



SHELTER BAR

Group Dining



PLATTER OPTIONS

***SUBJECT TO AVAILABILITY & PARTY SIZE**

JAPANESE HAND ROLLS (40 PIECES)

Selection of Japanese hand rolls, wasabi, pickled ginger & tamari (GF) (V)

\$150

FRESH MOOLOOLABA PRAWN (30 PIECES)

spiced cocktail sauce (GF)

\$170

ANTIPASTO PLATTER (12 - 15 pax)

Italian style mezze platter, charred vegetables, marinated olives, charcuterie & cheese

\$120

RIBBON SANDWICHES (30 PIECES)

poached chicken, hazelnut & rocket

\$150

PANKO CHICKEN TENDERLOINS (30 PIECES)

tonkatsu sauce

\$150

ARANCINI (30 PIECES)

truffle & mushroom (GF) (V)

\$150

WAGYU BEEF SLIDER (30 PIECES)

mini wagyu beef burgers, smoked BBQ sauce, pickles & American cheddar

\$220

SMOKED HOT DOG (30 PIECES)

mini smoked hot dog w grilled onions, cheese & American mustard

\$220

ALL PLATTERS MUST BE PRE-ORDERED & PRE-PAID

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SBH CHEF'S LONG TABLE

\$60 PER PERSON | FOR GROUPS OF 15+

Menu

TO START SERVED TO SHARE

GARLIC BREAD

bianca pizza bread, fior di latte, fresh herb oil

CRISPY CALAMARI

lemon myrtle & native pepperberry (DF) (GF)

POPCORN CAULIFLOWER

davidson plum & wattleseed (DF) (GF) (VG)

MAINS SERVED ALTERNATIVELY

200G GRAIN-FED EYE FILLET (SERVED MEDIUM)

creamy potato mash, steamed greens & red wine jus

BEER BATTERED QLD BARRAMUNDI

garden salad, chips, fresh lemon & tartare sauce

OPTIONAL EXTRAS

FRESH MOOLOOLABA PRAWNS \$POA

PETITE SWEETS \$6PP

CHEESE PLATES \$9PP



SBH CHEF'S LONG TABLE

\$70 PER PERSON | FOR GROUPS OF 15+

Menu

TO START SERVED TO SHARE

ANTIPASTO & SALAMI BOARDS

charred vegetables, marinated olives,
charcuterie & cheese

MAINS SERVED INDIVIDUALLY

14-HOUR SLOW-ROASTED RIB FILLET approx. 300g
(served medium)

SIDES SERVED TO SHARE

DUCK FAT CHAT POTATOES
MIXED LEAF SPRING SALAD
STEAMED SEASONAL GREENS
RED WINE JUS & MUSTARDS

ADD ON

NATURAL OYSTERS \$5PP
KILPATRICK OYSTER \$5.50PP
PETITE SWEETS \$6PP
CHEESE PLATES \$9PP



SBH CHEF'S LONG TABLE

\$70 PER PERSON | 2 COURSE

\$80 PER PERSON | 3 COURSE

Menu

TO START SERVED TO SHARE

TOASTED TURKISH BREAD

housemade dips

CRISPY CALAMARI

lemon myrtle & native pepperberry (GF) (DF)

FRESH SHUCKED NATURAL OYSTERS

tabasco, lemon

MAINS PLEASE CHOOSE ONE

200G EYE FILLET (GF) (DF)

AMH BLACK 100-day grain fed, NSW

300G WAGYU RUMP (GF) (DF)

grass fed, grain finished, MB4 Tajima, NSW

SIDES SERVED TO SHARE

DUCK FAT CHAT POTATOES

STEAMED SEASONAL GREENS

RED WINE JUS & MUSTARDS

TO FINISH SERVED TO SHARE

Chef's selection of local & international cheese, quince paste, dried fruit, crackers & lavosh

