

ONE FISH *two fish*  
*o p*

Functions, Events & Group Dining —

# The Venue —

No need to keep trawling for a fresh, inner-city function venue – One Fish Two Fish is a breezy, classic Queenslander suitable to host everything from small dinners to cocktail events for 150 of your nearest and dearest!

Functions spaces include the bar, the dining room, and the verandah, and we're happy to offer exclusive venue hire for when you have to fit your whole school of fish.

Our seafood-forward menu will ensure guests will have a whale of a time, with hot and cold canapés and substantial bites suited to cocktail events, as well as set menus and sharing options for more upscale seated affairs.

One Fish Two Fish's accessible Kangaroo Point location is inner-city while still having room for plenty of car parks on-site and on-street.





## The Bar —

Sit Down 22 / Cocktail 35  
+ Extended Outside additional 20

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It's stocked up and ready to hook you in – the bar at One Fish Two Fish is the perfect spot to hold your next birthday celebration, family or work event, or special occasion.

Make the most of our handpicked wines, ciders and beers (off tap and bottled) with one of our drinks packages, available in two- and three-hour sessions, with a cash bar also available.

A cocktail event at The Bar is a perfect fit for casual occasions – with room for 35 standing and additional space for 20 guests outside, you'll be grinning with a rosé in one hand and a soft-shell crab slider in the other.

# The Dining Room —

Sit Down 46 / Cocktail 65

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Our fresh, white-washed interior will have you sitting pretty at your next function! The dining room at One Fish Two Fish has capacity for 40 seated (hello corporate lunch) or 60 guests in a cocktail setting.

For a special dining occasion, treat your guests to a set menu with two or three-course options available, or keep things relaxed with a share-style menu.



# The Verandah —

Sit Down 14 / Cocktail 25

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The verandah at One Fish Two Fish is an easy, breezy, beautiful, functions space perfect for throwing intimate outdoor occasions with your closest friends and family.

For a sweet al fresco sit-down dining experience, the verandah has room for 15 guests, while 25 can enjoy the space in a cocktail-style configuration. Does it get better than a fresh prawn on the verandah? Christmas party sorted!



# Entire Venue —

Sit Down 80-100 / Cocktail 120-130

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When it comes to hosting the whole office (or all of those cousins from each of the seven seas), One Fish Two Fish is the perfect home away from home. For a feast, we can accommodate up to 100 seated guests, while there's standing room for 150 to enjoy oysters and Lanson Champagne!

# Shared Menu — \$45pp

## ENTREES -

FAST FRIED SALT AND PEPPER CALAMARI (DF)  
with squid ink aioli and lemon

SALMON SASHIMI (GF) (DF)  
Atlantic Salmon with soy, ginger, garlic and  
sesame dressing topped with radish and shiso

## MAIN OPTIONS - PLEASE CHOOSE 2

(Add an extra main for \$10pp)

CRUMBED SAND WHITING (DF)  
Coleslaw, traditional fat chips,  
tartare sauce and lemon

BATTERED NZ COD FILLET (DF)  
Garden salad, traditional fat chips,  
tartare sauce and lemon

POSH FLOUNDER FISH FINGERS (DF)  
Lightly crumbed with Shoestring fries,  
lemon and tartare sauce

CEVAPI SAUSAGES (DF)  
European-style pork sausages with  
coleslaw, flat bread and roasted red pepper  
and eggplant ajvar

SRI LANKAN PRAWN DUMPLING CURRY (DF)  
seasonal greens, shaved coconut,  
steamed rice, prawn dumplings

VEGETABLE DUMPLING CURRY (DF) (V)  
Sri Lankan style, seasonal greens,  
shaved coconut, steamed rice

VEGAN 'FISH' (V)  
Battered banana blossom, Garden salad,  
traditional fat chips and lemon

PRAWN NOODLE SALAD (DF)  
Grilled tiger prawns, vermicelli rice noodles,  
capsicum, carrots, Vietnamese herbs topped with  
vegetable filled spring rolls & nam jim dressing





## Shared Menu — \$59pp

### ENTREES -

#### MORETON BAY BUG BAO BUNS

Steamed buns, battered bug tails, Sriracha slaw

#### SALMON SASHIMI (GF) (DF)

Atlantic Salmon with soy, ginger, garlic and sesame dressing topped with radish and shiso

#### FAST FRIED SALT AND PEPPER CALAMARI (DF)

squid ink aioli and lemon



### MAINS - PLEASE CHOOSE 2

(ADD AN EXTRA MAIN FOR \$10PP)

#### SEAFOOD RISOTTO

Mussels, Prawns, Blue Cod, with Saffron, cherry tomato sugo, garlic and basil

#### RIB FILLET STEAK TAGLIATA (GF)

Cooked medium rare with creamy mustard jus, broccolini, mashed potato

#### CRUMBED SAND WHITING (DF)

Coleslaw, traditional fat chips, tartare sauce and lemon

#### BATTERED NZ COD FILLET (DF)

Garden salad, traditional fat chips, tartare sauce and lemon

#### GOLDBAND SNAPPER (DF) (GF)

Grilled with blood orange, green beans, fennel, raddico and salsa verde

#### CEVAPI SAUSAGES (DF)

European-style pork sausages with coleslaw, flat bread and roasted red pepper and eggplant ajvar

#### SRI LANKAN PRAWN DUMPLING CURRY (DF)

seasonal greens, shaved coconut, steamed rice, prawn dumplings

#### VEGETABLE DUMPLING CURRY (DF) (V)

Sri Lankan style, seasonal greens, shaved coconut, steamed rice

#### VEGAN 'FISH' (V)

Battered banana blossom, garden salad, traditional fat chips and lemon

#### PRAWN NOODLE SALAD (DF)

grilled tiger prawns, vermicelli rice noodles, capsicum, carrots, Vietnamese herbs topped with vegetable filled spring rolls & nam jim dressing

# One Fish Two Fish Seafood Experience — \$89pp

## SHARED MENU

MORETON BAY BUG BOUCHEE BRIOCHE BUNS (DF) \*1 PP\*  
with Sriracha and lime aioli and baby gem lettuce

## SEAFOOD PLATTERS

Blue swimmer crab, Moreton Bay bugs, Mooloolaba prawns, mussels, Pacific oysters and crusty bread and butter. With oak aged chardonnay vinegar and Sriracha aioli.

## GOLDBAND SNAPPER (DF) (GF)

Grilled with blood orange, green beans, fennel, radicchio and salsa verde





# Seafood Soiree — \$99pp

GUESTS CHOICE ON THE DAY OF EVENT

## ENTREES

MORETON BAY BUGS (GF)  
grilled with lemon, garlic & herb butter

SALMON SASHIMI (GF) (DF)  
Atlantic Salmon with soy, ginger,  
garlic and sesame dressing  
topped with radish & shiso

FAST FRIED SALT AND PEPPER CALAMARI (DF)  
squid ink aioli & lemon

## MAINS

RIB FILLET STEAK TAGLIATA (GF)  
Cooked medium rare with creamy mustard  
jus, broccolini, roast potato

WESTERN ROCK LOBSTER  
Grilled lobster mornay with  
fries & garden salad

GOLDBAND SNAPPER (GF) (DF)  
Grilled with citrus, green beans,  
fennel, radicchio, almonds  
& Salsa Verde

PUMPKIN RISOTTO  
Butternut pumpkin, Arborio  
rice, parmesan & chilli





## Dessert Options — \$10PP

PINA COLADA BRÛLÉE (GF)

Coconut & lime brûlée with a pineapple crisp

PROFITEROLES

Filled with chocolate creme patisserie and topped with chocolate sauce and pistachio praline

PASSIONFRUIT & BELGIUM RUBY

CHOCOLATE CHEESECAKE

Filled with Passionfruit syrup and raspberry

### EXTRA

Buoy o Buoy Prosecco on arrival - \$10

Hop & Pop refreshing ale on arrival - \$10

Spritz on arrival - \$18

Freshly shucked pacific oyster with oak aged chardonnay mignonette - \$4.50



# Canapés —

Please note stand up functions require a minimum spend of \$49 per person.

4 for \$25PP / 6 for \$36PP / 10 for \$45PP

## COLD

PACIFIC OYSTERS (TAS) natural with a side of mignonette and lemon (GF)(DF)

COOKED TIGER PRAWNS peeled with finger lime mayo (GF)(DF)

SALMON SASHIMI (TAS) Atlantic salmon with soy, ginger, garlic & sesame dressing topped with radish & purple shiso served on betel leaf (GF)(DF)

HEIRLOOM TOMATO CROSTINI with Persian feta and purple basil (V)(GFO)

ASSORTED SUSHI Tuna, Salmon, Teriyaki chicken, Avocado, Tofu, Prawn (GF)

## HOT

MUSHROOM & HALOUMI CROQUETTES with truffle aioli (V)

QUARTER FLOUNDER SLIDERS panko crumbed flounder goujons, lettuce, cheese, house made tartare

CRUMBED CALAMARI RINGS with aioli

ANGUS BEEF BURGER SLIDERS with lettuce, cheese, pickles and special sauce

SPANAKOPITA Filo pastry scrolls filled with spinach and ricotta

PRAWN GYOZA DUMPLINGS pan fried with soy

VEGAN VEGETABLE DUMPLINGS pan fried with soy (V)

SPRING ROLLS Filled with vegetable, rice noodles and herbs with soy, sesame dressing (V)

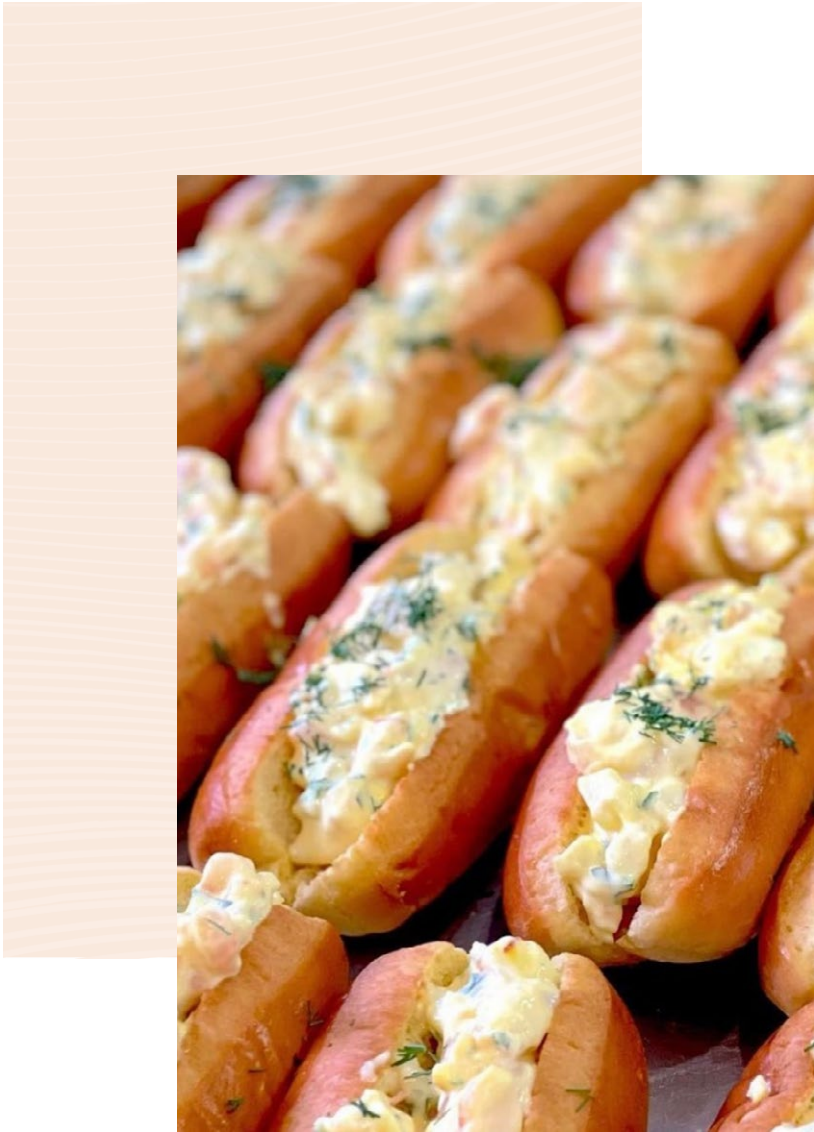
MORETON BAY BUG SPRING ROLLS Filled with bugs, vegetables, rice noodles, herbs with soy, sesame dressing

CEVAPI SAUSAGES European-style skinless sausages, served with red pepper and eggplant caviar (GFO)



### PLEASE NOTE

Price is per person and each guest receives one of each canapé chosen.



# Substantials —

\$12 EACH

SALT & PEPPER FAST FRIED CALAMARI with fried garlic & squid ink mayo

BATTERED COD with chips and tartare (GFO)

CRUMBED BABY WHITING with coleslaw (GFO)

NIGIRI SELECTION of tuna, salmon, kingfish & aburi

PUMPKIN RISOTTO Butternut pumpkin, Arborio rice, Parmesan and chilli

SEAFOOD RISOTTO Mussels, Prawns, Blue Cod, with Saffron, cherry tomato sugo, garlic and basil

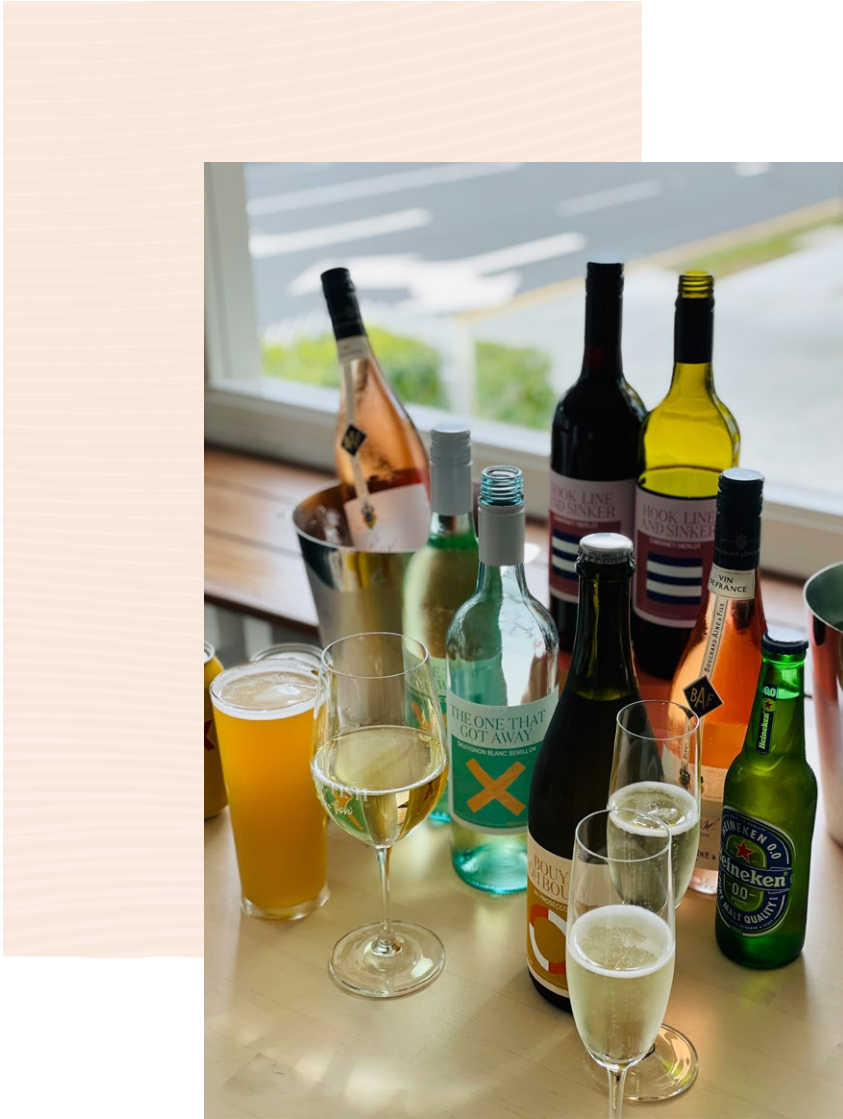
TIGER PRAWN NOODLE SALAD Grilled Tiger prawns, vermicelli rice noodles, capsicum, carrots, Vietnamese herbs topped with vegetable filled spring rolls and nam jim dressing

CEVAPI SAUSAGES european-style pork sausages with zingy slaw, flatbread & roasted red pepper & eggplant ajvar

SRI LANKAN COCONUT AND PUMPKIN CURRY  
seasonal greens, pickled vegetable & shaved coconut salad (GF)(DF) with vegan vegetable dumplings (V) or prawn dumplings

SLIPPER LOBSTER AND PRAWN SUB with saffron mayo on brioche





# Drinks Package —

## STANDARD

2 HOURS \$52 / 3 HOURS \$57

## WINE

NV Bouy Oh Bouy Prosecco  
The One That Got Away Semillon/Sauvignon Blanc  
Bouchard Aine & Fils Rosé du France  
Hook Line and Sinker Cabernet/Merlot

## TAP BEER

Balter XPA  
Balter Captain Sensible  
Tree House Cider  
Hop & Pop Refreshing Ale

## PACKAGE BEER

XXXX Gold  
Heineken 00

## NON-ALCOHOLIC

Soft drink  
Juice

# Drinks Package —

## PREMIUM

2 HOURS \$65 / 3 HOURS \$75

## WINE

NV Bouy Oh Bouy Prosecco  
Tin Cottage Sauvignon Blanc  
Bouchard Aine & Fils Rosé du France  
Bellvale Wines Pinot Noir

## TAP BEER

Balter XPA  
Balter Captain Sensible  
Asahi Super Dry  
Stone & Wood Pacific Ale  
Hop & Pop Refreshing Ale  
Tree House Cider

## PACKAGE BEER

Corona  
XXXX Gold  
Heineken 00  
Coopers Pale Ale  
Peroni Leggera  
Balter Lager

## NON-ALCOHOLIC

Soft drink  
Juice



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Details & conditions —

# The One Fish Two Fish Ticketing System —

One Fish Two Fish gives hosts the exclusive opportunity to make use of our ticketing system, which allows you to set up a customisable ticketing page and receive notifications when guests RSVP.

## THE BENEFITS

Our ticketing system works just like it would if you were buying a ticket for any other event! We handle the setup (including ticket cut-off dates and host notifications) and provide you with a ticketing page link to send out to your guests. Our system allows guests to:

- Prepay for their food
- Provide their dietary requirements ahead of time
- Fill in their COVID-safe contract tracing details prior to the function
- Let you know they've successfully purchased a ticket and RSVP'd for the event

As a venue, we will also receive a spreadsheet containing all the information above prior to the event!

## FAQ

**What happens if my guests don't show or cancel with no notice?**

The good news is that you won't be left with the bill as your guest will have prepaid beforehand.

**Are guests able to purchase drinks at my event if I don't opt for a beverage package?**

Yes, guests can purchase drinks at the bar or set up a bar tab that takes care of their own drinks on the day; this makes payments a much easier process after the event.

**I want to set-up a ticketing page for my event! What are the additional costs?**

While we are happy to set up the ticketing system free of charge, our providers do charge a small booking fee per person. Therefore, please consider this when you let everyone know the price per head for the menu; the fee is \$1 + 3.50% of the ticket price. That means:

\$35 set menu   +\$2.23 per head	\$55 set menu   +\$2.93 per head
\$45 set menu   +\$2.58 per head	\$75 set menu   +\$3.63 per head



# The One Fish Two Fish Ticketing System —

1) Link will take guests to a ticketing page

2) Guests will fill out their details

3) Upon successful completion, guests will be emailed a PDF ticket for the function!



**Lunch - 10th October 2020**

Due to COVID-19 regulations & restrictions the venue requires all group bookings to pre pay for lunch and provide information for contact tracing.

Lunch is \$55 per head and you will be able to purchase drinks on the day.

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MENU  
ENTRIES (To Share)

BLACK HALT AND PEPPER FAST-FRIED CALAMARI  
with fried garlic & squid ink mayo

MUSHROOM AND HALLOUMI CROQUETTES  
with truffle aioli (V)

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MAINS (Your Choice)

CRUMBED BARRY WHITTING (QLD)  
with potatoes & fries

BATTERED OR GRILLED COD (NZ)  
with fries & garden salad

TRAIL GREEN CURRY  
green vegetables, asian herbs, dumplings & steamed jasmine rice (DF) with vegan vegetable dumplings (V) or prawn dumplings


POKE BOWL  
with saubini, machihi, avocado, carrot, daikon, rice noodles, seaweed, sesame, Asian dressing & Kaniwa mayo

—

Please book your seat by October 6th to be included in the table plan for this event.

Ticket Information			
Type	Price	Booking Fee	Quantity
Example Ticket 1 <small>Example description for ticket 1.</small>	\$40.00	\$2.50	0 ▼
Example Ticket 2 <small>Example description for ticket 2.</small>	\$50.00	\$5.00	0 ▼

Register



**Your Details**

First Name\*

Last Name\*

E-mail\*

Your Postal Address - \*Please note a PO Box will not be accepted by the Federal Government for tracing\*

Any Dietary Requirements (\*Type NA if this doesn't apply to you\*)

I accept the [terms and conditions.](#)

Submit



**Thank you!**

Your booking for lunch on the 10th of October was successful.

Share Tweet



One Fish Two Fish Presents  
Amelia's Birthday Celebration  
Ticket Price \$0.00

Sat  
10  
Oct  
2020  
12:30pm

One Fish Two Fish  
708 Main Street  
Kangaroo Point Queensland 4169  
Free | ABCDEFGHIJ  
Ticket Issued To: Jon Snow



# Terms & Conditions —

## **Minimum Spend**

We reserve the right to apply minimum food and beverage spends where an area is specifically allocated for a function.

## **Final Numbers & Final Payment**

Final numbers and catering orders must be finalised 72 hours prior to the function date. No-shows from finalised numbers will be charged at \$50 per head.

## **Deposit**

A credit card guarantee is required at the time of booking your event. For events larger than 20 guests, a non-refundable deposit of 25% of the minimum spend is required at the time of booking.

## **Cancellations**

Cancellations must be made in writing a minimum of seven days prior to the event. A cancellation fee of \$200 will be charged to the credit card details provided for those who do not provide seven days notice.

## **Responsible Service of Alcohol**

All guests must be over the age of 18 years old and hold a valid form of identification. In accordance with the Liquor Act and Responsible Service of Alcohol, One Fish Two Fish reserves the right to refuse service to guests who are deemed to be intoxicated and may ask guests to leave the premises.

## **Unders-18s**

One Fish Two Fish allows minors to attend functions until 10pm, as long as they are supervised at all time by a parent or legal guardian.

## **Cakeage**

One Fish Two Fish has an array of desserts to choose from in our set menus. However, please note that groups who wish to bring their own cake (including cupcakes and pavlova) will be required to pay a cakeage fee of \$10 per baked good.

[dan@onefish-twofish.com.au](mailto:dan@onefish-twofish.com.au)

(07) 3391 7680

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