to the function client.

BYO

No food or beverage may be brought onto the premises for consumption during the event, unless prior arrangements are made.

Payment

Food payment is required in full 10 days prior to the date of the function by credit card or cash payment.

Decorations, displays and signage

All decorations must be approved prior to the function.

Damage

Clients are responsible for any and all damages caused during the function, by any of their guest or any other persons attending the function.

Insurance

Blackfish Café & Grill will not accept responsibility for the loss or damage to any equipment or merchandise left in the venue premises prior, to, during or after the function.

Allergies

Many of our products are prepared with/on equipment shared with items such as seeds, nuts, eggs and shellfish. When making bookings please discuss any specific requirements with chef to ensure all steps are taken to provide a safe and enjoyable experience for everyone.

We cater to most dietary requirements including:
 - Vegetarian and Vegan
 - Gluten, Egg and Dairy intolerances

Acceptance

We ask that you sign the original copy of this contract acknowledging the terms and conditions herein and return with the required deposit by date nominated.

Declaration

I have read, understood and agree to abide by all Blackfish Café & Grill Function Terms & Conditions.

Name _____

Email _____

Contact Ph. _____

Signature _____

Date _____

Contact Details

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blackfish

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