



THE SANDBAR

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EVENTS AT THE SANDBAR

Located on the water in Middle Park, The Sandbar is the perfect venue for your next event.

With floor to ceiling glass doors capturing the essence of Port Phillip Bay, this fresh event space is the perfect canvas to reflect your personality and style.

Our Event Manager will guide you through the timing of formalities, along with your selection of canapés and drinks ensuring you and your guests expectations are exceeded.

COCKTAIL MENU

8 Items | \$32pp

10 Items | \$38pp

12 Items | \$44

COLD CANAPES

Smoked salmon blini, crème fraiche & dill (gfo, dfo)

Bruschetta, bocconcini, tomato, basil & balsamic reduction (v, vo, gfo)

Corn chip, avocado & kingfish ceviche

Ratatouille & hummus vegan tart (ve)

HOT CANAPES

Spinach & pumpkin arancini, sun dried tomato pesto (gf,v)

Wild mushroom & taleggio croquette, truffle mayonnaise (gf,v)

Mini assorted quiches | spinach & mushroom, ham onion & chive, salmon & dill (v)

Chicken & jalapeno croquette with chipotle aioli

Cauliflower roll, tomato chilli relish (gf, ve, v)

Beef & vegetable sausage rolls, tomato relish

Beef & guinness pie

Kataifi prawn, mango & chili salsa

Peking duck wontons, hoisin sauce

Spicy lamb kofta, sumac yogurt (gf, df)

SWEET CANAPES

Flourless lemon poppyseed (gf)

Baked cheese cake (gf)

Chocolate raspberry slice (ve, gf)

Individual chocolate streusel orange cups

DELUXE GRAZERS

\$9 extra when you order a grazing item as part of a canape package

Beer battered barramundi goujons, fries, tartare sauce

Karaage chicken slider, coleslaw, brioche bun (gfo)

Crispy fried calamari, fries, lemon (gf)

Portobello mushroom sliders, brioche bun, rocket, truffle mayo (v)

Flinders Island braised beef cheeks, cous cous, cauliflower, almonds (gfo)

Ricotta gnocchi, salsa verde, greens, parmesan (v)

All menus are samples only, subject to seasonal change





SEATED MENU

2 COURSE ALTERNATE DROP | \$59

3 COURSE ALTERNATE DROP | \$69

ENTREE (select two)

Config Pork Belly, celeriac purée, baby beetroots & watercress (gf)

Lightly fried calamari, hummus, chickpeas, cucumber, mixed leaves, feta & sesame salt (gf)

Dukkha crusted cauliflower steak, pea hummus, roasted chickpeas, watercress & miso dressing (gf, v, ve)

Ricotta gnocchi, roast pumpkin, zucchini ribbons, salsa verde & hazelnut crumb (v)

MAINS (select two)

Pan seared Barramundi fillet, Jerusalem artichoke purée, bok choy & hazelnut pangrattato (gf)

Chicken prosciutto & mushroom ballotine, parmesan potato pave, sweet corn purée, mustard greens & jus gras

Mushroom & truffle risotto, pecorino, pine nuts, olive oil (v)

Pesto pappardelle, roast tomatoes, mushrooms, green pesto, spinach & parmesan (v)

DESSERT (select two)

Flourless chocolate cake, coffee anglaise & vanilla bean ice cream (gf)

Raspberry chocolate fondant, white chocolate mousse
& boysenberry ice cream

Sticky date pudding, salted caramel & English toffee ice cream

Lemon meringue tart, fresh berries & double cream

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, premium and deluxe 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

DELUXE

3 Hours \$74pp
4 Hours \$84pp
5 Hours \$94pp

Inclusions

All wine by the glass
All Sparkling by the glass
Bottled Beer
Tap Beer
Cider
Basic Spirits
Soft Drink & Juice

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GRAZING STATIONS

OYSTERS

\$12pp per hour

Unlimited selection of natural oysters,
dressings, condiments

Minimum of 70 guests, all guests must be catered for

ANTIPASTO TABLE

\$14pp

platters of a selection of cured meats, dips,
breads, olives, cheeses

Minimum of 40 guests, all guests must be catered for

PIZZAS

\$10pp per hour

unlimited margherita, salami and
vegetable pizzas

Minimum of 70 guests, all guests must be catered for

OPTIONAL EXTRAS

Cocktail on arrival | please ask your function manager about pricing

Cake | cut into pieces and served with cream, caramel
sauce 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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