BLOWFISH®

SEAFOOD ★ STEAK ★ BAR

Welcome to ***BLOWFISH Seafood Steak Bar***, where oceanic delights meet unparalleled service to create the perfect setting for your special even

Our seafood restaurant takes pride in offering exquisite function packages that guarantee a memorable dining experience for you and your guests.

Dive into the depths of flavour with our carefully crafted seafood selection, featuring the freshest catches prepared by our skilled chefs.

Our function packages are designed to cater to a variety of occasions, from intimate celebrations in our upstairs private dining room, to grand gatherings

Whether you are hosting a milestone birthday, a corporate dinner r bigger event, our seafood-centric menus promise to tantalize taste buds and leave a lasting impression

With customizable options (including a range of no-seafood options), expertly paired with wines, our function and events team will ensure your even is not only seamless, but also an oceanic celebration of culinary excellence

Create the perfect function at ***BLOWFISH Seafood Steak Bar*** – where every function is an extraordinary seafood experience.

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$135 Per Person

Entrees:

Half Dozen Natural Oysters w/ Seaweed and Cracked Black Pepper Mignonette (GF)

½ Shell Shark Bay Scallops w/ Cauliflower Puree, Miso Brown Butter + Shiso Furikake (GF)

Moreton Bay Bug Roll w/ Celery, Lemon Mayonnaise, Chives + Espelette Pepper

Wagyu Tataki w/ Korean Dressing, Yuzu Mayonnaise, Chives +Sesame

Byron Bay Burrata w/ Smashed Cucumbers, Fermented Chilli Dressing, Sesame (V)

Mains:

Aromatic Yellow Curry w. Seasonal Vegetables + Cucumber & Peanut Relish + Jasmine Rice (GF)(V)

NZ Snapper w/ Charred Broccolini, Sunflower Seeds + Kombu Brown Butter Dressing (GF)

Miso King Salmon w/ Charred Spring Onion, Bonito & Yuzu Mayonnaise + Pickled Nashi Pear (GF)

Grilled Moreton Bay Bugs w/ Kombu & Wasabi Butter + Lemon (GF)

S.Kidman Cross Breed 280g Scotch Fillet MB 3+ *(served with Red Wine Jus)* (GF)

Sanchoku 300g F1 Wagyu Rump Cap MB 6-7 *(served with Red Wine Jus)* (GF)

Sides

Seasonal Greens w/ Confit Garlic Oil (GF)

Butter Lettuce Salad w/ Seeded Mustard Vinaigrette (GF)

Fried New Season Potatoes w/ Rosemary Sea Salt (GF)

Desserts:

Selection of Australian + International Cheese*(waiter to advise)*

Caramelised Rice Pudding w/ Poached Pear + Chantilly Cream (GF)

Raspberry & Yuzu Cheesecake w/ White Chocolate + Raspberries (GF)

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$160 per person

Prelude (To Share):

Caviar Bumps

Natural Oysters + Smoked Bonito and Champagne Mignonette(GF)

Entrees:

Wagyu Tataki w/ Korean Dressing, Yuzu Mayonnaise, Chives + Sesame

Sashimi Plate w/ Daikon, Wakame Salad, Pickled Ginger, Wasabi + Soy Sauce

½ Shell Shark Bay Scallops w/ Cauliflower Puree, Miso Brown Butter + Shiso Furikake (GF)

Split King Prawns w/ Confit Garlic & Tarragon Butter + Lemon (GF)

Moreton Bay Bug Roll w/ Celery, Lemon Mayonnaise, Chives + Espelette Pepper

Byron Bay Burrata w/ Smashed Cucumbers, Fermented Chilli Dressing + Sesame (V)

Mains:

Aromatic Yellow Curry w/ Seasonal Vegetables, Cucumber & Peanut Relish + Jasmine Rice (V)(GF)

Miso Roasted Ora King Salmon w/ Charred Spring Onion, Bonito & Yuzu Mayonnaise + Pickled Nashi Pear (GF)

NZ Snapper w/ Charred Broccolini, Sunflower Seeds + Kombu Brown Butter Dressing (GF)

Bundaberg Moreton Bay Bugs w/ Kombu & Wasabi Butter + Lemon

Diamantina Black Onyx Angus 200g Tenderloin MB 3+ *(served with Red Wine Jus) (GF)*

Sanchoku 300g F1 Wagyu Rump Cap MB 6-7 *(served with Red Wine Jus)* (GF)

S.Kidman 280g Scotch Fillet MB 3 *(served with Red Wine Jus)* (GF)

Sides: (Selection of 3)

Butter Lettuce Salad w/ Pickled Red Onion, Cherry Tomatoes + Seeded Mustard Vinaigrette (GF)

Heirloom Tomatoes w/ Soy & Sherry Vinaigrette, Shiso (GF)

Skin On Fries w/ Aioli + Malt Vinegar Sea Salt (GF)

Crispy Chat Potatoes w/ Rosemary Sea Salt (GF)

Seasonal Greens w/ Confit Garlic Oil (GF)

Desserts:

Selection of Australian + International Cheese*(waiter to advise)*

Caramelised Rice Pudding w/ Poached Pear + Chantilly Cream (GF)

Raspberry & Yuzu Cheesecake w/ White Chocolate + Raspberries (GF)

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CANAPES
Minimum 20 guests, minimum 5 Selections

$6 p/p per selection
***48hr Wagyu Beef Short Rib w/** Fig pearls
***Risotto Croquette w/** Red Pepper Jam
***Oysters** – selected lease,
***Reef Fish Karaage w/** Yuzu Mayonnaise + Avruga Caviar
***King Prawn Toast w/**, Garlic Mayonnaise + Flying Fish Roe
***Wagyu Beef Yakitori w/**, Kabaya Glaze
***Pithivier w/** Mushroom + Truffle
***Vol Au Vent w/** Leek + Blue Cheese

$9 p/p per selection
***Kataifi Prawn w/** Sumac + Lemon Gel
***½ Shell Shark Bay Scallops w/**, Yuzu + Miso butter, Crispy Cavolo, sesame
***Tempura Soft Shell Moreton Bay Bug Slider w/** Lemon Mayonnaise, Caviar
***Wagyu Beef Mignon w/**, Miso Bearnaise
***Quail Tulip w**, Pimentón Labneh, Red Pepper Jam
***Hiramasa Kingfish Crudo w/** Aged Soy + Yuzu

Caviar Bump Canapes $19 pp
Kaviari, Caviar Transmontaus + Royal Dragon Vodka (*10ml serve)*

DESSERT CANAPES
***Strawberry Tartlets w/** White Chocolate
***Lime Meringue Tartlets**
***Eton Mess w/**, Strawberry, Vanilla Cream

FORK DISH MENU $25p/p
Hiramasa Kingfish Crudo w/ Citrus Dressing, yuzu Gel
Calamari Fritti w/ Miso mayonnaise + Lemon
Pasta Linguine w/Mussel, Garlic, Roasted Tomatoes
Risotto of Green Pea & Black Truffle w/ Truffle Pecorino
Lamb Cutlet w/ Iceberg Caesar + Reggiano, Pancetta, Egg
Blue Eye Cod Pale Ale Battered Fish w/ Lemon + Fries, Sauce Tartare
Karaage Chicken Bao Buns w/ Smoked Slaw, Sesame + Shallot

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CLASSIC PACKAGE

Jansz Brut (Pipers River Tasmania)

Triennes Rose (Provence, France)

Langmeil Valley Floor Shiraz (Barossa Valley SA)

Nautilus Sauvignon Blanc, (Marlborough NZ)

selection of local beers + imported Beers. Soft drinks

For a 2 hour package –$60 per person

For a 3 hour package - $75 per person

Basic spirits can be added for an additional $15 per person (2hrs), 3hrs – ($25)

PREMIUM PACKAGE

Select 3 Wines

NV Louis Roederer Brut (Reims, France)
or
Domaine Ott 'By Ott' Rose (Provence, France)

Pieri Occasione (Mclaren Vale) or Dalrymple Pinor Noir (Tasmania)

Leeuwin Estate 'Prelude' Chardonnay (Margaret River, WA),or

Shaw + Smith Sauvignon Blanc (Adelaide Hills, SA)

Draught beers, Premium beers + Soft Drinks

For a 2 hour package – $95 per person

For a 3 hour package - $120 per person

Basic Spirits are included in this package.

AUTHORISATION FORM…

Please fill in, sign, scan and return to functions.gc@blowfishdining.com

This document declares that you have thoroughly read and understand all the above terms and conditions; you understand that no date of reservation is official or complete until the applicable deposit is received in full by;

Blowfish GC Pty Ltd

Trading as Blowfish Seafood Steak Bar

ABN 48667647449

EVENT DATE: _____

EVENT TIME: _____

RESERVATION OR FUNCTION NAME: _____

RESERVATION OR FUNCTION DATE: _____

I, _____, hereby authorize Blowfish Seafood Steak Bar to charge any outstanding amounts relating to prepayments or telephone orders. Please accept payment from the credit card as authorized below:

CONTACT NAME: _____

CONTACT TELEPHONE: _(O)_____(M)_____

NAME OF CARDHOLDER: _____

CARD NUMBER:_____

EXPIRY_____ CCV: _____

POSTCODE_____

SIGNATURE: _____

OR PAYMENT CAN BE MADE TO

BLOWFISH GC PTY LTD

BSB NO 014 513

ACCOUNT NUMBER 6527 59506

Terms & Conditions

BOOKING/CONFIRMATION Blow Fish Seafood Steak Bar Terms & Conditions form must be completed, signed & returned to us with the specified deposit to ensure your booking is confirmed. Provisional reservations are only held for 7 days.

DEPOSIT For groups of 14 and over $500 deposit (of minimum spend requirements/sole trade events) must be given at the time of confirmation. With the balance of the food portion paid prior to the evening. If the deposit is not received by the due date, the booking will be cancelled.

MENU SELECTION Menu selection +beverage package selections must be informed 14 days prior to your event.

GROUPS : All groups over 14 to 20 are required to go on a 3 course set menu option. Unless your booking is at 530pm then you have the option of a 2 or 3 course menu option with a 2hr sitting time. All groups 20 and over are required to go on an alternate drop menu

BILLING Nominated Payee must be advised 72 hours prior to your event. NO late payments are to be received.

FINAL NUMBERS/PAYMENT Guaranteed numbers are required 3 working days prior to your function. The charges will apply to the confirmed numbers, or the final head count, whichever is greater. All accounts need to be settled at the conclusion of the event. Visa, MasterCard, Diners and Amex are all accepted. Personal/ company cheques will not be accepted.

MINIMUM SPEND For exclusive venue hires our payment policy requires that a deposit 50% minimum spend to be on confirming your booking. The outstanding balance is to be settled 7 days prior to the event. We are more than happy to organize a tax invoice for your deposit payment if required.

CANCELLATIONS In the event of a cancellation, postponement or transfer of the event date of sole trading the entire venue: This must be done 30 days before your function date or 100% of the deposit will be retained. In the event of a cancellation, postponement or transfer of The Lower Dining Tier or a booking larger than 14 pax: This must be more than 7 days prior to the function date. Cancellations of sole trade events made less than 7 days prior to the function date will not be entitled to a refund of deposit. Cancellations of groups larger than 14 pax made less than 3 days prior to the function date will not be entitled to a refund of deposit.

HOUSE POLICIES All guests will be dressed in suitable attire (smart casual) All guests will be respectful of other guests dining in the restaurant and our neighbours when entering/exiting the premises. Smoking is not permitted in any part of the restaurant; smoking is only to be in the designated area. No beverages are to be taken outside, smokers must leave their drinks inside in the licensed areas.

RESPONSIBLE SERVICE OF ALCOHOL Blowfish Seafood Steak Bar Management & Staff Support Responsible Service of Alcohol. Licensing laws prohibit liquor supply to the disorderly, unduly intoxicated and under aged people. Guests showing signs of undue intoxication or disorderly behaviour will be refused service and asked to leave the venue. This is a requirement of the Liquor Act 1982.

DAMAGES The client is financially liable for any damage to restaurant property, amenities, fixtures or fittings whether sustained by their own actions, or through the actions of their guests, contractors or subcontractors.

INSURANCE/PUBLIC LIABILITY Blowfish Seafood Steak Bar accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the venue during or after a function.

DELIVERY/COLLECTION OF GOODS If you require any deliveries they must be coordinated by our Function Staff.

FOOD/BEVERAGES Blowfish Seafood Steak Bar does not permit food or beverages to be brought onto the premises.

BYO Blowfish Seafood Steak Bar hosts a strict NO BYO Policy.

CAKEAGE Charge applies for any cakes not provided by Blowfish Seafood Steak Bar . This is $5 per person; the surcharge includes cutting, plating and serving the cake.

HOURS Standard duration for functions larger than 15 pax is 3 hours for lunch and 2.5 hours for an evening function. Access to the venue for a lunch event is guaranteed from 1130am. Access to the venue for an evening event is guaranteed from 5pm. If your booking is at lunch, all guests must be vacated table by 4.30pm and are most welcomed to join us at bar

SERVICE FEE/PUBLIC HOLIDAYS The total bill for the booking is to be paid in full at the completion of your meal. The service charge is not included in the minimum spend. An additional 15. % surcharge will apply to the account total for all functions held on public holidays.

PRICE VARIATIONS We Endeavor to maintain prices as originally quoted; however, they may change without notice. Please allow a price increase of 5% if quoted more than 3 months prior to the function for seasonal produce allowance.

DECORATIONS Can be organized through our events team; we do not allow candles where the flame is exposed.

MUSIC All entertainment arranged by the client is subject to Blowfish management approval. Our Functions team must be notified in full detail of any noise / music levels including specific instruments and themes. We have preferred partners if you wish for recommendations.

PAYMENT METHODS
Credit Card Payments; The credit card authorization form is below for your convenience. Please advise reservation name + date if you prefer to make a CC payment for your function deposit over the phone on (07) 55 3999 52, your receipts will THEN be filed until the date of the function for collection. After all payments have been received if you so wish we can email you an invoice.
Please email remittance to functions.gc@blowfishdining.com
Please reference the booking name or company name of your function.