

ON THE BAY

Where the forest meets the sea

Function Menu

All menus are for a minimum of 15pax

Dinner menu

Menu 1: 2 course \$45 per person • 3 course \$56 per person

Entree

Salt and Pepper Squid

Papaya Salad • Nam Jim Dressing

Tempura Vegetables

Toasted Sesame Seeds • Wasabi Mayonnaise • Sticky Soy

Sour Dough

House Whipped Butter

Main

Beer Battered Fish

Chips • Salad House • Tatare Sauce

Kathmandu Chicken Thigh

Zaatar Pearl Couscous Salad • Caramelised Vegetables • Citrus Saffron Yogurt • Salsa Verde

Substitute Chicken for Halloumi or Grilled Honey Brown Mushrooms

250 Gm Flank Steak

Chimichurri Sauce • Sweet Potato Fries • Dressed Leaves • Pine Nuts
Served Medium Rare

Dessert

Dark Chocolate Coconut Tart

Apple & Raspberry Sorbet • Freeze Dried Berry Dust

Spiced Apple and Apricot Crumble

House Wattle Seed Treacle Ice Cream • Persian Fairy Floss

Menu 2: 2 course \$50 per person • 3 Course \$62 per person

Entree

½ Dozen Tempura & Natural Oysters

Lemon • Nam Jim Sauce

Quail Karaage

Japanese Salad • Sriracha Mayonnaise

Pumpkin Salad

Goats Cheese • Walnut • Caramelised Onion • Roasted Pumpkin • Rocket & Balsamic Glaze

Main

Battered Tasmania Scallops

Chips • Salad House • Tatare Sauce

Kathmandu Chicken Thigh

Zaatar Pearl Couscous Salad • Caramelised Vegetables • Citrus Saffron Yogurt • Salsa Verde

Substitute Chicken for Halloumi or Grilled Honey Brown Mushrooms

Pork Belly

Sweet Sticky Rice • Japanese Salad • Sweet Soy • Wasabi Kewpie

Dessert

Dark Chocolate Coconut Tart

Apple & Raspberry Sorbet • Freeze Dried Berry Dust

Spiced Apple and Apricot Crumble

House Wattle Seed Treacle Ice Cream • Persian Fairy Floss

Menu 3:

Shared Platters served to table and Buffets are available for larger groups starting from \$42 per person

Corporate Catering & Lunch Menus

Breakfast

Breakfast Option: \$24

Choice of anything off our a la carte breakfast menu and complimentary juice, tea or coffee

Morning Tea

Morning Tea Option 1: \$10 Per Head

Tea • Coffee • Muffin *or* House Made Biscuit

Morning Tea Option 2: \$15 Per Head

Tea • Coffee • Muffin *or* House Made Biscuit • Fruit Platters

Afternoon Tea Option 1: \$10 Per Head

Tea • Coffee • Muffin *or* House Made Biscuit

Afternoon Tea Option 2: \$15 Per Head

Tea • Coffee • Muffin *or* House Made Biscuit • Cheese Platters

Lunch

Lunch Menu 1: (a la Carte) 1 Course \$22 per person • 2 Course \$30 per person

Pumpkin Salad

Goats Cheese • Walnut • Caramelised Onion • Roasted Pumpkin • Rocket & Balsamic Glaze

Moo Brew Battered Fish of the Day

Chips • House Salad • Tartare Sauce

Chicken Schnitzel BLT Wrap

Crispy Chicken Schnitzel • Lettuce • Bacon • Tomato • Sweet Chilli • Sour Cream • Beer Battered Chips

Burger of the Day

Brioche Bun • Chips

Dessert

Choice of Today's Sweets for example Cheesecake • Citrus Tart • Mud cake

Lunch Menu Option 2:

Platters and serve yourself

Sandwich Platters

\$5.50 Per S/W

Sandwich and Wrap Platters

\$9.50 Per Person

Hot Soup with Bread

\$14 Per Person

Fruit Platter

\$7 Per Person

Fruit and Cheese Platter

\$11 Per Person

All menus are subject to change with seasonality and restaurant menu changes.

Please let us know well in advance of any dietary requirements or allergies.

Final numbers are required seven working days prior to your event.

If menus are not quite what you're looking for please let us know and we will be happy to work with you to create the perfect menu.