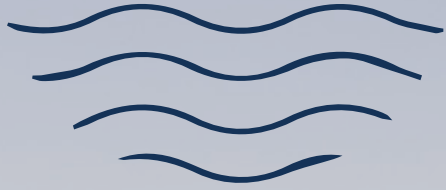


THE SANDBAR



SANDBAR

THE SANDBAR  
Menu  
Beverages  
Small Plates  
Large Plates  
Desserts  
Specials  
Private Events  
Reservations  
11-11-2023

HOST YOUR  
NEXT FUNCTION  
WITH US

- Weddings
- Birthdays
- Engagements
- Corporate Events

Small Plates  
• 11-11-2023  
• 11-11-2023  
• 11-11-2023



SANDBAR BEACH CAFE



## EVENTS AT THE SANDBAR

---

Nestled along the serene shores of Middle Park, The Sandbar sets the stage for an idyllic beachfront wedding. Embrace the breathtaking beauty of Port Phillip Bay as you step inside our stunning event space adorned with expansive glass doors that bring the outside in.

From intimate gatherings to grand celebrations, our versatile venue offers a blank canvas to showcase your unique style and preferences.

With our dedicated Event Manager at your service, every detail is carefully crafted to surpass your expectations, from mouth-watering canapés to exquisite drink selections. Let us make your event an unforgettable one at The Sandbar.

# COCKTAIL MENU

8 Items | \$34pp

10 Items | \$40pp

12 Items | \$46

## COLD CANAPES

Smoked salmon picklets - crème fraîche, dill, crispy caper  
Ceviche - barramundi, tequila, lime, avocado creme, chilli (gf, df)  
Korean beef spoons - kimchi, coconut (gf)  
Bruschetta - tomato & basil salsa, prosciutto, bocconcini (vo)  
Selection of california rolls (meat, fish & veg) - ponzu gel, wakame (gf)  
Peking duck pancakes - hoisin, cucumber, spring onion  
Prawn cocktails - chipotle marie rose (gf)

## HOT CANAPES

Arancini - mushroom, parmesan, black italian truffle (v)  
Cheesy garlic bread - eggplant relish (v)  
Tandoori chicken skewer - cucumber & mint raita (gf)  
Pakoras - potato & cauliflower fritters, coconut raita (ve)  
Mac & cheese croquettes - beetroot & jalepeño mayo (v)  
Classic sausage rolls - tomato & chilli relish  
Fried chicken bites - chipotle mayo  
Wonder pies - slow cooked beef & gravy pies  
Spinach & ricotta pies (v)

## SWEET CANAPES

Chocolate brownie - ganache, raspberry dust (v)  
Classic pavlova - seasonal berries, praline, frangelico, chantily cream (gf, v, n)  
Moroccan spiced oranges - cashew cream (ve, n)  
Bombolone - italian donuts, vanilla & cinammon sugar, hazelnut chocolate (v, n)

## SUBSTANTIALS \$10ea (min 30 pieces)

Fish & chips - beer battered lemon & tartare  
Salt & vinegar calamari - chips, lemon, black garlic mayo  
Nasi goreng - indonesian fried rice, chicken, prawn, egg, lettuce (gf, vo, veo)  
Poke bowls, brown rice, avocado, kimchi, pickled carrot & ginger, boiled egg,  
tuna mayo, furikake (gf, veo)

*All menus are samples only, subject to seasonal change*



## PLATTERS TO GET YOU STARTED

**Victorian Cheese \$170**  
regional pick, cheddar, brie & blue, chutney, grapes, quince paste & lavosh crackers



**Mezze \$100**  
3 middle eastern dips, olives, warm Turkish bread, crackers, falafels & pickles



**Antipasto \$160**  
San Daniele prosciutto, calabrese & sopressa, mortadella, smoked ham, fior di latte, marinated olives, grissini & focaccia



**Fruit platter \$100**  
cantaloupe, watermelon, kiwi, watermelon, strawberries, grapes



**Pacific Oysters \$60 dozen**  
ponzu, wakame, lime



**Artisan Pizza platters (\$10pp)**  
unlimited margherita, salami & fungi pizza  
selection of hand stretched pizzas served for 1 hour during your event





# SEATED MENU

---

2 COURSE ALTERNATE DROP | \$60

3 COURSE ALTERNATE DROP | \$75

## ENTREE (select two)

- Jumbo tortellini - spinach & ricotta filling, candied pumpkin, crisp sage, red wine butter sauce (v)
- Smoked salmon picklet - pickled cucumber, lemon & dill mascarpone, capers
- Crispy lolligo calamari - lemon & basil sauce, frisee lettuce
- Albondigas - lamb meatballs chipotle sauce, almonds, garlic & herb flatbread (n)

## MAINS (select two)

- Grass fed porterhouse steak - triple cooked chips, chimichurri butter, dressed leaves (gf)
- Barramundi fillet - paris mash, provençale sauce, caramelised lemon, herb pangrattato (gfo)
- Duck & chorizo risotto - saffron, sundried tomato & olives, asiago cheese (gf)
- Butternut & black truffle strudel - linguine of vegetables, porcini cream (v)

## DESSERT (select two)

- Bombolone - italian donuts, hazelnut chocolate, spiced oranges (v, n)
- Basque cheesecake - rhubarb, cream
- Chocolate fondant - berry compote, vanilla ice cream
- Victorian cheeseplate - lavosh, honey & figs (gfo, v)
- Moroccan spiced oranges - cashew chantilly, cinammon, mint (gf, ve)

# BEVERAGE OPTIONS

---

## BAR TAB

Nominate the drinks you would like available and a bar tab can be arranged for the duration of your event.

The bar tab may be increased throughout the duration of the event if requested.

## PACKAGES

Our drink packages include standard and premium options. Prices are per person, and all guests in attendance must be provided for. Please note that all wines are served by the glass unless requested.

## BEVERAGE PACKAGES

### STANDARD

3 Hours \$54pp  
4 Hours \$64pp  
5 Hours \$74pp

Add basic spirits - \$17pp

### Inclusions

House Red Wine  
House White Wine  
House Sparkling  
Select Tap Beer  
Soft Drink & Juice

### PREMIUM

3 Hours \$64pp  
4 Hours \$74pp  
5 Hours \$84pp

Add basic spirits - \$17pp

### Inclusions

Premium Red Wine  
Premium White Wine  
Premium Sparkling  
Bottled Beer  
Tap Beer  
Cider  
Soft Drink & Juice

*All menus are samples only, subject to seasonal change*

