

Portside Cafe & Restaurant

Portside Cafe & Restaurant is a unique heritage listed building overlooking the beautiful Mary River and Queens Park. We are proud to use an abundance of fresh local produce, and many of our recipes are handcrafted in small batches. Weddings, baby showers, birthdays, anniversaries, intimate dinners, corporate functions - we can host any celebration! We will work with you to create a memorable experience to match your occasion.

Capacity

seated inside 20

seated verandah 30

seated courtyard 20

seated green 80



grazing

charcuterie

\$35pp minimum 10 guests

a selection of cured artisan meats, soft & firm cheeses, pickled vegetables, seasonal fruits, olives, local sourdough

savoury scone platter

\$4.00 each minimum 18 pieces

cheddar & chive, lemon & rosemary, spinach & feta

fruit platter

petit \$40 6-8 people grande \$70 12-16 people

a selection of freshly cut seasonal fruit

canape's

\$4.00 each minimum 50 pieces

hot

sticky bourbon pork belly
bites
crispy wonton wrapped
prawns
pumpkin, sage, feta arancini
house made pork & fennel
sausage roll
buffalo chicken wings with
blue cheese dressing

cold

mushroom crostini with
rosemary mascapone
zucchini pancake with smoked
salmon avocado salsa, dill
vegetarian rice paper rolls
furikake devilled eggs
caramelized onion &
gorgonzola savoury tart

fiesta 2021/2022

\$50pp minimum 15 guests

choose four

baja fish tacos

peppered barramundi, guacamole, spicy slaw, rocket, coriander

cajun pollo tacos

cajun chicken thigh, avocado, spicy slaw, chipolte, rocket, chargrilled capsicum, coriander

sombrero tacos V

mushroom, zucchini, white bean, spicy slaw, jalapeno salsa, pico de gallo, rocket, coriander

pulled pork sliders

house made slow cooked pulled pork, american cheese, spicy slaw, gerkin, rocket

fried chicken sliders

southern fried chicken, local smoked bacon, american cheese, leafy greens, tomato, kewpie

choose four

baby banoffee mess

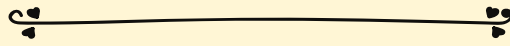
lemon curd tartlet

house made chocolate truffle

caramel tequila infused cheesecake bites

chocolate dipped strawberries

sit down alternate placement 2021/2022



Two Course \$60pp Three Course \$75pp minimum 20 guests

entrées

choose two

cajun chicken skewers, basil pesto
bruschetta, roasted pumpkin, spanish onion, pesto, feta, balsamic on
turmeric sourdough
seared tuna loin, sesame, japanese dipping sauce, wasabi
hervey bay scallops, chorizo, corn puree, coriander

mains

choose two

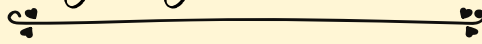
jack back pork cutlet served with sweet potato basil mash, seasonal greens
and house made Jack Daniels BBQ sauce
wild caught barramundi, congo potatoes, eggplant puree, caper, lemon &
chilli butter
lemon pepper chicken, roast vegetable stack, mustard bernaïse sauce
slow cooked 200g grass – fed sirloin, rainbow dutch carrots, sweet pea
mash, congo potatoes

desserts

choose two

chocolate assiette
black forest cheesecake with chocolate bark
pears poached in ginger, whisky & honey, vanilla bean icecream & nut brittle

feasting long table 2021/2022



Two course \$65pp three course \$80 minimum 20 guests

shared mains choose two

whole baked snapper with ginger & chilli
butterflied lamb with harrissa & paprika
preserved lemon & thyme baked whole chicken
pork shoulder with house made apple sauce

shared sides choose three

roasted rosemary kipfler potatoes
rainbow dutch honey sesame carrots
purple cauliflower gratin
roasted brussels sprouts, crispy pancetta, balsamic reduction

shared desserts choose two

golden sryup dumplings
pears poached in ginger, whisky & honey, vanilla bean icecream & nut brittle
sticky date pudding with butterscotch sauce with vanilla icecream & pistachio
spiced pumpkin pie

Function Packages 2021/2022



Terms & Conditions

Thank you for considering Portside Café & Restaurant for your function. Portside is an ideal venue for all occasions and has the flexibility to cater from 15 to 100 guests. Our packages enable you to tailor the food for your function to your own tastes and budget.

CONFIRMATION

To confirm your booking a deposit of 10% must be paid one month prior to your function, in the unfortunate event that a confirmed booking is cancelled, this deposit is non-refundable.

VENUE HIRE

The restaurant is available for exclusive hire. A fee of \$500.00 applies to hire the entirety of the restaurant for 4.5 hours. This fee covers: exclusive use of the restaurant for the evening, qualified chef, bar staff, waitstaff & maître de, set tables with full linen tablecloths, linen napkins

FINAL ATTENDANCE

A guaranteed minimum number of guests must be advised no later than four (4) days prior to the date of the function.

Full payment is required four (4) days prior to your event. Should this not happen you will be subject to an administration fee. Portside Cafe & Restaurant reserves the right to cancel functions that have not been paid for accordingly.

Beverage consumption is to be paid on completion of your function.

PRICE VARIATION

All prices include GST. Every endeavor will be made to maintain prices as printed, however, these are subject to change.

CONSUMPTION

No food or drink of any kind will be permitted to be brought to a function without prior arrangement.

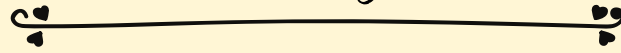
DECORATION

Nothing is to be adhered to any surface inside or outside the venue without prior approval. White linen tablecloths are provided, any extra tablecloths required are at a cost of \$7.00 each.

DAMAGES

Clients are financially responsible for any damage sustained to the venue and its contents by the client, client's guests, invitees or other persons attending the function and will be charged for, all damages that occur to the restaurant, it's property or it's staff.

event booking form



I agree to the terms & conditions

name _____

contact number _____

contact email _____

date of function _____

type of function _____

number of guests _____

payment method _____

final payment due _____

Initial deposit required: a non - refundable deposit of
\$ _____ is due by:

Signature _____

Date _____