

Events at Flying Fish Spring 2010

Thank you for your interest in Flying Fish Restaurant, this letter details Event Information and our reservation terms and conditions for large groups and use of the Private Dining Rooms.

This letter forms an agreement between Flying Fish Restaurant and our guests. We ask you to read and understand our Terms and Conditions before entering into the contract.

Flying Fish Restaurant accommodates bookings of up to 9 guests; larger parties are welcome and can be catered for in specific sections of the restaurant in addition to the Private Dining Rooms.

All bookings 9 guests or over are required to order from one of the set menus; variations can be arranged and will be priced accordingly.

Capacity

- ❖ Private Dining Room: Wine Room - up to 30 guests / minimum spend \$2000
- ❖ Private Dining area: The Arcadia Room - up to 30 guests/ minimum spend for exclusivity \$2000
 - 12+ guests automatically requires exclusivity. Numbers in excess of 16 guests are seated on two tables due to room configuration.
 - Please note dining in the Arcadia can be guaranteed as "exclusive" only upon request.

Price Guide

All prices quoted below include side dishes, coffee, tea, & petits fours and are inclusive of GST. All prices current as of 1st January 2010 and are subject to change.

SET MENUS

-2 Course Menu - \$90.00

- 3 Course Menu - \$110.00 / or 3 courses including selected canapés on arrival \$120.00 per person

TASTING MENU

- is available for parties up to 18 guests

- We suggest allowing 2 hours minimum

- Available lunch and dinner; 6 courses \$110 / with matching wines chosen by our sommelier add \$50pp

DEGUSTATION

- is available for parties of up to 12 guests.

- We suggest allowing 3 hours minimum

- available lunch and dinner; 9 courses \$150 / with matching wines chosen by our sommelier add \$70pp

Spring Menu 2010

Large Groups and Private Dining

Oysters and Canapés

We suggest sharing a selection of our oysters or canapés with drinks on arrival.

Flying Fish selected Canapé package: (1 piece of each canapé per person)

Freshly shucked Sydney rock oyster with salmon pearls
Cornet of ocean trout tartare with chive crème fraiche
Warm pea veloute with scallop mousse

Or create your own canapé selection from the canapé list over the page. Priced individually.

Entrée

Seared yellow fin tuna with ruby red grapefruit, sweet crackling pork & black pepper caramel

Grimaud duck breast with duck leg terrine, foie gras mousse, mandarin & spring vegetables

Seafood tapas

Confit of Petuna ocean trout with puffed quinoa, sheep's milk yoghurt & fennel

Hawkesbury river calamari with flat beans, chive flowers, cuttlefish ink & chilli

Raw beetroot & Woodside goats curd ravioli, golden raisin puree, breakfast radish & dried balsamic (veg)

Mains

Pan fried Murray cod with sweet corn veloute, speck, braised daikon & basil

Pan roasted blue eye trevalla with hazelnut, white balsamic potato, green grape, Pantelleria capers & beurre noisette

Sri Lankan Hiramasa kingfish curry with prawn & sweet potato croquette, tomato pickle, date & tamarind chutney & mint sambal

White Pyrenees lamb loin & crisp lamb belly rilette, parsnip puree, compressed pear & sugar snaps

Sri Lankan braised butternut squash with brinjal pickle, gotacola mallum, raita & dhal soup (veg)

All main courses served with hand cut chips with chilli salt and green salad.

In addition to your main course selections – on request:

From our live tanks: Crayfish, crabs and other seasonal crustaceans are available from our live tanks and can be cooked to order in a number of ways- please ask for options.

Market price surcharge applies

Dessert

Poached blackberries, milk mousse, crème fraiche, olive oil cake and black olive caramel

Gingerbread crumble, apple ice cream, roasted almonds and fennel

Amedei chocolate & raspberry truffle, raspberry sorbet, poppy seed loaf and baked meringue

Banana soufflé, coconut praline & lemon semifreddo

Only for groups of 20 guests and less
(the soufflé takes twenty minutes)

Cheese selection

Set menu includes coffee, tea and petits fours

Tasting Menu

Food only \$110pp

With matching wines \$50pp

5 Course tasting menu subject to change and seasonal variations.

Seared yellow fin tuna with ruby red grapefruit, sweet crackling pork & black pepper caramel

Flying Fish seafood tapas

Confit of Petuna ocean trout with puffed quinoa, sheep's milk yoghurt & fennel

Pan roasted blue eye trevalla with hazelnut, white balsamic potato, green grape, Pantelleria capers & beurre noisette

Individual dessert tasting plate

Coffee, tea, and petit fours

The tasting menu is available for parties of up to 18 guests

Flying Fish Degustation Menu

Food only \$150pp
With matching wines \$70pp

8 Course degustation menu subject to change and seasonal variations.

Raw beetroot & Woodside goats curd ravioli, golden raisin puree, breakfast radish & dried balsamic

Seared yellow fin tuna with ruby red grapefruit, sweet pork crackling & black pepper caramel

Confit of Petuna ocean trout with puffed quinoa, sheep's milk yoghurt & fennel

Crisp soft shell mud crab with black pepper curry leaf sauce & crispy shallot & coconut salad

White Pyrenees lamb loin & crisp lamb belly rilette, parsnip puree, compressed pear & sugar snaps

Chevre cremeux, brioche, candied walnuts & basil

“Strawberries & Cream”

Gingerbread crumble, apple ice cream, roasted almonds & fennel

Coffee, tea and petit fours

The degustation menu is available for parties of up to 12 guests

Due to the extended number of courses we require that the whole table order the tasting menu, and you allow a longer period of time to complete your meal. Available until 2.30pm for lunch and 9.30pm for dinner.

As the degustation is designed to delight the whole table, please advise of any special dietary requirements prior to arrival at the restaurant so we can prepare accordingly.

Canapés
Savoury

MINIMUM QUANTITY OF 12 PIECES OF EACH CANAPÉ APPLIES - WE SUGGEST 3
PIECES PER PERSON FOR PRE DINNER CANAPÉS OR 6 PIECES PER PERSON PER
HOUR FOR A CANAPÉ EVENT
24 HOURS NOTICE IS REQUIRED FOR CANAPÉ REQUESTS

Cold Selection
All \$4

Freshly shucked Sydney rock oyster with salmon pearls
Freshly shucked Sydney rock oyster with soy and ginger
Cucumber consommé with baby basil
Cornet of ocean trout tartare with chive crème fraiche
Yellow Fin tuna sashimi squares diakon and soy
Crab and tomato salad with brick pastry discs and baby herb salad
Scallop sashimi with tomato and tarragon

Hot Selection
All \$4

Popcorn and sumac prawns*
Seared white scallop with parsnip puree
Warm pea veloute with scallop mousse*
Crumbed garfish fillets with tomato salsa*
Tuna croquettes with jamon iberico*
Toasted brioche with duck roulette and foie gras mousse*

Substantial
All \$6

Salt and pepper prawn with ponzu
Lamb cutlet with salsa verde
Toasted brioche with rare roast beef
Beer battered fish and chips
Fattouch Salad

Sweet
\$3.50 per piece

Selection of tartlets:
Vanilla custard, raspberry and mascarpone, orange brulee
Assorted macaroons
Pink champagne and raspberry jellies
Chocolate and hazelnut gateaux squares

* these canapés can also be done as substantial canapés

Wine September 2010

Please note that this is a condensed version of our wine list, a full version is available upon request
For all reservations, it is a requirement that one white and one red wine is selected in advance.

Sparkling

NV	Paul Louis Blanc de Blancs	Loire Valley, France	55
NV	Prosecco di Conegliana Zardetto	Veneto, Italy	80
08	Joseph Chromy	Northern Tasmania	80
04	Yarra Burn Blanc de Blancs	Yarra Valley	95
NV	Louis Rhoederer Brut Premier	Champagne, France	160
NV	Agrapart Blanc de Blancs	Champagne, France	195
99	Delamotte Blanc de Blancs	Champagne, France	280

Riesling

09	Lens & Cooter	Clare Valley	50
08	Patina	Orange	60
09	Framingham Classic	Marlborough, New Zealand	70
09	The Yard "Whispering Hill"	Frankland river	67
09	Crawford River	Henty	90

Pinot Gris

09	Yabbie Lake	Mornington Peninsula	85
09	Greystone	Waipara, New Zealand	60
08	Livon Pinot Grigio	Fruili, Italy	75

Sauvignon Blanc and Semillon

09	Scarborough Semillon	Hunter Valley	55
05	Peter Lehmann "Margaret" Semillon	Barossa Valley	80
09	Watershed Sauvignon Blanc, Semillon	Margaret River	45
09	Mosswood Ribbon Vale Vineyard	Margaret river	80
04	Yarra Yarra Sauvignon Blanc, Semillon	Yarra Valley	125
08	Cherubino Sauvignon Blanc	Pemberton	93
09	Dog Point Sauvignon Blanc	Marlborough, New Zealand	67
08	Hans Herzog sur lie Sauvignon Blanc	Marlborough, New Zealand	125
08	Sancerre Dm Christian Salmon	Loire Valley, France	95
09	Jed Sauvignon Blanc	Mendoza, Argentina	58

Other Varietals & Blends

08	Maverick Twins Roussanne Viognier	Barossa Valley	65
07	Vinhos Verdes Quinta do Ameal Loureiro	Mihno, Portugal	75
07	Billancia Viognier	Hawkes Bay, New Zealand	90
08	Pratello Lieti Conversari Manzoni	Lombardy, Italy	85

Chardonnay

08	Eden Road	Tumbarumba	65
09	Woodlands	Margaret River	70
07	Willows Creek 'Tulum'	Mornington Peninsula	90
08	Bay of Fires	Tasmania	95
07	Pooles Rock	Hunter Valley	110
07	Howard Park	Margret River	100
08	Prancing Horse	Mornington Peninsula	130
08	Kumeu River Village	Auckland, New Zealand	70
08	Ata Rangi 'Petrie'	Martinborough, New Zealand	90
08	Felton Road	Central Otago, New Zealand	130
06	St Aubin 1er Cru La Chateniere Yves Colin-Morey	Burgundy, France	165
07	Chablis Grand Cru 'Les Clos' Domaine Christian Moreau	Burgundy, France	250

Pinot Noir

08	Lethbridge 'Menage a Noir'	Geelong	65
09	Robert Oatley	Mornington Peninsula	75
08	Eden Road	Tumbarumba	75
08	Dexter	Mornington Peninsula	110
07	Three Miners	Central Otago, New Zealand	90
08	Hans Herzog	Marlborough New Zealand	150
07	Marchand & Burch	Great Southern	160
07	William Cole 'Bill'	Casablanca Valley, Chile	100

Cabernets, Merlot & Blends

06	Protero Merlot	Adelaide Hills	80
08	Robert Oatley Cabernet Merlot	Margaret River	48
05	Bleasdale 'Mulberry Tree' Cabernet Sauvignon	Langhorne Creek	55
08	Mr Riggs 'Outpost' Cabernet Sauvignon	Coonawarra	70
06	Skillogalee Cabernets	Clare Valley	85
06	Salomon cabernet merlot	Fleurie Peninsula	80
06	J. Bouchon La Mercedes cabernet, shiraz, malbec	Maule Valley, Chile	95
07	Rust en Vrede Cabernet Sauvignon	Stellenbosch, South Africa	130
05	Château Clauzet Cru Bourgeois Cabernet Sauvignon, Merlot, Petit Verdot	St Éstephe, France	180

Shiraz

08	Leasingham 'Jam Shed'	Clare Valley	45
06	Turner's Crossing Shiraz Viognier	Bendigo	65
06	Best's 'Great Western Bin 1'	Grampians	70
06	The Yard 'Acacia'	Great Southern	80
08	Two Hands 'Gnarly Dudes'	Barossa Valley	90
05	Lagar de Bezana	Cachapoal Valley, Chile	120
06	First Drop the Fat of the Land	Barossa Valley	180
07	Craggy Range 'Block 14'	Hawkes Bay, New Zealand	95

Red Varietals & Blends

06	Shulz 'Maria' Mataro	Barossa Valley	55
08	Wirra Wirra Original Blend Grenache shiraz	McLaren Vale	70
06	Torbreck The Steading	Barossa Valley	95
06	Côtes du Rhône Ferration « Samorens »	Southern Rhône, France	65
05	Vinho Regional Beiras 'Vinha Pan' Luis Pato	Bairrada, Portugal	220

Dessert Wine

07	Scarborough Late Harvest Semillon 375ml	Hunter Valley	45
08	Punt Road Bortrytis Semillon 500ml	Riverina	60
06	Truffle Hill Cane Cut Riesling 375ml	Pemberton	75
06	Alois Kracher Beerenauslese Chardonnay, Welschriesling 375ml	Burgenland, Austria	110