

RUMBA BOOKINGS

Rumba Private Dining Room is located on Hastings Street, two minutes stroll from Noosa's Main Beach. Rumba offers an intimate, private dining room featuring a room sized, climate controlled wine cellar.

Cuisine for your dining enjoyment is prepared by the award winning team from Sails Restaurant.

Our Menus change every three months to offer each season's freshest produce. Attached is an example of our current season's menu for your perusal. We are able to tailor personal packages to suit your requirements and preferred dining style.

We offer the largest selection of wines on the Sunshine Coast. All of our wines are housed in three purpose built, working cellars. We offer an extensive 'Cellar List' if you would like to include a selection of superior wines to accompany your meal.

To avoid disappointment, please be aware that the dining room is not considered 'booked' until a booking form has been completed and a \$150 deposit has been paid/processed.

Please feel welcome to contact me if I can be of further assistance on 07 5447 4235 or email on functions@sailsnoosa.com.au

Kind Regards,

Stephanie Ross

Events Coordinator

Sails Restaurant Noosa



SPRING MENU 2015

DINNER OR LUNCH
FOUR COURSE A LA CARTE
(24PAX MAXIMUM SIT DOWN)

SEASONAL MENUS

Executive Chef, Paul Leete, presents the very best in modern Australian cuisine; his food is creative while keeping a strong focus on fresh, seasonal produce.

Paul and his team combine ingredients, sourced with integrity, to create clean, thoughtful and uncomplicated menus.

It is his preference to use growers who practice organic and non-genetically modified farming techniques and are pesticide free.

By using fruit and vegetables that complement our climate, Paul is able to consistently create menus that reflect the very best our region has to offer.

DIETARY REQUIREMENTS

Please let us know what dietary requirements your guests may have. You do not need to include vegetarian, gluten free and dairy free options in your selection of the three Entrees, Mains and Desserts.

We will cater for them separately. However, please do include these in your canapé selection.



*M*ENU PRICING

DINNER FROM 5PM - 11PM

LUNCH FROM 12AM - 4PM

2 COURSE MENU

\$57

MAIN AND DESSERT

2 COURSE MENU

\$65

ENTRÉE AND MAIN

3 COURSE MENU

\$72

APPETISERS TO SHARE, MAINS, DESSERT

3 COURSE MENU

\$82

ENTREE, MAINS, DESSERT

4 COURSE MENU

\$97

APPETISERS TO SHARE, ENTRÉE, MAINS, DESSERT



A PPETIZERS

ON ARRIVAL
PLEASE SELECT 3 OPTIONS

SOURDOUGH

Essential grain sourdough roll, Sails' cultured butter

CHARRED CIABATTA

House smoked trout butter

MOOLOOLABA TUNA

Mooloolaba tuna tostaditos, avocado, green tomato relish, crema

DUCK ARRANCINI

Duck risotto balls, crumbed, Noosa Reds tomato ketchup

STEAMED DUMPLINGS

Coral trout pot sticker dumplings, chilli daikon

YOU CAN ALSO ADD THE FOLLOWING:
\$7PP

OYSTERS

Freshly shucked, shallot vinegar, caraway grissini

OR

SASHIMI PLATE

Mooloolaba tuna, Hiramasa kingfish, Petuna ocean trout



ENTRÉE

PLEASE SELECT 3 OPTIONS

BUFFALO RICOTTA

Cedar Street buffalo ricotta, heirloom tomato, roasted asparagus, macadamia blonde gazpacho

MUDCRAB

Salt and pepper Pinkenba soft shell mudcrab, green papaya, Thai basil, hot and sour dressing

TOOTHFISH

Scorched miso marinated Southern Ocean toothfish fillet, pickled watermelon radish, burnt orange miso

SCALLOP

Hervey Bay scallop ceviche, sweet potato, corn, avocado, pickled jalapeno, crisp tortilla

BEETROOT

Nina's heirloom beetroot, winter leaves, Witches Chase goat's curd, toasted walnuts

CRAB LASAGNE

Fraser Island spanner crab lasagne, shaved baby radish, raw tomato sauce

PRAWNS

Mooloolaba prawn, betel leaf, roasted coconut, snake beans, lime

CHARCUTERIE

Cured, cold smoked, grass fed Australian beef rump, wild olives, rocket, parmesan, truffle oil



M AINS

PLEASE SELECT 3 OPTIONS

CHICKEN

BBQ Dakota Vale free range chicken, organic black quinoa and fried chick pea tabbouleh, Cedar Street buffalo halloumi, charred lemon

EYE FILLET

Pan seared, Manning Valley grass fed eye fillet, served medium, potato gratin, Gympie green beans, mushroom butter

MORETON BAY BUGS

Pancetta wrapped bug tails, olive oil mashed potato, butter beans, fetta dressing

CORAL TROUT

Grilled North Queensland coral trout fillet, braised baby fennel, Dutch cream potato, green olives, saffron and manzanilla sherry

LAMB

Seared lamb loin and roasted ribs, heirloom carrots, seeds, currants, cauliflower puree

PAPPARDELLE

Sicilian free range pork and veal meatballs, cavalo nero, smashed green olives, heirloom tomato sauce, parmesan crumble

KING GEORGE WHITING

Streaky Bay King George whiting fillet, Mooloolaba prawns, citrus, pinenuts, baby capers

ZUCCHINI FLOWERS

Butternut pumpkin filled Hinterland zucchini flowers, spinach and ricotta naked ravioli



D SSERT

PLEASE SELECT 3 OPTIONS

PAVLOVA

Roasted rhubarb, white chocolate, passionfruit and cream

BELGIAN CHOCOLATE DELICE

Hazelnut meringue, dried "cherry ripe", pedro ximenez soaked raisins, lavender cream

CINNAMON CHURROS

Spanish doughnuts, cinnamon, chocolate sauce, vanilla bean ice cream

TARTE TARTIN

Bethonga pineapple tarte tartin, coconut ice-cream

APPLE TART

Pear caramel sauce, apple crumble ice cream

CHOCOLATE PUDDING

Soft centered, Callebaut chocolate, vanilla bean ice cream, honeycomb shard

2 CHEESE PLATE

Witches Chase clothbound cheddar, Mt Tambourine, QLD
Witches Chase, triple cream brie, Mt Tamborine, QLD



B EVERAGES

ON CONSUMPTION

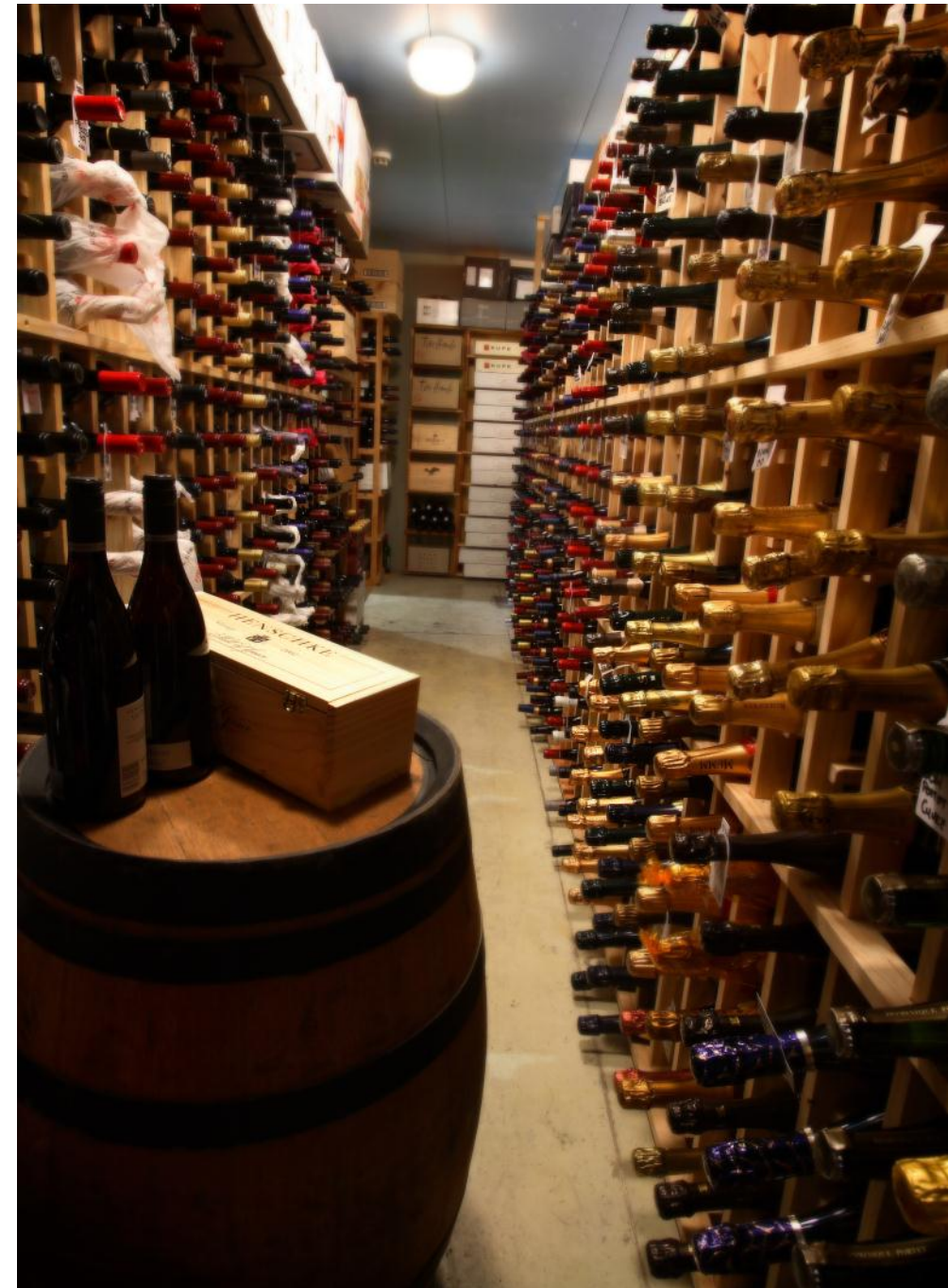
Feel free to select wines and beverages from our extensive wine list, or your guests can choose on the night.

If you would like specific wines and beverages to be made available, please choose your beverages 2 weeks prior to your event. If we don't have your beverage selection 2 weeks prior to your event date, we will assume you want to select on the night.

Vintage changes may occur and some wines may be temporarily out of stock. We will ensure we have a similar style available if your preferred wine is out of stock.

RESPONSIBLE SERVICE OF ALCOHOL

Please be aware that we do not serve shots.



TERMS & CONDITIONS

ENTERTAINMENT

Due to the close proximity of accommodation, regrettably live entertainment is not permitted. Rumba has a quality, in house sound system for playing pre-recorded music. Music must be kept at a background dining level. An acoustic guitarist is allowed in Rumba till 7pm. After 7pm, entertainment is played through our in-house system. Noise restrictions apply and music is not to be played at dance music levels in Rumba.

MENU

Sails Restaurant changes menus every three months to offer each season's freshest produce. You do not need to request this menu; as soon as it is available, we will forward it to you. At the same time, we will also send you our current wine selections.

BEVERAGES

You are welcome to select beer, wine and spirits from our restaurant and cellar lists. We offer beverages catering to a wide variety of tastes and budgets. Beverages are charged on consumption in Rumba, a final account will be presented for payment upon conclusion of your event. Rumba is a licensed venue, BYO is unavailable.

LIQUOR LICENSING

Rumba Wine Bar upholds all Queensland liquor licensing laws and will not supply alcohol to intoxicated persons or minors. Queensland liquor licensing laws do not allow minors to consume alcohol regardless of parents' consent. Appropriate Id will be requested by staff to support service of alcoholic beverages.

CONFIRMATIONS OF BOOKINGS

Credit card details are required to confirm your reservation. A booking form is attached To continue your reservation request. To avoid disappointment, please be aware that functions are never to be considered 'booked' until the form is returned and credit card details have been retained in the event of a no show or cancellation without at least 24 hours notice.

GUEST FINAL NUMBERS AND MENU SELECTIONS

Final Numbers (minimum number we cater and charge for) is required two days prior to your event. Menu and beverage selections are required two weeks prior to the event date.

CANCELLATIONS

We require two weeks notice to cancel private dining events, otherwise you will forfeit A cancellation fee of \$150. In the event of any unforeseen circumstances or accidents, Sails reserves the right to cancel any booking and refund any deposit at any time.

PREMISES

Nothing is to be left behind after a function. Due to the limited storage available, we ask that all belongings are removed on the conclusion of your function. We take no responsibility for any damage or loss of goods left behind.

GRATUITY

All group bookings will attract a **5% SURCHARGE** that will be placed toward staff gratuity.



Rumba Exclusive Group Booking Form

DATE OF EVENT: _____

TIME OF EVENT: _____

CANCELLATION FEE **\$150**

MENU: _____

AMOUNT OF GUESTS: _____

FULL NAME: _____

CONTACT PHONE NUMBER: _____

EMAIL: _____

ADDRESS: _____

How did you hear about us? _____

Why did you choose Sails? _____

Please note that no booking is confirmed until you receive a confirmation of booking

Method of Payment: VISA / MASTERCARD / AMEX

--	--	--	--

Credit Card Number

Expiry

--	--	--	--

CCV

This amount represents a cancellation fee should you cancel your booking without giving 2 weeks notice. I have read the terms and conditions and agree to the restrictions stated in the previous form.

Please sign below to acknowledge your acceptance.

Signature: _____

Date: _____

