

TEMPEST FUNCTION MENUS - 2017

SET MENU 1 - \$45

*Bread for the table on arrival*

Toasted Turkish bread with Extra Virgin Olive Oil

***Mains***

**Prawn Roll** – fresh baguette, stuffed with local prawns, avocado & white miso mayonnaise and baby gem lettuce

**Prawn Cutlets** – crumbed prawn cutlets served with fries & fresh garden salad

**Flathead** – Beer battered South Australian Flathead, served with fries & fresh house salad

**Barramundi** – Grilled, served with fries, fresh house salad and lemon butter sauce

***Desserts – alternate drop***

**Chocolate brownie** warmed and served with chocolate obsession ice cream, whipped cream & strawberries

**Pavlova** topped with whipped cream, tropical fruits & passion fruit milk

## SET MENU 2

2 Course: \$55 per person

3 Course: \$85 per person

### ***Bread for the table on arrival***

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

### ***Entrée***

**Mixed oysters** – half a dozen oysters served 3 ways – natural, Kilpatrick and wasabi & yuzu

**Pumpkin flowers** stuffed with ricotta, served with rocket, apple & pine nuts

**Moreton Island prawn cocktail** – fresh local prawns, gem lettuce, avocado & thousand island sauce

**Hervey Bay scallops** skewered with chorizo and brushed with lemon oil

### **Mains**

**Ora king salmon** roasted and served with Cloudy Bay clams, smoked pancetta, kipfler potatoes & green beans

**200g eye fillet** cooked to medium, topped with Moreton Bay bug & garlic cream prawns, chat potatoes & greens

**Confit Duck** served with pumpkin puree, star anise jus & green beans

**Vegetarian fresh spaghetti** tossed with hand crushed Glasshouse Mountain tomatoes, fresh basil & organic olive oil

**Seafood platter for 1** – prawns, smoked salmon, ½ Moreton Bay bug tail, crab, natural oysters & tropical fruit

### **Desserts**

**Pavlova** with whipped cream, tropical fruit salad, passionfruit sorbet & mango ice cream

**Fresh Strawberries** with crushed meringue, strawberry puree, whipped cream & strawberry ice cream

**Dark chocolate brownie** served with hot chocolate fudge sauce, raspberry sorbet & whipped cream

**Crème brulee** with caramelized passionfruit, biscotti fingers & passionfruit ice cream

## SEAFOOD PLATTERS MENU

### **Hot & Cold Scarborough platters - \$65 per person**

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

### **Hot & Cold Tempest Platters - \$115 per person**

Prawns, bugs, crab, natural oysters, king prawn skewers, calamari, lobster mornay, Singapore chilli mussels, assorted sushi, beer battered flathead, tropical fruits, salad, chips & sauces

### **Cold Moreton Bay Platters - \$50 per person**

Prawns, bug, crab, natural oysters, smoked Tasmanian salmon, assorted sushi, tropical fruits, salad & sauces

### **Build your own platters by the KG**

*All build your own platters come with tropical fruits & sauces*

*Local prawns - \$45/kg (1kg feeds approx. 4 - 6 people)*

*Local Moreton Bay Bugs - \$65/kg (1kg feeds approx. 3-5 people)*

*Local Crab - \$55/kg (1kg is approx. 8 whole crabs)*

*North Queensland Lobster - \$120/kg (1 lobster feeds approx. 2-4 people)*

*Tasmanian Smoked Salmon - \$42/kg (150gr per person usual serving amount)*

*Tasmanian Whiskey cured Salmon - \$50/kg (100gr per person usual serving amount)*

*King Crab Legs - \$95/kg (1 leg per person)*

*Salt n Pepper Calamari - \$20/kg (1kg will feed approx. 8-12 people)*

## Canapés Menu

The platters of food are placed on clothed tables for guests to make their own selections. Service by wait staff to guests attracts an additional charge of \$2.00 per person attending the function.

**Option 1** - \$25 per person – Choose 5 items

**Option 2** – \$30 per person – Choose 7 items

**Option 3** - \$40 per person – Choose 12 items

**Option 4** - \$45 per person – Full menu

Stuffed Pumpkin Flower  
Spicy Jalapeno Popper  
Mushroom & mozzarella arancini  
Chicken, fetta & pesto calzone  
Caramelized onion & potato tart  
Mini beef cheek pie with pea & mash topper  
Roasted vegetable filo parcel  
Pork & fennel roll  
Satay chicken skewers  
Satay lamb skewers  
Smoked Cod croquettes  
Coconut prawn on sugar cane skewer  
Kataifi Prawns  
Duck & plum spring roll  
Barramundi spring roll

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### Dessert Canapé Platters

#### **Platter 1 - \$160**

5 x Cherry Choux Buns  
5 x Mango & coconut Sago puddings  
5 x Lime, ginger & milk chocolate tarts  
5 x Lemon Meringue  
5 x Raspberry & Almond slice  
5 x Individual Opera Cake

#### **Platter 2 - \$165**

5 x Jaffa Chocolates  
5 x Apricot Almond Tarts  
5 x Pistachio Dome  
5 x Wild Berry Charlottes  
5 x Baked Passion fruit Cheesecakes  
5 x Coffee Walnut Slice

#### **Platter 3 - \$170**

5 x Salted Caramel sticky date pudding  
5 x Matcha Green Tea Sponge  
5 x Plum Crumble Tarts  
5 x Red Currant balls  
5 x Choux bun filled with Praline cream  
5 x Flourless chocolate squares

#### **Platter 4 - \$185**

4 x Chocolate Cherry tarts  
4 x Passion fruit Curd Tarts  
4 x Salted Caramel Tarts  
4 x Pineapple & Coconut Tarts  
4 x Dark Chocolate Tarts  
4 x Raspberry Tar

## 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

#### **Wines**

Bay of Stones Range – South East Australia

Chardonnay  
Sauvignon Blanc  
Brut  
Merlot

### ***Premium Package***

***\$55 per person for 2 hours***

***\$25 extra hour***

#### **Beers**

James Boags Light  
XXXX Gold  
Asahi Soukai  
Asahi Super Dry  
Stone & Wood Pacific Ale  
White Rabbit Dark Ale

#### **Ciders**

Somersby apple cider  
Kopparberg Strawberry & Lime

#### **Spirits**

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

#### **Wines**

Bianca Vigna Prosecco – Veneto, Italy  
Scarlet Bubbles – Hunter Valley  
Crowded House Sauv. Blanc – Marlborough, NZ  
La Villa Pinot Grigio – Venice, Italy  
Snake & Herring Chardonnay - Margaret River  
Crowded House Pinot Noir – Marlborough, NZ  
Cake Shiraz – McLaren Vale  
Rockbare Cabernet Sauvignon - Coonawarra

**Soft drinks, juices and sparkling water available with 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.
- Cancelation 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](mailto: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:

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### 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.