

TEMPEST 2017 SET MENU

1 Course: \$35 per person

2 Course: \$50 per person

3 Course: \$60 per person

ALTERNATE DROP STYLE

Bread for the table on arrival

Turkish bread, cashew dukkah, vintage balsamic vinegar & organic olive oil

Entrée: Select two of the following

Mixed oysters – half a dozen oysters served 3 ways – natural, Kilpatrick and Tempest (onion, vanilla bean and lime)

Prawns skewers – marinated with garlic & herbs. Seared and served with a lemon oil drizzle

Lemon pepper calamari – served with garlic yoghurt and herb salt on a bed of mesculin

Arancini balls – mushroom and parmesan arancini balls served with Napoli sauce

Mains: Select two of the following

Pork & Scallops – slow cooked pork belly served with kipfler potatoes, carrot puree and scallops

200g eye fillet cooked to medium, served with beer battered fries, tomato salad and red wine jus

Flathead – Beer battered South Australian flathead served with fries, onion rings and fresh house salad

Barramundi – seared, served with garlic prawns and seasonal steamed vegetables

Vegetarian Pasta – Linguine tossed with onion, olives, sundried tomatoes and finished with a basil pesto

Desserts: Select two of the following

Pavlova - served with Chantilly cream and tropical fruit salad

The Ooze – Chocolate lava cake served with vanilla bean ice cream, berries and Chantilly

Mango & macadamia cheese cake – served with sorbet of the day

Affogato – vanilla bean ice cream served with a shot of espresso

TEMPEST 2017 SET MENU 2

1 Course: \$55 per person

2 Course: \$70 per person

3 Course: \$80 per person

ALTERNATE DROP STYLE

Bread for the table on arrival

Turkish bread, cashew dukkah, vintage balsamic vinegar & organic olive oil

Entrée: Select two of the following

Mixed oysters – half a dozen oysters served 3 ways – natural, Kilpatrick and Tempest (onion, vanilla bean and lime)

Prawns skewers – marinated with garlic & herbs. Seared and served with a lemon oil drizzle

Lemon pepper calamari – served with garlic yoghurt and herb salt on a bed of mesculin

Arancini balls – mushroom and parmesan arancini balls served with Napoli sauce

Mains: Select two of the following

Seafood platter for 1 – prawns, bug, crab, natural oysters, beer battered fish, calamari, chips, salad & tropical fruit

From the land – eye fillet cooked to medium, slow cooked pork belly served with kipfler potatoes, tomato salad & red wine jus

Mornay Moreton bay Bugs – served with fries and fresh garden salad

Ora King Salmon – seared, served with lemon & herb prawn skewers, seasonal steamed vegetables and lemon and chive beurre blanc

Vegetarian Lasagne –with eggplant, zucchini, sun dried tomatoes, served with haloumi fries and tomato salad

Desserts: Select two of the following

Pavlova - served with Chantilly cream and tropical fruit salad

The Ooze – Chocolate lava cake served with vanilla bean ice cream, berries and Chantilly

Mango & macadamia cheese cake – served with sorbet of the day

Affogato – vanilla bean ice cream served with a shot of espresso and wafer roll

SEAFOOD PLATTERS MENU

Hot & Cold Scarborough platters - \$65 per person

Prawns, bugs, crab, natural oysters, Kilpatrick oysters, prawn skewers, calamari, sushi, beer battered flathead, tropical fruits, salad, chips & sauces

Hot & Cold Tempest Platters - \$115 per person

Prawns, bugs, crab, natural oysters, Kilpatrick oysters, prawn skewers, calamari, lobster mornay, Singapore chili mussels, scallops, sushi, beer battered flathead, tropical fruits, salad, chips & sauces

Hot & Cold Moreton Bay Platters - \$60 per person

Prawns, bug, crab, natural oysters, beer battered flathead, calamari, sushi, chips, tropical fruits, salad & sauces

Build your own platters

(Price per person)

Local prawns - \$8

Local Moreton Bay Bugs - \$15

Local Crab - \$7.5

North Queensland Lobster – Market Price

Tasmanian Smoked Salmon - \$8

Seared Salmon - \$15

Lemon Pepper Calamari - \$7

Tempura Octopus - \$8

Beer Battered Flathead - \$12

Mussels - \$10

Natural Oysters - \$9

Kilpatrick Oysters - \$10

Sushi - \$3

Chips - \$3

Garden Salad - \$3

All build your own platters come with tropical fruits & sauces

BEVERAGE PACKAGES

Responsible Service of Alcohol is practiced in accordance with QLD RSA Legislation

Beverages not included in the packages are available for purchase at the bar

All beverage packages commence at the confirmed reservation time

Standard Package

\$35 per person for 2 hours

\$15 extra hour

Beers

James Boags Light
XXXX Gold
Peroni Leggera
James Boags
Crown Lager
Peroni Nastro Azzurro

Ciders

Somersby apple cider Draught
Somersby pear cider

Wines

Bay of Stones Range – South Australia

Chardonnay
Sauvignon Blanc
Brut
Merlot

Premium Package

\$50 per person for 2 hours

\$20 extra hour

Beers

All beers

Ciders

All ciders

Spirits

Smirnoff Vodka
Bundaberg Rum
Jim Beam
Gordon's Gin
Bacardi Rum

Wines

Bay of Stones Range – South Australia
Montevecchio Moscato – South Australia
Bianca Vigna Prosecco – Veneto, Italy
Scarlet Bubbles – Hunter Valley
Opawa Sauv. Blanc – Marlborough, NZ
La Villa Pinot Grigio – Venice, Italy
Snake & Herring Chardonnay - Margaret River
Opawa Pinot Noir – Marlborough, NZ
Cake Shiraz – McLaren Vale
Rockbare Cabernet Sauvignon - Coonawarra

Soft drinks, juices and sparkling water included in all packages

Packages Terms & Conditions

- All packages require a \$10 deposit per person
- Final numbers must be confirmed within 24 hours from the booking date and time. In the event of guest numbers reduce from date of confirmation, you will be charged for the confirmed numbers.
- Cancellation made less than 48 hours before booking date will incur a charge of the full amount of the deposit.
- A 10% surcharge applies on public holidays.
- All menus and prices are subject to change and seasonal availability.
- Bookings over 12 guests may be seated in more than 1 table.
- No BYO accepted.
- A cakeage fee of \$1 per person applies if you bring your own cake.

TEMPEST FUNCTIONS BOOKING FORM

Please complete all fields on this form and e-mail it to tempestrrestaurant@gmail.com. We will contact you within 48 hours to confirm your reservation. Your booking is not confirmed until you have received confirmation.

Function Date: ___/___/___ Time: _____ No. of Guests: _____

Booking Name: _____ Company Name: _____

First Name: _____ Last Name: _____

E-mail: _____ Contact Number: _____

MENU SELECTION

Please write down your choice from the available menus and its listed price:

BEVERAGE PACKAGE SELECTION

Standard Package - _____ Hours

Premium Package - _____ Hours

Deposit Payment Details

To secure your reservation, a deposit of \$10 per person is required. Please refer to our terms & conditions for all details.

Card Type: Visa MasterCard Amex

Credit Card Number: _____ Expiry Date: _____ CCV: _____

Name of Cardholder: _____

Signature of Cardholder: _____

By filling this form, I have read and understood the terms & conditions of Tempest Restaurant & Teppanyaki and authorise permission to deduct funds from the above credit card as per the terms & conditions.