



# CHRISTMAS MENU AT THE EATE

MINIMUM OF 10 PEOPLE

## APPETIZERS TO SHARE

Warm olives with grissini  
Smoked Salmon, capers, red onion

## STARTERS TO SHARE

BBQ Prawns in smoked butter  
N.Z Mussels pot

## MAIN COURSE (ALTERNATE)

Choose 2

Chicken breast fillet with tomato salsa, spring onions  
Grilled Barramundi with mashed potato and lemon butter  
Lamb off the spit with oven baked potatoes and lemon oregano  
Crumbed Pork Cutlet with oven roast vegetables  
Vegetarian options available

## DESSERT TO SHARE

Churros with chocolate fudge sauce  
Homemade Tiramisu, nonnas recipe

**\$80.00**





# CATERING

MINIMUM OF 10 PEOPLE

## APPETIZERS TO SHARE

Warm olives with grissini \$4pp

Trio of dips \$6pp

Forgotten vegetable salad \$3pp

Panko prawns with sauce \$5pp

Croquette with sauce \$5pp

Warm bread rolls \$2pp

## STARTERS TO SHARE

Pan fried Haloumi with honey, lemon thyme, evoo \$5.30pp

Salt & Pepper Calamari with lemon & aioli \$5pp

BBQ Prawns with garlic butter sauce \$8pp

Mussels in red sauce \$5pp

BBQ chicken wings \$4pp

## MAINS

Chicken souvlaki skewer ea \$6.50

Beef kofta skewer ea \$7.50

Pork souvlaki skewer ea \$7.50

Lamb souvlaki skewer ea \$7.50

Pork/Chicken chorizo skewer ea \$7.50 cooked

Charcoal fire pit cooked Lamb shoulder \$8.50pp

Charcoal fire pit Pork shoulder \$8pp

Whole bbq cooked fish platter \$MP

Charcoal Chicken \$5pp

Salads, choice of greek, slaw, mixed leaf, fattouche \$6pp

## DESSERT TO SHARE

Churros with chocolate fudge sauce \$7pp

Vanilla pannacotta with mixed berries \$6pp

Tiramisu, coffee cake with mascarpone \$5pp



# DIY BBQ ALL MARINATED

MINIMUM OF 10

MARINATED CHICKEN WINGS	\$7 RAW/KG
CHICKEN SOUVLAKI SKEWER	\$4 RAW EA
BEEF SKEWER	\$5 RAW EA
PORK SOUVLAKI SKEWER	\$5 RAW EA
LAMB SOUVLAKI SKEWER	\$5 RAW EA
PORK CHORIZO SKEWER	\$6.50 RAW EA
CHICKEN COCKTAIL SKEWER	\$2.80 RAW EA
BEEF COCKTAIL SKEWER	\$3 RAW EA
PORK COCKTAIL SKEWER	\$3 RAW EA
LAMB COCKTAIL SKEWER	\$3 RAW EA
BRAZILIAN CHURRASCO	\$24 RAW/KG
LAMB SHOULDER BONE OUT	\$26 RAW/KG MARKET WEIGHT



The Eate



# MENU A

\$60 PER PERSON

## SHARED APPETIZERS

*warm bread with oregano and evoo  
hommus with paprika & babaghanoush with  
evoo to share  
warm marinated olives*

## SHARED ENTREE

*salt & pepper calamari with fried guindillas  
and garlic aioli  
pan fried haloumi with lemon, honey, evoo (v)*

## SHARED MAINS

*lamb off the spit with tzatziki and grilled  
guindillas  
charcoal chicken with pickled vegetables  
rocket salad with shaved parmesan cheese*





The Eate



# MENU B

\$70 PER PERSON

CANAPES

*feta stuffed olives  
leek & cheese croquettes  
arancini with truffle aioli  
salt & pepper calamari with aioli boat*

*mini lamb yiros taco  
chorizo sliders with grilled capsicum  
panko prawn slider  
spinach & cheese triangles*

*grazing table with fresh fruits, cheese, crackers*



The Eate



# MENU C

\$80 PER PERSON

## SHARED APPETIZERS

*pickled forgotten vegetables  
warm bread with oregano and evoo  
hommus with paprika & babaghanoush with  
evoo to share  
warm marinated olives*

## SHARED ENTREE

*salt & pepper calamari with fried guindillas  
and garlic aioli  
pan fried haloumi with lemon, honey, evoo (v)  
coconut wrapped prawn with dipping sauce*

## ALTERNATE DROP MAINS (CHOOSE 2)

*new york sirloin with mash and verde butter  
barramundi with cauliflower & fennel purée,  
asparagus & fried potato crisps  
spinach & ricotta ravioli with sage butter (v)*

*Rocket Salad with shaved parmesan to share*



The Eate



# FUNCTIONS

DESSERT ADD ONS \$12 PP

*summer berry pannacotta*  
*nutella mouse cake*  
*tiramisu with fresh cream*  
*mango chia pudding*

## TERMS OF BOOKINGS

*Please inform us of any dietary requirements*  
*Deposit of 50% to be taken 7 days prior to*  
*booking*  
*Cancellation fees apply*  
*Final numbers required 3 days prior to booking*

The Eate



*Terms of Functions*

*Dietary Requirements:*

*We must be given 3 days notice for any dietary requirements or special requests*

*Deposits:*

*Your deposit amount will be deducted from your final bill on the day. Please be aware we do not split bills. Deposit will not be refunded if the restaurant receives less than 7 days notice of cancellation and no change in numbers before 3 days.*

*Outstanding Amounts:*

*Any outstanding amounts that have not been settled & paid at the completion of your booking will be charged by us to the credit card provided by you and held on file.*

*Final Numbers:*

*Your final numbers are required 72hrs in advance.*

*If notification has not been properly received of any changes to your confirmed guest numbers then full payment will be required for any missing guests.*

*Within the 5 days prior to your event, a decrease in numbers of more than 20%, will incur a charge of 50% on final booking numbers*

*Cancellation:*

*Should the restaurant receive cancellation of the groups booking less than 3 days notice of arrival full cancellation of the package price by the amount of guests confirmed will apply and will be charged to the credit card on file. Should the restaurant receive cancellation within 7 days notice 50% will be charged to the credit card on file.*

*Seating Requests:*

*All seating requests will be taken into consideration but are not guaranteed.*

*Beverage Packages:*

*Beverage package options are available for two or three hour durations and will commence at your confirmed reservation time. Please be aware last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. Please ask us about our packages and other options.*

*By law, management reserves the right to cease serving alcohol should a patron show signs of intoxication.*

*Beverages on Consumption:*

*You are welcome to have your beverages charged on a consumption basis (Bar Tab). Please be aware we do not split bills.*

*Cakes:*

*The Eate is able to arrange cakes for any occasion with a minimum of 3 days (72 hours) notice period for small/ large sizes. Cakes are charged from \$55 per cake with a personalised message. If you wish to supply your own cake a \$4.50 per person cakeage charge will apply.*

*If you go ahead with our dessert add on option, cakeage fee is waived.*



The Eate



*Authorisation Form*

*I am choosing:*

- Menu A (please tick if yes, cross if no)*
- Menu B (please tick if yes, cross if no)*
- Menu C (please tick if yes, cross if no)*
- Custom menu (please tick if yes, cross if no)*

*Optional add ons:*

- I am going ahead with dessert add on (please tick if yes, cross if no)*
- I am going ahead with custom cake order (please tick if yes, cross if no)*
- I am going ahead with drinks package (please tick if yes, cross if no)*

*Terms and conditions*

- I have read and accept all terms and conditions in this form (please tick)*
- I acknowledge that my deposit will be removed from nominated credit card supplied (please tick)*
- I acknowledge that my license will be sighted to confirm identity of card supplied (please tick)*

*Credit Card Authorisation Form*

*Please complete all fields. You may cancel this authorisation at any time by contacting us.*

*This authorisation will remain in effect until cancelled.*

*Credit Card Information*

*Card Type:  MasterCard  VISA  AMEX*

*Other \_\_\_\_\_*

*Cardholder Name (as shown on card): \_\_\_\_\_*

*Card Number: \_\_\_\_\_*

*Expiry Date (mm/yy): \_\_\_\_\_*

*I, \_\_\_\_\_, authorise \_\_\_\_\_ to charge my credit card above for agreed upon purchases. I understand that my information will be saved to file for future transactions on my account.*

\_\_\_\_\_  
*Customer Signature*

\_\_\_\_\_  
*Date*