

THE SANDBAR





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 – crème fraîche, baby capers, dill, mizuna (gfo)
Ceviche – barramundi, tequila, lime, avocado crème, chilli (gf)
Bao Buns – prawn & crab, spiced miso mayo, crispy shallots (gf)
Assorted California rolls – wakame, ponzu gel, sesame (gf)
Bruschetta – woodland mushroom, grana padano, truffle oil, sage crisps (gfo)
Finger sandwiches – savoury egg, cheese & chive on rye (gfo)
Korean Beef – charred sirloin, kimchi, coconut mousse (gf)

HOT CANAPES

Arancini – sugo tomato, basil, smoked scamorza (v)
Quiche – pumpkin, goats cheese, basil (v)
Pakoras – potato & cauliflower fritters, coconut raita (gf, ve)
Croquettes – mac & cheese, beetroot & jalapeño mayo (v)
Quiche Lorraine – smokey bacon, egg, cheese
Classic Sausage rolls – tomato chilli relish
Fried Chicken Bites – togarashi, yuzu mayo, pickles
Wonder Pies – slow cooked beef & gravy pie
Spinach & Ricotta Roll (v)

SWEET CANAPES

Chocolate Brownie – ganache, raspberry dust
Classic Pavlova – seasonal berries, chantilly cream, frangelico, praline (gf)
Moroccan Spiced Oranges – cashew vanilla cream (ve)
Bombole – (italian donuts) vanilla & cinnamon sugar, creme patissiere & hazelnut chocolate

SUBSTANTIALS \$10ea (min 30 pieces)

Fish & Chips - beer battered, lemon, tartare
Smoked Brisket Slider & Chips – American cheese, brioche bun, butter pickle
Fried Calamari - salt & vinegar seasoning, black garlic & charcoal aioli, lemon (gf)
Tuscan Beef Ragout – rigatoni pasta, ricotta salata
Nasi Goreng – Indonesian fried rice, chicken, prawn, egg, lettuce (gf, veo)
Poke bowls – brown rice, avocado, kimchi, edamame, pickled ginger & carrot, wasabi
tuna mayo, boiled egg, furikake (gf, veo)

All menus are samples only, subject to seasonal change





**NOT SURE WHAT TO CHOOSE?
LEAVE THE DECISION MAKING TO US.
SEE THE SANDBAR'S SIGNATURE SELECTION.**

A curated collection of our finest offerings

6 canapes & 2 substantials | \$48pp

Assorted California Rolls
ponzu gel, wakame, toasted sesame (gf, v)

Sausage Rolls
tomato chilli relish

Quiche
pumpkin, goats cheese & basil (v)

Fried Calamari
salt & vinegar seasoning, black garlic & charcoal aioli,
lemon (gf)

Fried Chicken
togarshi, yuzu mayo, pickles

Pakorras
potato & cauliflower fritters, coconut raita (gf, ve)

Nasi Goreng
Indonesian fried rice, chicken, prawn, egg, lettuce (gf, veo)

Bombolone - (Italian donuts) vanilla & cinnamon sugar,
crème pat & hazelnut chocolate

PLATTERS TO GET YOU STARTED

Victorian Cheese \$150
regional pick, cheddar, brie & blue, chutney, grapes, quince paste & wafer biscuits



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



Antipasto \$150
San Danielle Prosciutto, calabrese & sopressa, mortadella, smoked ham, fior di latte, marinated olives, grissini & focaccia



Fruit platter \$90
cantaloupe, watermelon, kiwi, pineapple, watermelon, strawberries, grapes



Pacific Oysters \$60 dozen
tobiko, 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)

Victorian Free Range Pork Belly – nduja emulsion, celeriac remoulade, crackling crumbs (gf)

Tasmanian Salmon Sugar Cured – shaved fennel, pickled cucumber, fried capers, sorrel (gf, df)

Fior di Latte – cantaloupe jam, san danielle prosciutto, crostini (v)

MAINS (select two)

250g Grassfed Porterhouse – sauteed kipfler potatoes, truffled garlic mushrooms, café de paris butter (gf)

Chicken Breast – prosciutto, Queensland blue pumpkin, amaretto, salsa verde, petite herbs (gf)

Mushroom Goulash – ricotta gnocchi, grana padano, herb crisps (v)

Humpty Doo Barramundi – macadamias, beetroot crunch, celeriac, baby spinach, lemon myrtle butter sauce (gf, n)

DESSERT (select two)

Pavlova – seasonal berries, frangelico, chantilly cream, pralines (gf, n)

Bombolone – yuzu mascarpone curd, hazelnut chocolate (n)

Victorian Cheese – regional pick, cheddar, brie & blue, chutney, grapes, quince paste, wafer biscuits (gf)

Panna Cotta – vanilla & orange blossom scented, chocolate soil, salted pistachio (n)

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



OPTIONAL EXTRAS

Cake | cut into pieces and served to your guests for \$2.5pp

We have an extensive list of preferred suppliers, please speak to us for suggestions.

ADDITIONAL MEALS

Supplier Meals | \$30pp

Children under 12 | \$20pp

Fish & chips or chicken tenders & chips

All served with ice-cream & unlimited soft drink



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