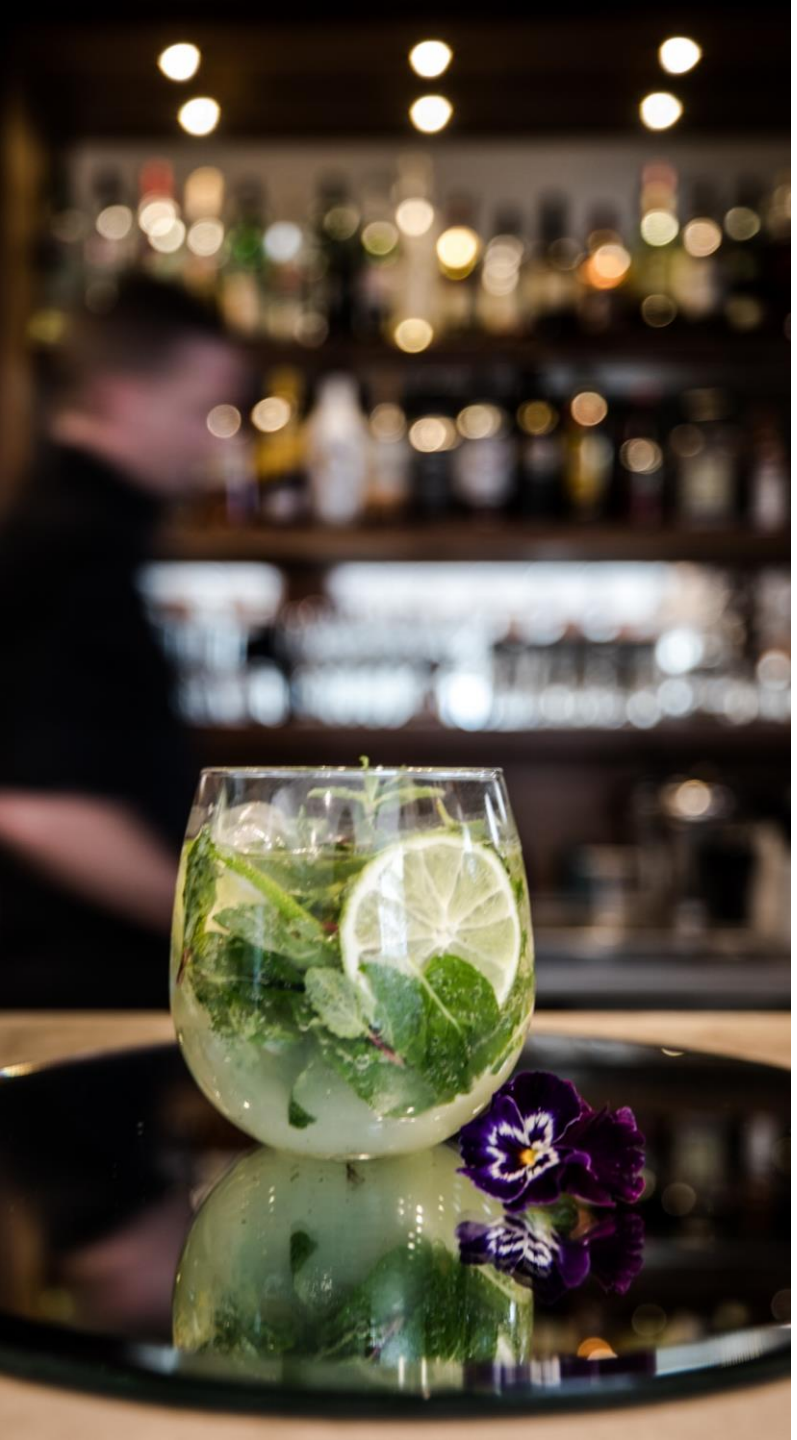
BOARDWALK BISTRO
On Hastings

Functions Guide

2018



With its idyllic relaxed beachfront location nestled on Noosa Main Beach, Boardwalk Bistro on Hastings is the perfect location for your next function.

Boardwalk Bistro on Hastings is in the heart of Noosa, located on famed Hastings street with only a 25 minute drive from Sunshine Coast airport and 1.5 hours from Brisbane airport.

The bistro is the perfect setting for a corporate function, birthday celebration, incentive dinner, staff rewards or exclusive product launches. The restaurant hosts up to 40 – 45 guests comfortably or 50 guests cocktail style depending on your seating requirements.

Function Information

We offer functions on an exclusive use arrangement. We request that Boardwalk Bistro be booked out exclusively with seating of up to 40 – 45 guests and 50 standing, depending on your seating layout.

We offer a three course set menu starting at $95pp with the addition of adding canapes to start celebrations at $17.50pp

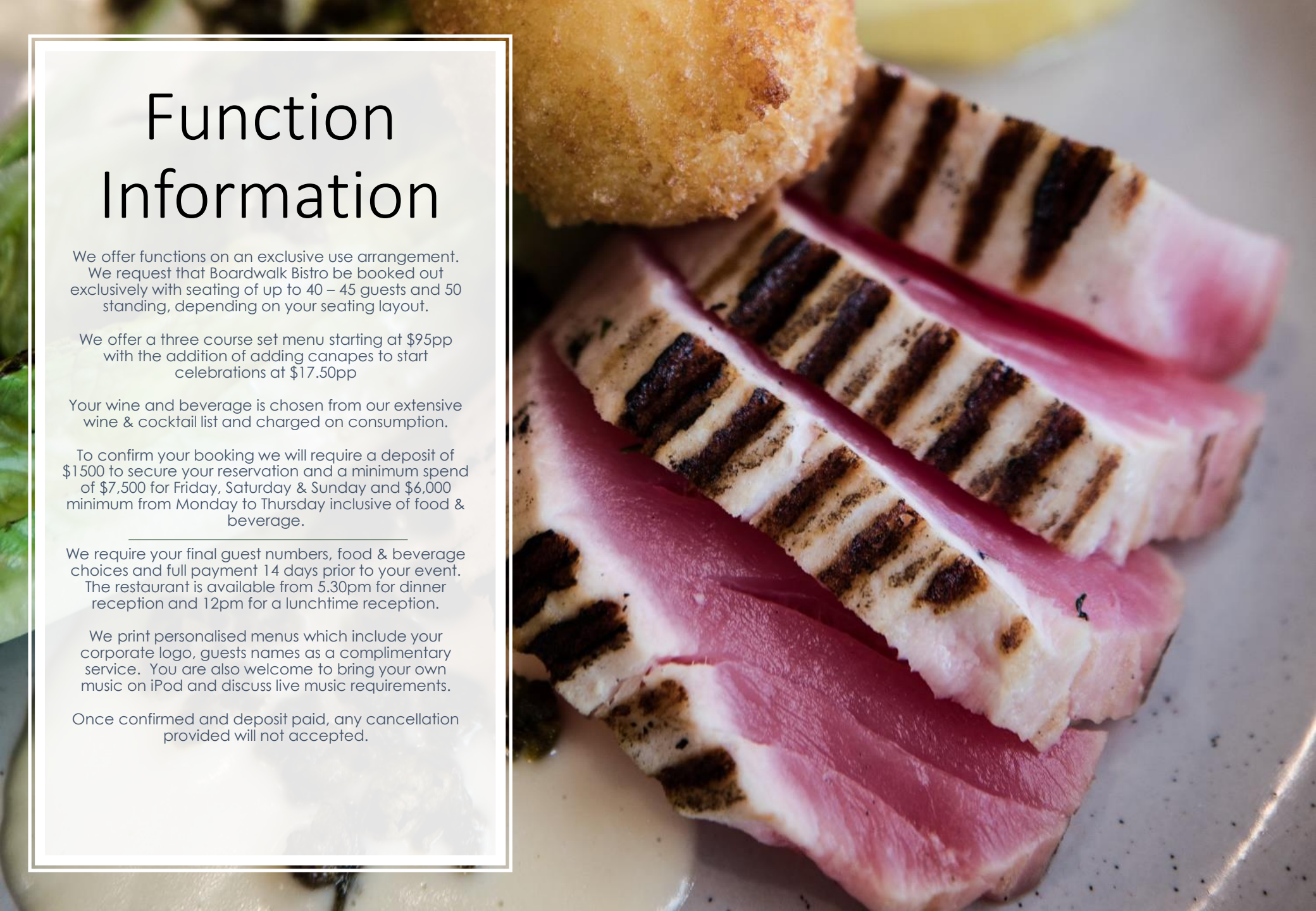
Your wine and beverage is chosen from our extensive wine & cocktail list and charged on consumption.

To confirm your booking we will require a deposit of $1500 to secure your reservation and a minimum spend of $7,500 for Friday, Saturday & Sunday and $6,000 minimum from Monday to Thursday inclusive of food & beverage.

We require your final guest numbers, food & beverage choices and full payment 14 days prior to your event. The restaurant is available from 5.30pm for dinner reception and 12pm for a lunchtime reception.

We print personalised menus which include your corporate logo, guests names as a complimentary service. You are also welcome to bring your own music on iPod and discuss live music requirements.

Once confirmed and deposit paid, any cancellation provided will not accepted.



3 Course Menu - $95

Please select three choices per course

Starter

Dinner roll or Edamame

Entrées

Freshly shucked oysters, bloody mary and lemon (GF, DF)

Local half shell scallop, parsnip puree, honey soy, chorizo crumb (GFO)

Gin-beetroot cured hiramasa kingfish, whipped feta, radish, lavosh (GFO)

Soft shell crab, nam jim jelly, roast pumpkin, baby beet and apple slaw (GFO, DF)

Eshallot blue cheese tart, pickled dutch carrot, baby beet, lavosh, hazelnut and vinocotto, (V)

Crab ravioli, local sand crab, mushroom, gin burre blanc, goats cheese and spinach

Main

(includes a side of Noosa red salad mozzarella, cruton, baby gem and vinocotti) shared between 4 people

Salmon, romesco, whipped goats cheese, crispy lotus, mixed baby leaves

Eye fillet mignon, smoked bacon, creamy mustard leek, yorkshire pudding and diane sauce (GF)

Roast pork, apple relish, roast potato, asparagus, cumin cauliflower and jus (GF, DF)

Crispy duck, confit duck, baby bokchoy, beetroot relish, teriyaki sauce (GF, DF)

Oven baked chicken kiev, spanish garlic cream sauce, bacon and potato leek mash (GF)

Lamb rack, cous cous, chimichurri, roast garden truss tomato, caper and jus

Kinoko risotto, local mixed mushroom, sake, miso and sage (V, GF)

Dessert

Sticky date pudding, butter scotch, vanilla icecream

Apple crumble, mixed berries compote, malt icecream

Mixed sorbets (lime, berry and passionfruit with pistachio biscotti (DFO)

Black forest, mixed berry and dark cherry icecream

House selection of blue, brie and cheddar cheese with house baked lavosh and quince paste (DFO)

Tea or Coffee

Canape - $17.50pp

Please Select Four

Fresh salmon brechetta (DF, GFO)

Potato salad witlof (V, GF, DF)

Crispy tofu (V, DF)

Karaage chicken

Pork gyoza

Kinoko miso aranccini (V, GF)

Oyster, tequila, lime, chilli (DF, GF)

Yakitori, yakiniku sauce, Japanese bbq (DF, GF)

Lamb cutlet (GF)

Pork katsu bun

Canapés can be served on arrival
as an optional extra to your 3 course menu

Cocktail Canape Menu - $85pp

Potato salad witlof, seeded mustard mayo, apple (V, GF, DF)

Crispy Tofu, pinenut, ginger, wombok, eshallot with chilli caramel (V, DF)

Karaage, Japanese Fried Chicken with Honey Mustard

Pork Gyoza, pan grilled pork gyoza with ponzu sauce and spring onion

Kinoko Miso arancini, mix mushroom and miso (V, GF)

Oyster, Tequila, lime, chilli (DF, GF)

Yakitori, Yakiniku sauce, Japanese chicken skewer (DF, GF)

Pork Katsu Bun, master stock braised pork, asian slaw and sriracha mayo

Choose 4

Mornay bake local scallop

Spanakopita, ricotta cheese, pine nut, spinach (V)

Peking duck wrap

Salmon rillette (GFO)

Lamb cutlet, chimmichuri, Tzatziki (GF)

Crab Meat slider

Choose 2

Granola chocolate crunch (GF)

Lemon cheese cake (GF)

Apple pie

Sticky date pudding, mach-a cream

Wine List

CHAMPAGNE & SPARKLING

NV DALZOTTO PROSECCO KING VALLEY VIC 9 48

NV JANSZ PREMIUM CUVEE PIPERS RIVER TAS 11 65

NV VEUVE CLICQUOT REIMS FRANCE 19 132

NV BILLECART-SALMON BRUT RESERVE CHAMPAGNE FRANCE 145

9 DOM PERIGNON CHAMPAGNE FRANCE 395

WHITE WINE

16 IRVINE RIESLING EDEN VALLEY SA 10 48

17 BABICH 'BLACK LABEL' SAUVIGNON BLANC MARLBOROUGH NZ 9 45

18 SHAW & SMITH SAUVIGNON BLANC ADELAIDE HILLS SA 14 65

16 LAMBERTI PINOT GRIGIO VENETO ITALY 11 49

16 BROKENWOOD PINOT GRIS BEECHWORTH VIC 10 48

16 VASSE FELIX CHARDONNAY MARGARET RIVER WA 9 46

14 SHAW & SMITH 'M3' CHARDONNAY ADELAIDE HILLS SA 15 75

NV WEST CAPE HOWE MOSCATO GREAT SOUTHERN WA 8 38

ROSÉ WINE

17 PAXTON SHIRAZ (ORGANIC) ROSÉ MCLAREN VALE SA 9 44

17 ROGERS & RUFUS ROSÉ BAROSSA VALLEY 9 44

18 16 SAINT ANDRE ROSE PROVENCE FRANCE 12 48

Wine List

RED WINE

16 PORT PHILLIP EST. QUARTIER PINOT NOIR MORNINGTON PENINSULA VIC 10 48

16 DALRYMPLE PINOT NOIR TASMANIA 65

16 SPRINGVALE EST PINOT NOIR FREYCINET TAS 79

16 PAXTON 'QUANDONG FARM' SHIRAZ MCLAREN VALE SA 55

16 HENTLEY FARM VILLAIN & VIXEN SHIRAZ BAROSSA VALLEY SA 12 59

16 TOMFOOLERY BLACK & BLUE SHIRAZ BAROSSA VALLEY SA 75

13 THE OCTAVIUS BY YALUMBA SHIRAZ BAROSSA VALLEY SA 175

14 LEEUWIN ESTATE ART SERIES CABERNET SAUVIGNON MARGARET RIVER WA 116

15 PAXTON (ORGANIC) TEMPRANILLO MACLAREN VALE SA 46

Beverage List

COCKTAILS/DRINKS

BISTRO CLASSICS ALL 16

SPARKLING COCKTAIL CAPRIOSKA COSMOPOLITAN

ESPRESSO MARTINI MARGARITA MOJITO

NEGRONI TOM COLLINS

DAQUIRI - LIME, MANGO OR STRAWBERRY

CLASSIC PIMMS OR APEROL SPRITZ 12

BISTRO PREMIUMS AL 18

CHILLY IRISHMAN FROZEN ESPRESSO, KAHLUA, IRISH WHISKEY

CHIPOTLE CHILLI MARGARITA CHIPOTLE CHILLI INFUSED TEQUILA, FRESH LIME

GINGER MOJITO CANTON GINGER, BACARDI, LIME, MINT

LYCHEE LEMONADE KAI LYCHEE VODKA, LYCHEE LIQUEUR, LIME

SPICED SAILOR NEGRONI SAILOR JERRY RUM, CANTON GINGER, CAMPARI

LONG ISLAND ICED TEA VODKA, GIN, BACARDI, COINTREAU, TEQUILA

BEERS

CROWN LAGER 9 PERONI 9 JAMES SQUIRE 150 LASHES PALE ALE 9

PERONI LEGGERA MID STRENGTH 9 CASCADE PREMIUM LIGHT 8

HAWKERS PILSNER 9 BARGARA 'THIRSTY TURTLE' LAGER 10 ASAHI 9

CORONA 9 MATILDA BAY 'DIRTY GRANNY' CIDER 9

BASIC SPIRITS 8 PREMIUM SPIRITS 10 TOP SHELF 15

GROVE JUICE 4.5 BUNDABERG 4.5 LEMON, LIME & BITTERS 4.5

PEACH OR LEMON ICED TEA 4.5

SAN PELLEGRINO FLAVOURED 250ml BLOOD ORANGE, LIMONATA, GRAPEFRUIT 4

SAN PELLEGRINO OR AQUA PANNA MINERAL WATER 500ml 5

SAN PELLEGRINO OR AQUA PANNA MINERAL WATER 1 LITRE 9

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