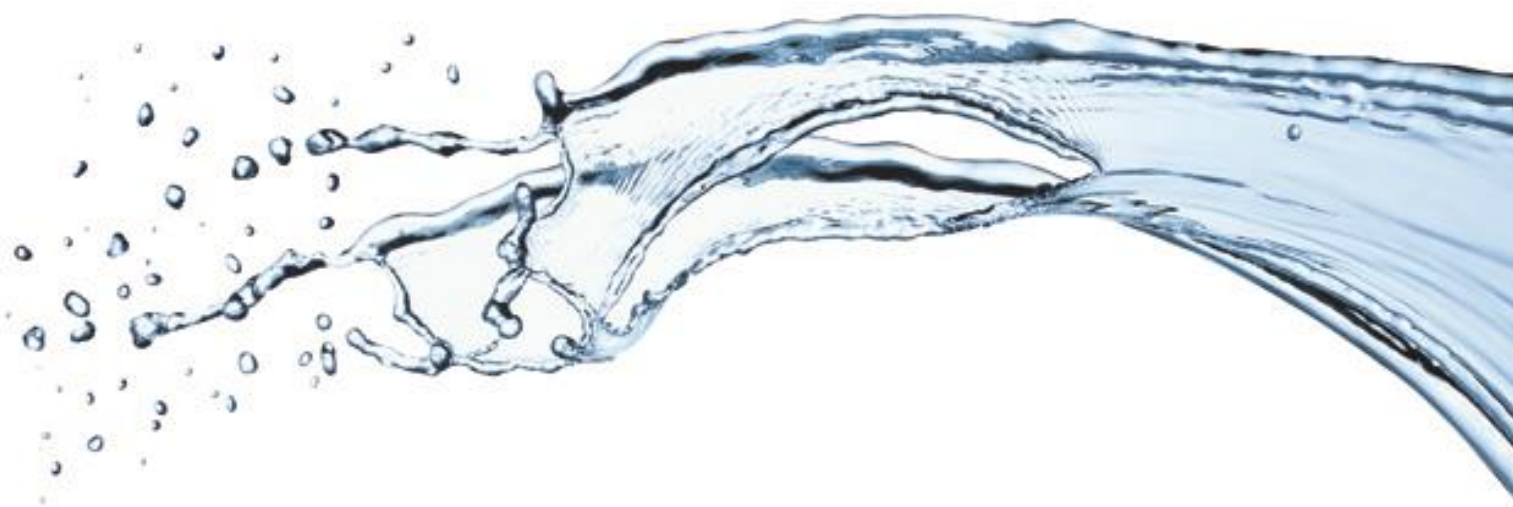


SPLASH

RESTAURANT • BAR • FUNCTIONS



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Splash Set Menu

With a glass of Splash sparkling wine on arrival and bread
Choose 2 meals in each course to be served alternatively
2 courses \$59, 3 courses \$69

Starters

Roasted truss tomato, caramelized onion and goat's cheese tart with balsamic reduction & rocket salad

Slow roasted pork belly with parsnip and apple puree with apple cider jus

Wild mushroom arancini with parmesan and rocket salad

Mains

200g scotch fillet on a bed of sweet potato mash, wilted spinach and house made béarnaise

Crispy skin salmon fillet with garlic smashed potatoes and lemon and herb beurre blanc

Grilled chicken supreme on a pumpkin risotto cake, drizzled with garlic oil and crispy sweet potato chips

Slow cooked lamb rump on a garlic & basil ratatouille, soft polenta and thyme jus

Dessert

Sticky date pudding with traditional butterscotch sauce and vanilla bean ice cream

White chocolate and passionfruit crème brulee with almond biscotti

Flourless chocolate torte with mascarpone cream and macerated strawberries

Lemon baked cheesecake with fresh berry coulis and chantilly cream

Tea and Coffee

No other discount, promotional offer or voucher available on this discounted menu
Surcharge per guest – \$2 Saturday/Sunday and \$5 Public Holiday
Menu subject to change and seasonal availability



Chefs Select Dinner Menu

With a glass of Splash sparkling wine on arrival, 2 canapés and bread
Choose 2 meals in each course to be served alternatively
3 courses \$79

Starters

Warm lamb tenderloin salad with quinoa, grilled haloumi, rocket, pickled onion and balsamic glaze

Seared scallops with crispy sweet potato chip, béarnaise and pancetta crumb

King prawn ala plancha with blistered cherry tomato, crumbed goats cheese, deep fried basil and lemon vinaigrette

Beetroot textures with walnut rolled goat's cheese and micro herbs

Mains

Scotch Fillet with paris mash, béarnaise, dutch carrots and jus

Confit duck Maryland with sweet potato mash, deep fried bok choy and a soy glaze

Grilled barramundi fillet with charred chorizo, fondant potatoes, sautéed spinach and beurre noisette

Tortellini with wild mushroom and garlic cream sauce

Dessert

Orange and almond cake with honey mascarpone cream

Cheesecake with fresh cream and berry coulis

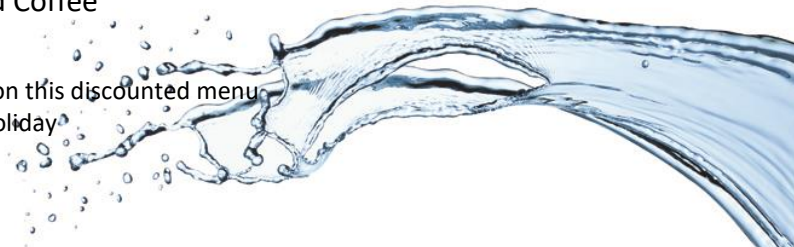
Hazelnut brulee with almond biscotti

Salted caramel chocolate tart with vanilla bean ice cream

Cheese plate – triple cream brie, aged cheddar with quince, lavosh and dried fruit and nut

Tea and Coffee

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Canapé Selection

Standard Selection (6) \$42

Add 1 Substantial \$47

Add 2 Substantial \$52

Add Cake, Tea and Coffee \$57

Extra canapés available at \$4.50each

Canapés

Citrus cured salmon, potato blini, crème fraiche GFA

Oysters – natural OR Kilpatrick OR mignonette GF

Asian style salt and pepper squid with lime aioli GF

Seared scallop, carrot and cumin puree, pancetta crumb GF

Italian cheese arancini

Mini falafels with hummus

Basil, bocconcini and cherry tomato skewers

Potato rosti with roasted beef and caramelized onion

Vegetable spring rolls with sweet chilli dipping

Mini goat's cheese, onion and tomato bruschetta GFA

Spiced lamb koftas with minted yoghurt GF

Thai Sate chicken skewers with peanut sauce

Gourmet beef pie with tomato relish

Pork and apple sausage rolls with house ketchup

Crisp pork belly skewers with house made BBQ sauce

Ham hock and cheddar croquettes

Buffalo chicken wings with blue cheese aioli

Spiced chicken tenders with honey mustard mayonnaise

Mini empanadas – chicken, vegetables and red chimichurri

Substantial \$6.50

Moroccan lamb and spiced cous cous

King prawn stir fry, hokkien noodles, and sesame soy dressing

Risotto of your choice

Green chicken curry with pilaf rice

Beer battered flathead, chunky chips, tartare and fresh lemon

Platters \$120.00 each

Antipasto – selection of cured meats, olives, pickles, ciabatta bread

Cheese – cheddar, brie, blue, crackers, grapes, quince paste

Sliders \$5.50 (all served on mini brioche slider buns)

Cheese burger with mustard sauce

Pork belly with chipotle, apple and cabbage slaw

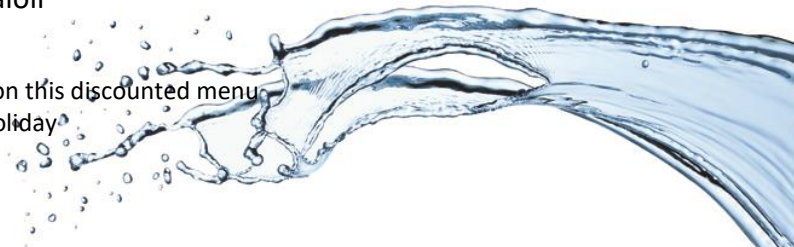
Crispy chicken with avocado smash and chipotle aioli

Beer battered dory with tartare

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BEVERAGE PACKAGES

STANDARD PACKAGE - \$47 per guest

Juice, soft drink and mineral water

2 Tap Beers (XXXX Gold & Six Strings Pale Lager)

Beach Hut Wine Selection

Choice of 2 Bottled Beer:

Hanh Premium light, Tooheys Extra Dry, Tooheys New, Tooheys Old, Crown Lager

DELUXE PACKAGE - \$57 per guest

Juice, soft drink and mineral water

2 Tap Beers (XXXX Gold & Six Strings Pale Lager)

Choice of 2 Bottled Beer:

Hanh Premium light, Tooheys Extra Dry, Tooheys New, Tooheys Old, Crown Lager

3 White Wine Selections – *up to \$45 per 750ml bottle on current wine list*

2 Red Wine Selections – *up to \$45 per 750ml bottle on current wine list*

EXECUTIVE PACKAGE - \$67 per guest

Juice, soft drink and mineral water

2 Tap Beers (XXXX Gold & Six Strings Pale Lager)

Choice of 2 Bottled Beer:

Hanh Premium light, Tooheys Extra Dry, Tooheys New, Tooheys Old, Crown Lager

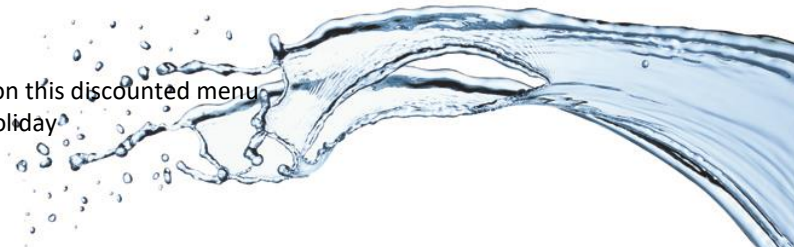
3 White Wine Selections – *up to \$50 per 750ml bottle on current wine list*

3 Red Wine Selections – *up to \$50 per 750ml bottle on current wine list*

All Beverage packages are 4 hours (additional hour \$9 per hour per guest)

Available to groups of 20 people or more

Wines must be selected at least two weeks prior to the date of booking



Terms and Conditions

Booking confirmation: A deposit of 25% of the total account is required with your booking confirmation to confirm your event. Two further instalments of 25% thereafter. Final payment with final numbers is due two weeks prior to your event.

Exclusive Use Minimum Spend: At the discretion of Management.

Validity: Prices quoted are valid four fourteen (14) days from the date of quotation. Thereafter prices may be subject to change.

Final payment: For all functions full payment and confirmed numbers chargeable is required fourteen (14) days before the event. Please note we accept all major credit cards and cash. Any additions after this time will be payable at the conclusion of the event.

Cancellations: Provided six (6) months' notice is given, deposits are refunded in full. Where three (3) months' notice is given 50% deposit will be refunded. Thereafter all deposits will be forfeited or may be transferred to another date and will be subject to menu and price changes. In the case of transfer to another date, no refund will be given if a cancellation follows. Please note a \$200 cancellation fee applies to any cancellation.

Function times: Our liquor license ends at midnight and as such the service of alcohol will conclude at 11.00pm (10.00pm Sundays). Any music will also need to conclude at 11.00pm. All functions during the day are to conclude by 4.30pm.

Responsible service of alcohol: Splash upholds the principles of Responsible Service of Alcohol and in accordance with the Liquor License, reserves the right to refuse service to persons suspected of being under the age of eighteen years and to any person who shows signs of intoxication. If any person refuses a request to leave the premises, service will cease and no refunds will be given.

Prohibition on food and beverage: Food and beverage may not be brought into, or removed from the venue without the prior consent of the Management of Splash.

Beverages: Splash is fully licensed, no BYO. We recommend you pre-order wines two (2) weeks prior to your event in order to ensure we have sufficient stock.

Surcharge per person: Weekends \$2.00 and Public holidays \$5.00

Noise management: Guests are at all times to follow the direction of management in relation to noise and music levels at functions and agree that they and their guests will leave the venue in an orderly and quiet manner without disturbing our neighbors.

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Damages: Organizers are financially responsible for any damages or loss sustained to Splash during the course of a function.

Cleaning Charges: Any additional cleaning required outside of standard normal cleaning, including but not limited to vomit, a \$200 cleaning fee will be charged to the event organizer/s.

Cake: Cake service fee of \$3.00 per person for us to cut and serve or \$5.00 per person with berry coulis and cream.

Menus: All menus are subject to change and seasonal variations. No other discount or card offer is available on set menus, canapés or chefs tasting menus. Children's menu available 12 years and under. We are able to personalize your menu, email your wording to splashterrigal@gmail.com

Vegetarian/Special diet: Please notify us prior to your booking if there are any special dietary requirements, so our Chef is able to cater to your guests needs wherever possible. Please note, we have nuts on our premises, so cannot guarantee any meal will be nut free.

Special requests and entertainment: We will do our best to accommodate your needs, please note some items may be subject to availability.

Decorations: Splash prohibits the use of confetti and table scatters at all functions. Please check with your Splash event coordinator regarding approval of other decorations. All decorations must be removed prior to the next service period.

Co-ordination services: We provide you with professional advice and co-ordination services for a total of 3 on site hours. Administration work is not included in this. Any additional hours are chargeable at \$55.00 per hour.

We look forward to working with you to make your event a success.

I/we, _____ of _____ agree to the
above listed terms and conditions related to our function to be held on
_____ (date) at _____ (time).

Signed: _____

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