



Thank you for your enquiry into a function at the Flying Fish.

We offer two options:

- ★ Sit down three course menu with a choice of two entrees, two mains and two desserts for dinner \$95 per person for a maximum of **60** people in our restaurant.
  
- ★ Cocktail style for a maximum of **110** people in our dining area, with canapés served continuously for three hours; the equivalent of a 3 course meal \$95 per person.

We also offer use of our deck after 6.00pm for pre-dinner drinks, dancing and live entertainment.

We have an extensive wine and beer list from which you may choose the drinks you wish to make available to your guests. Alternatively you may bring your own wine at \$15 per bottle corkage.

We do not charge room hire, nor do we require a minimum number of guests if you would like **exclusive** use of the restaurant; we simply require a minimum spend on food and beverages of \$6500.

If you have any questions, or if you would like to enquire about available dates, please feel free to give us a call.

No 1 The Foreshore, Horseshoe Bay, Port Elliot, South Australia 5212

Telephone (08) 8554 3504 Facsimile (08) 8554 1928

Email: [contact.flyingfish@gmail.com](mailto:contact.flyingfish@gmail.com)

## SIT DOWN THREE COURSE MENU

The set menu includes your choice of:  
Two entrees, two mains and two desserts  
Three Courses - \$95 per person dinner  
Two Courses - \$85 per person dinner

### STARTERS

Warm ciabatta dinner roll

---

### ENTREES

Coconut crumbed king prawns, crispy noodle salad with coriander and lime aioli

Confit duck with hoisin dressing, crispy wontons and chilli jam

Smoked chicken on a corn fritter with avocado, baby spinach and a lemon chive cream

Seared haloumi with rocket, honey glazed pears, parmesan, pine nuts and red capsicum puree

---

### MAINS

Ocean trout on lyonnaise potato with confit fennel, tomato and dill with a balsamic glaze

Beef fillet on garlic chive mash with greens, prosciutto and port jus

Chicken breast with bocconcini, sweet potato, baby spinach and champagne cream

Lamb Fillet with rosemary potatoes, baby beetroot, buttered beans and vierge sauce

---

### DESSERTS

Coconut panacotta with fresh mango salsa and almond tuile

Vanilla mascarpone cheesecake and lemon curd

Dark chocolate and pistachio brownie with a white chocolate mousse and raspberry compote

Orange and chocolate bavarian with honeycomb

## COCKTAIL MENU

On arrival platters of small goods, cheese's, dips, olives and panni bread sticks



Smoked trout pâté on crostini with basil oil

Herb and parmesan crumbed flathead with chips

Rare beef on yorkshire pudding with caramelised onion and dijon aioli

Pork belly sliders with coleslaw and smokey BBQ sauce

Prawn and crab cocktails

Moroccan lamb with tabouli and mint yoghurt

Crispy fried oysters with wakame and wasabi aioli

Salt and pepper squid with asian salad, vermicelli noodles and nam jim dressing

Pumpkin, fetta and cherry tomato house made tartlets

Chicken skewers with tamarind and lemongrass

# TERMS AND CONDITIONS

## BOOKINGS

We offer tentative, no obligation bookings. If we have another request for the tentatively booked date we will allow you 48 hours to confirm. At this time we require a deposit of \$500 and a signed copy of the terms and conditions. This amount will be subtracted from your account at the end of your function except in the event of multiple glass breakages, damage to property, or where specialised cleaning procedures are required.

We do not charge room hire, nor do we require a minimum number of guests; we simply require a minimum spend on food and beverages of \$6500 (exclusive to evening functions). If your event is a lunch time booking, please enquire for a quote.

If for any reason, there is a cancellation within 30 days of your function, the deposit will be withheld.

Management reserves the right to cancel the booking and allocate the venue to another customer, if confirmation is not received.

## PRICE VARIATIONS

We endeavor to maintain all prices as originally quoted, however unavoidable price variations may occur. You will be notified no later than 30 days prior to your event of any pricing changes. Weddings or events that are booked twelve months or more in advance will be charged at the current menu price at the time of their event.

## OUTSIDE CATERING

Outside catering services are not permitted for events held at the Flying Fish. Wedding or birthday cakes are the only exception to this clause.

## MENUS

Menus must be finalised 21 days prior to your function. Vegetarian options are available and dietary requirements will be met upon request. We are happy to substitute other menu choices for your function, within reason.

## FINAL NUMBERS

Anticipated numbers are requested 30 days prior. Final numbers are required 14 days prior and this number will represent the minimum for which you will be charged.

## RESPONSIBILITY

The organiser is financially responsible for any damages or breakages sustained to Flying Fish Café by the organiser, the organiser's guests, invitees or persons attending the function. Any damages or extra cleaning will be deducted from your deposit.

## COMPLIANCE

The organiser is to conduct the function in an orderly manner. Management reserves the right to exclude or eject any objectionable persons from the venue without liability.

Flying Fish Café always adheres to responsible service of alcohol laws. Minors on licensed premises are required to be under direct supervision of their parent or guardian, and by law cannot be served alcohol. Guests showing signs of intoxication will be denied alcohol service.

## PAYMENT

All accounts are to be settled 14 days prior to the function, unless management has approved an alternate arrangement. One account only will be issued for food and beverages on the day of the function. We accept all major credit cards and debit cards. Personal cheques are not accepted unless approved by management prior to the function.

## CANCELLATIONS

Functions cancelled within four weeks of the booking will result in loss of deposit.

## CLEANING

General cleaning is included in the cost of all functions. However, if excessive cleaning is required after your function additional charges may be incurred.

I have read and understood the above terms and conditions.

Name \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_

Name \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_