



Blackfish Functions

For enquiries or bookings:

blackfishcafeandgrill@gmail.com

0417 460 583

Blackfish

PREMIUM CANAPES

Vegetarian

Mixed vegetable moneybags
Spinach & fetta mini quiches
Mixed vegetable sushi

Seafood

Seafood wontons
Steamed scallop dumplings
Tempura whiting w/ fresh citrus & garlic aioli
Prawn & avocado sushi rolls*
Smoked salmon, dill & creme fraiche crostinis
Fresh oysters (add \$1 pp)

Meat

Slow cooked pork belly bites**
Asian style duck crepes
Marinated pork riblets
Flame grilled mini meatballs
Lamb kofta with tzatziki

Substantials

Gourmet sliders (select from beef, chicken, lamb, pulled pork or vegetarian)**
Thai noodle boxes with chicken, beef or vegetable**
Assorted risotto balls
Mini fish & chips with tartare sauce & lemon**

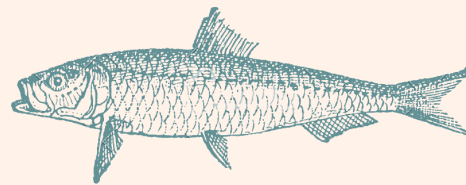
Desserts

Assorted macarons
Assorted petit fours
Assorted slices**

\$38 pp - 6 classic canapé selections

\$42 pp - 4 classic and 2 premium, substantial or dessert selections

\$46 pp - 2 classic and 4 premium, substantial or dessert selections



CLASSIC CANAPES

Vegetarian

Mini bruschetta**
Spinach & ricotta mini rolls
Mini quiches
Curry samosas
Spring rolls
Mini falafel balls*

Seafood

Thai fishcakes*
Salt & pepper calamari**
Crumbed whiting goujons
Steamed prawn gouza

Meat

Assorted mini quiches
King Island premium beef mini pies
Southern fried chicken wings**
Satay beef or chicken skewers**

*Gluten free **Gluten free alternative available

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PREMIUM ENTREE

Sweet potato croquettes with rocket & chilli lime aioli
Seared scallops on an avocado & prawn mash**
Asian style duck pancakes
Mini lamb kofta with yoghurt sauce**

2 course \$42pp or 3 course \$50 pp
Upgrade entrée or main to premium for \$5pp
Choose 2 options, alternate serve per course

1. PREMIUM MAIN

Pumpkin, spinach & fetta frittata
with fresh garden salad

Braised lamb shanks with a sweet potato or creamy mash, seasonal greens & red wine jus**

Pan seared barramundi with bearnaise sauce,
hand cut potatoes & seasonal greens**

Grain fed sirloin fillet with seasonal vegetables,
creamy garlic mash & red wine jus**

Cider roasted pork cutlet with creamy parsnip
mash & apple with fennel slaw*

Mixed seafood pasta with seared scallops,
prawns, squid & cherry tomatoes tossed in Napoli
sauce & topped with baby rocket & parmesan
cheese

DESSERTS

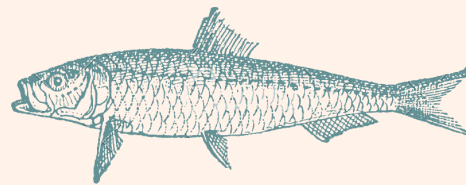
Salted caramel & chocolate tart

Strawberry cheesecake tart*

Orange & almond cake (gluten & dairy free)*

Sticky date pudding with butterscotch sauce
Citrus tart

All served with your choice of cream or ice cream



CLASSIC MENU

ENTREES

Bruschetta with Roma tomato, cumin, smoky
paprika, Spanish onion, lemon juice & drizzled with
balsamic glaze**

Grilled haloumi & quinoa salad

Salt & pepper squid with rocket & aioli

MAINS

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

Poached (or grilled) warm chicken with warm
spiced cous cous salad**

Beef bourginon pie with slow cooked beef,
mushroom & onion topped with a butter puff pastry

Lamb, rosemary & slow roasted pie

Tomato & roasted Mediterranean vegetable risotto
(vegan)

*Gluten free **Gluten free, dairy free, and alcohol

TERMS & CONDITIONS

Minimum \$1200 food spend

\$200 hire fee for set menu events / \$400 hire fee for wedding receptions / No hire fee for canape events

Confirmed Details

An agreed deposit amount must be paid to confirm your booking and menu details are required 7 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 7 days prior to the date by bank transfer, cash payment or credit card (1.5% surcharge would apply)

Decorations, displays and signage

All decorations must be approved prior to the function.

Damage

Clients are responsible for all damages caused by them or any guests attending the function.

Insurance

Blackish 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 to ensure all steps are taken to provide a safe and enjoyable experience for everyone.

We cater to most dietary requirements including vegetarian, vegan, gluten, egg and dairy intolerances

Contact Daniel - blackfishcafeandgrill@gmail.com / 0417 460 583