

GROUP MENU 1 \$32
Choose any two dishes and
Served alternatively

MAINS

(Served with fresh bread rolls)

WARM LAMB SALAD

Marinated tender lamb skewers on Greek-salad and served with tatziki & Turkish toast

NEW ZEALAND LEMON SOLE

Grilled whole fish, coleslaw, lemon wedge, & fries

PORTUGUESE CRUSTED CHICKEN

Chicken Kiev W skin on, served on a sweet corn pudding & a mint yoghurt dressing.

DESSERTS

FLOURLESS ORANGE & ALMOND CAKE

Juicy whole oranges slowly marinated with spices folded through pure almond meal and fresh butter

HOMEMADE DATE PUDDING

with Toffee Sauce and Almonds

LEMON & LIME TART

Slow baked light tart with a rich lemon lime flavour

Vegetarian Option on Request

WOK STIR FRY ASAIN VEGETABLES

Served with hokkien noddles & sweet soy glaze

GROUP MENU 2 \$45

Entrée

Per table
(Platters)

BRUSCHETTA

Wood fired bread, fresh tomato, basil, red onion
& Virgin olive oil

WARM LAMB SALAD

Marinated tender lamb skewers on Greek-salad and served
with Tatziki & Turkish toast

Mains

Please choose one of the following

LINGUINE CHICKEN TETRAZINI

Tomato base, roasted garlic, basil pesto & mushroom

CRISPY SKIN ATLANTIC SALMON

Fresh fillet served with sautéed baby spinach,
oyster mushrooms, bok Choy and herbed olive oil

NEW ZEALAND LEMON SOLE

Grilled whole fish, coleslaw, lemon wedge, & fries

Vegetarian Option on Request:

WOK STIR FRY ASIAN VEGETABLES

Served with hokkien noodles & sweet soy glaze

GROUP MENU 3 \$50

Entrée

Per Table
(Platters)

GARLIC & HERB BREAD

CHILLI SALT DUSTED SQUID

Crispy Squid with a Thai cucumber salad,
roasted peanuts, lime mirin dressing

ROAST DUCK PANCAKES

Served with cucumber, spring onion
and Plum Hoi Sin Sauce

Mains

CRISPY SKIN ATLANTIC SALMON

Fresh fillet served with sautéed baby spinach,
oyster mushrooms, bok Choy and herbed olive oil

PORTUGUESE CRUSTED CHICKEN

Chicken Kiev W skin on, served on a sweet corn pudding
& a mint yoghurt dressing

ROASTED VEAL

Veal backstrap Stuffed with parmesan cheese, spinach, olive
& capsicum wrapped with bacon served with potato Rosti
and red wine jus

Vegetarian Option on Request:

WOK STIR FRY ASAIN VEGETABLES

Served with hokkien noddles & sweet soy glaze

COFFEE OR TEA

Group bookings

Thank you for considering On Shore Café Brasserie for your function

Group of more than ten guests will be placed on two tables, group of more than twenty guests will be placed on three tables etc.

On Shore is available for exclusive use for functions other than Friday, Saturday and Sunday, however group bookings of up to 28 are available at these time at a exclusive area

NO BYO for any functions (set menus) on Friday, Saturday and Sunday, the other days, the normal \$3.50 Corkage per person applies

For parties of ten or more a deposit of \$15 per person is required upon booking. The reservation is not complete until the information provided in the **BOOKING**

AGREEMENT FORM is signed and returned.

If the booking is cancelled within twenty four hours the deposit will be forfeited. You will be charged for your final confirmation of numbers.

We offer 3 sets of group menu for every budget and needs

Menu 1: \$32 Menu 2: \$45 Menu 3: \$50 (please add extra \$5 for unlimited coffee and tea for Menu 1 to Menu 2)

Dessert & coffee package: \$12.00 (more than 15 people) 2% surcharges applies for Visa & Master card, 3% surcharges for Amex & Diners card payments, Vegetarians and guests with special dietary requirements are of course catered for.

We will look forward to seeing you

Contact details:

16 the strand Dee Why Beach NSW 2099

Tel: 02 9972 2325 Email: info@onshorecafe.com.au

Fax: 02 9981 330 Web site: www.onshorecafe.com.au

Booking Agreement

Name:

Address:

Suburb:

Telephone:

Fax:

Date:



Dear Sir/Madam,

Many thanks for your booking. We are pleased to accept your booking on the following conditions of our cancellation policy:

- We (On Shore Café Brassiere) have a cancellation policy which applies to cancelled reservations.
- You must confirm to **On Shore Café Brassiere** the final number of persons you are confirming to attend the **On Shore Café Brassiere** at least 24 hours prior to the reserved seating time.
- If you do not confirm the number of attendees we may charge you a cancellation fee of \$15 per person for those people who do not attend.
- You must advise us of any cancellation of a reservation at least 24hours prior to the reserved seating time.
- If you cancel a reservation within 24hours of the reserved seating time, we may charge

you a cancellation fee of \$15 per person.

- **By making this reservation with us, you are entering into a legally binding contract with us. Our cancellation fee is a genuine pre-estimate of our loss if you fail to keep your reservation.**

- We require you to provide your credit card details below:
 - To identify you; and
 - To charge you any cancellation fee if required by our cancellation policy.

- I, _____, agree to be bound by the conditions of the cancellation policy and consent to
Name of Person
 On Shore Café Brassiere using this personal credit card information to charge in this manner.

Details of the Booking

Date and Time of Booking _____ Number of People _____

Special Requests _____

AMEX DINERS VISA MASTERCARD BANKCARD

Credit Card Number _____

Expiry Date ____/____/____ Cardholder Name _____

Cardholder Address _____

Deposit (if required) _____

I, _____, consent to _____ using this personal credit
Name of patron Name of Restaurant
 card information to charge in this matter.

Signed _____ Date _____

Please return to **On Shore Café Brassiere** by either post or fax upon completion.