

The image shows the interior of a modern wine bar. A long, light-colored bar counter runs across the middle of the frame. Behind the bar, the wall is dark and paneled. On the bar, there is a blue vase with red flowers, a small red box, and a glass. In front of the bar, a row of wicker stools with metal frames is lined up. The ceiling is dark with modern, cylindrical pendant lights. The overall atmosphere is sophisticated and contemporary.

# SAILS WINE BAR

PRIVATE DINING

SAILS RESTAURANT NOOSA



# THE VENUE

Sails wine bar is located on Hasting Street, just a two-minute stroll from Noosa's Main Beach. This is an intimate, private dining room featuring a room sized, climate-controlled wine cellar.

There are very few venues that can offer the intimacy or a completely separate dining room.

Our wine bar affords you your own private space, whether it be for a business dinner, intimate wedding reception or family celebration.

This eclectic room can accommodate up to 22 guests for a formal or casual dining experience. Cuisine for your event is prepared in the sails restaurant kitchen under Executive chef Paul Leete.

The Sails wine list offers the largest selection of wines on the sunshine coast. This collection is housed in four purpose built working cellars. We offer an extensive 'Cellar List' if you would like to include a selection of superior wines to accommodate your meal..

Sails Wine Bar is available for private bookings daily.

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Lunch 11am-4pm

Dinner 5pm-11pm



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# THE MENU

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.

We offer an a la carte style menu, where you select 3 options and your guests chooses on the night. Menus at Sails Restaurant change every three months with the season. This is to ensure we source freshest and highest quality produce. This is our current menu so please be aware that the menu offering may be different by the time of your booking.



## DIETARY REQUIRMENTS

Knowing all dietary requirements before the date of your booking helps us to ensure that everyone is catered for on the day.



# MENU PRICING

All selections include sails house baked potato bread and cultured butter on arrival

## TWO COURSE MENU

Al la carte style menu

Entree and main course	Regular \$90 Premium \$109
Appetisers to share and main	Regular \$99 Premium \$118

## THREE COURSE MENU

Al la carte style menu

Entrée, main and dessert	Regular \$107 Premium \$130
Appetisers to share, main and dessert	Regular \$120 Premium \$139
Appetisers to share, entrée and main	Regular \$129 Premium \$152

## FOUR COURSE MENU

Al la carte style menu

Appertisers to share, entree, main and dessert	Regular \$150 Premium \$173
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## CAKEAGE

BYO cake served with cream and berries \$10PP

MINIMUM SPEND FOR FOOD AND BEVERAGES IS \$3000



# APPETISERS TO SHARE

## CHARRED CIABATTA

House smoked salmon butter

## OYSTERS

Freshly shucked, shallot vinegar, caraway grissini

## PRAWN

Fraser Coast king prawn cocktail lettuce cups

## TUNA TOSTADITO

Mooloolaba tuna, crisp tortilla, avocado, lime

## WAGYU BEEF

2GR 9+ score Wagyu beef tartar, lemongrass and peanut miang, fried straw potato cake

## ADDITIONAL ADD ON

### ZUCCHINI FLOWER

WILSONS POCKET, QLD

Goats cheese filled tempura flower, aioli, dried olive \$12.00 PP

### CAVIAR

Oscietra Premium caviar, blinis, crème fraiche \$80/10gm

# ENTREE

## HEIRLOOM TOMATO

Oxheart tomato carpaccio, buffalo milk haloumi, green olive, basil leaf, pumpkin seed, broad leaf rocket, aged balsamic

## SCALLOP

Blow torch Fraser Coast half shell scallops, salmon caviar, yuzu kosho, lime

## SANDCRAB LASAGNE

FRASER COAST, QLD

Raw tomato sauce, herb salad, pecorino

## CUTTLEFISH

FRASER COAST, QLD

Bbq skewered cuttlefish, puffed rice, bonito, ginger, spring onion, cucumber salad, miso mayo

## QUAIL

Brisbane Valley quail saltimbocca, pickled green tomato, baby fennel, pine nut, currants, vincotto, extra virgin olive oil

## **\*PREMIUM SELECTION\***

### SASHIMI PLATE

Hiramasa kingfish, Petuna ocean trout, Mooloolaba tuna

### TOOTHFISH

HEARD IS. SUB-ANTARCTIC

Miso glazed Glacier 51 toothfish fillet, cucumber, radishes, sesame

# MAIN

(A la carte style menu. You select three options and your guests order on the day)

## BARRAMUNDI

BOWEN, QLD

Giant white beans, broad beans, cherry tomato, asparagus, saffron, vermouth

## PRAWN LINGUINE

FRASER COAST, QLD

Eastern king prawns, cherry tomatoes, garlic, chili, manzanilla sherry, pecorino

## SPRING VEGETABLES

Steamed Spring vegetables, Buffalo ricotta rotolo,  
herbs, seeds, nuts, macadamia milk

## PORK CUTLET

Chargrilled pork cutlet, smoky eggplant, onions agrodolce,  
sugar snaps, carrot puree, allumette potato

## LAMB RUMP

GOLDFIELDS, VIC

Roast Sovereign Lamb rump, roasted pepper,  
black barley tabbouleh, white gazpacho

## PREMIUM SELECTION

### \*CORAL TROUT

COOKTOWN, QLD

Giant white beans, broad beans, cherry tomato, asparagus, saffron, vermouth

### \*MORETON BAY BUG

GLADSTONE, QLD

Butter poached bug, sauce from shell, Sails caesar salad

### \*EYE FILLET GRASS FED 220G

MANNING VALLEY, NSW

Dauphinoise potato, hand picked green beans, roast baby carrot,  
malt vinegar pickled onion, shiraz jus



# DESSERT

*(A la carte style menu. You select three options and your guests order on the day)*

## MANGO

Kensington Pride mango, coconut jelly, mango sorbet, sweet young coconut, pandan, tapioca, lime, coconut wafer – GF

## STRAWBERRIES

Sunshine Coast strawberries, white chocolate cream, caramelized pastry, Persian fairy floss

## APPLE TART

French apple tart, apple chip, pear caramel, vanilla bean ice cream

## CHOCOLATE PAVLOVA

Belgian chocolate and hazelnut pavlova, espresso cream, hazelnut praline – GF

## CHOCOLATE FONDANT

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





# THE BEVERAGES

## CONSUMPTION

We recommend that you pre select the wines to be served to your guests. This enables us to ensure we have adequate stock on hand and will allow us to serve your guests immediately on their arrival.

We offer an extensive wine list with over 650 labels to choose from, covering all price points. These wines are kept in pristine condition in our three custom built wine cellars.

Please be aware that in order for us to arrange delivery of your selection, you must choose your beverages 2 weeks prior to your event.

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 not available.

## RESPONSIBLE SERVICE OF ALCOHOL

Please be aware that we do not serve shots and we will not served intoxicated guests.

# TERMS AND CONDITIONS

## CONFIRMATION OF BOOKINGS

There is a minimum spend requirement of \$3000 per booking. This is made up of your total food and beverage spend. This amount is due for payment two weeks prior to your event.

A room hire booking fee of \$300 is required to confirm your reservation. (this fee is not part of the minimum spend)

Please be aware that the Wine Bar is not considered 'booked' until the booking fee is processed and your reservation is confirmed by email.

## FINAL NUMBERS & MENU SELECTIONS

Menu and beverage selections are required two weeks prior to the event date.

Final numbers (minimum number we cater and charge for) is required two days prior to your event.

A customised menu will be printed for each guest.

Our menu offering changes every three months, with the season.

As such the menu offering for your event may be different to the current menu listed.

## 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. Sails Wine Bar is a licensed venue, BYO is unavailable.

If your consumption exceeds the minimum spend amount, a final account will be presented for payment upon conclusion of your event.

## ENTERTAINMENT

Due to the close proximity of accommodation, regrettably live entertainment is not permitted. Sails Wine Bar 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 Sails Wine Bar 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 Sails Wine Bar.

## LIQUOR LICENSING

Sails 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. Our house liquor policy prohibits the sale of shots.

## CANCELLATIONS

We require one week's notice to cancel private dining events. A cancellation after this point will incur the cancellation fee of \$500.

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 space 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.

## SURCHARGES

On weekends we are required by law to pay significant loadings to all staff. In order to help ameliorate some of this high cost, our prices will be increased by a 10% SURCHARGE ON SUNDAYS.

A 17% SURCHARGE APPLIES TO ALL PUBLIC HOLIDAYS.

Please note we have a 1.52% FEE ON ALL CREDIT CARDS AND A 1% FEE ON ALL DEBIT CARDS.

# WINE BAR BOOKING FORM

Full name:

Company Name (If applicable):

Contact phone number:

Email:

Address:

Day & Date of event:

Time of event:

Menu (if known):

Approx. guest amount:

Type of booking: Corporate / Birthday / Family get together / Small wedding

Other:

How did you hear about us?

Why did you choose Sails?

Method of Payment: VISA / MASTERCARD / AMEX

Credit Card Number:

Expiry : CCV:

Card Holders Name:

Card holders Address:

Please note that no booking is confirmed until we have received the booking fee of \$300, and you have received a confirmation of booking. The amount of \$50 per person represents a cancellation fee, should the booking be cancelled without 24 hours notice. Please note we have a 1.52% fee on all credit cards and a 1% fee on all debit cards.

I have read the terms and conditions and agree to the restrictions stated on the previous page. Please sign below to acknowledge your acceptance.

Signature:

Date:

