



The Eate



MENU A

\$40 PER PERSON

SHARED APPETIZERS

*warm bread with oregano and evoo
hommus with paprika, babaghanoush with
evoo & taramasalata to share*

SHARED MAINS

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



SEAFOOD 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



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MENU B

\$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*



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MENU C

\$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



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MENU D

\$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



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FUNCTIONS

DESSERT ADD ONS \$12 PP

CHOOSE 1

summer berry pannacotta

nutella mouse cake

tiramisu with fresh cream

mango chia pudding

galaktaboureko with icecream

churros with fudge

CAKE OPT

cake to serve 6-8 people \$100

cake to serve 16 people \$150

BYO cake, cakeage fee \$3pp | \$5.50 pp with cut & serve

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.

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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