



## BEVERAGES

### **SUPERIOR BEVERAGE PACKAGE**

Priced at \$58.00 per person for a 5 hour duration  
Please select one of Sparkling, White & Red wine

#### **Sparkling Wine**

Grandin Cremant de Loire AOC, Champagne, 2002/03, France  
Hightide "Dunes" Sparkling Pinot Chardonnay NV, Hightide Vineyards, South Australia

#### **White Wine**

Hightide Vineyards "The Breakers" Sauvignon Blanc 2006, Hightide Vineyards, South Australia  
Capel Sound Sauvignon Blanc 2007, Mornington, Victoria  
Capel Sound Chardonnay 2006, Mornington, Victoria  
Calder Grove Chardonnay 2006, Murray Darling Region, Victoria  
Calder Grove Semillon Sauvignon Blanc 2006, Murray Darling Region, Victoria  
Trilogy Semillon Sauvignon Blanc Viognier 2006, South Australia

#### **Red Wine**

Hightide Vineyards "Deepwater" Cabernet Merlot 2005, Hightide Vineyards, South Australia  
Capel Sound Pinot 2006, Mornington, Victoria  
Capel Sound Cabernet Merlot, 2005, Mornington, Victoria  
Calder Grove Cabernet Merlot 2006, Murray Darling Region, Victoria  
Calder Grove Shiraz 2004, Murray Darling Region, Victoria  
Trilogy Cabernet Sauvignon, Cabernet Franc, Merlot 2005, South Australia

Beverage package also includes:

Heiniken Beer  
Coopers Light  
Soft drinks, sparkling water & orange juice

Time extension:

\$5.80 per person per half hour, a minimum of 70% of guests are required to be present for a time extension

## BEVERAGES

### PREMIUM BEVERAGE PACKAGE

Priced at \$68.00 per person for a 5 hour duration

Please select one of Sparkling wine & two White & Red wines

#### Sparkling Wine

Methode Champagne Chandon Brut NV, Yarra Valley, Victoria

#### White Wine

Lengs Cooter Watervale Riesling 2006, Claire Valley, South Australia

Waipara Hills Sauvignon Blanc 2006, Marlborough, New Zealand

Yarra Valley Hills Chardonnay 2004, Canterbury New Zealand

Delatite Unoaked Chardonnay 2006, Mansfield, Victoria

Stoneleigh Chardonnay 2007, Marlborough, New Zealand

Stoneleigh Sauvignon Blanc 2007, Marlborough, New Zealand

Capel Vale "Capal WA" Riesling 2004, Mt Barker, Western Australia

Capel Vale "Capal WA" Sauvignon Blanc 2005, Pemberton, Western Australia

Capel Vale "Capal WA" Chardonnay 2003, Geographe, Western Australia

#### Red Wine

Waipara Hills Pinot Noir 2004, Canterbury, New Zealand

Yarra Valley Hills Pinot 2004, Yarra Valley, Victoria

Cardinham Sangiovese 2005, Clare Valley, South Australia

Cardinham Cabernet Sauvignon 2004 Clare Valley, South Australia

Gramps Shiraz 2005, Barossa Valley, South Australia

Capel Vale "Capal WA" Merlot 2005, Geographe, Western Australia

Beverage package also includes:

Tiger Beer

Coopers Light

Soft drinks, sparkling water & orange juice

Time extension:

\$6.80 per person per half hour, a minimum of 70% of guests are required to be present for a time extension

Cocktail & spirit package also available, please speak with your Client Relationship Manager

For an interactive less formal evening at Sumac you may like to consider a Cocktail Function. From a bite to a bowl, Sumac offers a wide range of interactive dining.

### CANAPÉS

Priced per canapé

Please note the minimum selection for a cocktail function is 6 canapés per person with 3 varieties and 2 bowl items.

Stingray cakes with sam tam and nahm jihm	\$3.00
Whitefish and chive tortellini with verjuice beurre blanc and salmon roe	\$4.00
Nori roll with wasabi mayonnaise and dipping sauce	\$4.50
Crab and spinach fritters with panko crumbs and spicy dressing	\$4.50
Coffin bay oysters in a bloody mary shooter with cucumber salsa	\$5.00
Prawn and baby fennel tartlets with lemon mayonnaise	\$5.00
Seafood dumpling with xo sauce	\$5.50
Salt and pepper tempura oysters on pickled seaweed salad	\$6.00
Scallop ceviche on fig and tomato salsa	\$6.20
Pan roast scallops with pancetta and preserved lemons	\$8.00

### COCKTAIL

Red chicken and coconut curry wontons	\$3.00
Flinders island lamb served on fissile with apple chutney	\$3.50
Beef seed mustard and garlic aioli en croute	\$3.50
Braised lamb neck with truffled potato skordalia	\$3.80
Middle eastern spiced lamb on babaganoush	\$4.40
Spiced chicken and mango tarts	\$4.40
Pickled veal shank vol au vent with salsa verde and mustard fruits	\$4.50
Veal cheek and tamarind wonton with lychees	\$4.70
Pork and pickled paw paw rice paper rolls	\$5.00
Red curry of duck breast on green mango salad with holy basil	\$6.00
Tiny all beef roquefort burgers with crispy little french fries	\$8.00
Middle eastern falafel with tahini yoghurt sauce	\$2.70
Dolmades baked in tomato garlic and lemon sauce	\$3.00
Pumpkin and herb frittata with herbed crème fraîche	\$3.50
Singaporean slaw with sweet plum and pickled apricot dressing	\$3.50
Blue cheese and peanut wonton with raspberry coulis	\$3.70
Miso braised daikon radish with sweet rice roll and sesame sprinkle	\$3.70
Vegetarian sushi selection by design with pickled seaweed and silken tofu	\$4.00
Goats curd tart with semi dried cherry tomato	\$4.50
Decadent truffle and porcini risotto with crispy leek	\$7.10

### **MORE THAN A MOUTHFUL**

If you would like some more substantial items to be served within a cocktail style function the following choices are available.

Priced per item

Guinness and beef pies	\$8.00
Hotdogs with chipolatas and fresh mustard	\$8.00
Bbq lamb souvlaki	\$10.00
Taleggio and pear tarts with pickled walnuts	\$10.00
Masterstock chicken and kupi mayo sandwiches	\$11.50
Peking duck pancakes	\$11.70
Lamb kebabs with tahini yoghurt	\$12.00
Porcini and truffle tarts with blue cheese foam	\$12.20

### **CHUNKY BOWLS**

If you would like some more substantial items to be served within a cocktail style function the following choices are available.

Priced per item

### **COCKTAIL**

Braised vegetables with bocconcini and garlic herb bread	\$7.50
Fish & chips with tartare sauce and fresh lemon wedges	\$7.50
Vegetarian bubble & squeak with truffle oil	\$7.50
Mushroom, spinach and fontina risotto	\$8.00
Veal ravioli with a rich napoli sauce	\$10.00
Pumpkin cannelloni with napoli	\$10.00
Salt & pepper calamari with green paw paw salad	\$10.00
Chicken risotto with feta and cherry tomato	\$11.50
Red curry of beef on jasmine rice	\$12.00
Bbq lamb with hummus and tabouleh	\$12.00
Rice congee with chinese sausage and shitake	\$12.00
Mushroom risotto with blue cheese	\$12.00
Bbq calamari salad with nuoc cham	\$12.00
Vietnamese chicken salad with sweet & sour dressing and crispy fried shallots	\$12.50
Wild mushroom risotto with crispy leek and herb butter	\$13.00
Thai beef salad with curry dressing	\$13.00
Braised beef with roast mushrooms and mash	\$13.00
Persian spiced quail with beetroot and feta	\$13.00
Duck tagine with prunes and cous cous	\$13.00
Stir fry prawns and asian greens with rice stick noodles and sweet soy sauce	\$14.50

### **SWEET CANAPÉS**

Priced per item

Mini meringues topped with passion fruit compote	\$3.00
Chocolate wontons with white chocolate sauce	\$3.50
Deep fried pineapple dumplings	\$4.00
Chocolate dipped fresh strawberries	\$4.00
Zesty crumbly lemon delicious pudding	\$5.00
Black cherry frangipani tartlet	\$7.00
Mini tart with passion fruit crème patisserie	\$8.00
Fresh tahitian lime pies	\$8.00
Fresh fruit tartlets with vanilla custard	\$8.00
Lemon meringue pie	\$9.00

### **COCKTAIL**

### **SWEET BOWLS**

Priced per item

Baileys crème brûlée	\$7.00
Balinese tropical fruit salad	\$7.00
Raspberry wontons with coulis	\$7.50
White chocolate mousse with dark shavings	\$8.00
Lemon syllabub trifle	\$8.00
Summer berry savarin with coulis	\$8.00
Dark chocolate mousse cups	\$8.00
Rhubarb and apple crumble	\$9.00
Classic tiramisu	\$9.00
White chocolate cheesecake	\$9.50

### **NOODLE STATION**

Priced at \$13.00 per person

With huge woks and lots of fire, our noodle stations are bound to excite both visually and gastronomically. Chefs will toss fresh noodles and top quality ingredients to create a selection of both Thai and Chinese noodle dishes. Two styles of dishes will be served in bowls and supplemented from our kitchens.

### **OYSTER BAR**

Priced at \$14.00 per person

With the seasons top oyster varieties being freshly shucked before the guests and placed on ice this is the best way to sample the best oysters the Australian coastline has to offer. The oysters are matched with sauces, salts and condiments. With cold champagne and fresh oysters this is a perfect way to start the night.

Shucker available for \$200 for a 2 hour duration

### **SALAD BAR**

Priced at \$24.00 per person

The salad bar will ensure guests getting the freshest possible salads with chefs tossing a selection of three salads. At a salad station, salads could include thai beef, classic caesar, greek with persian feta and juniper cured salmon niçoise.

### **ANTIPASTO GRAZING BAR**

Priced at \$25.00 per person

Grissini sticks with truffle aioli, hummus, taramasalata, babaganoush and salsa. Italian cold cuts selection, dolmades, chorizo and braised octopus. Selection of French & Australian cheese.

### **SUSHI BAR**

Priced at \$25.00 per person

The Japanese believe that food should satisfy all the senses. Our sushi bar will combine the freshest ingredients in ways that will delight both the eyes and the palate. With the freshest seafood possible and many different styles of sushi this is bound to impress.

### **TEMPURA STATION**

Priced at \$29.00 per person

The Central Pier tempura bar will show case the Japanese art of tempura frying whilst allowing guests to sample the freshest tempura which is best eaten straight from the wok. This station will include prawns, chicken, asparagus, assorted vegetables and Japanese dipping sauces and pickles.

### **SPANISH BAR**

Priced at \$37.00 per person

With the Spanish tapas bar you can enjoy the fun and food of a mezze feast. Guests will be able to graze from a selection of seafood, meat and vegetables. The tapas bar could include cider infused chorizo, fennel pickled octopus, tuna cubes, chilli mussels, saganaki, baked olives and many more items. Tapas will be selected from both the Basque and the more traditional Catalanian regions.

### **SEAFOOD BAR**

Priced at \$50.00 per person

The seafood bar contains a delectable selection of the countries finest seafood coupling it with exotic sauces, vinegars and accompaniments selected by our chef. The oysters will be freshly shucked before the guests and placed onto a beautiful illuminated ice sculpture. A bar could contain smoky bay oysters, steamed king prawns, halved and freshly grilled morton bay bugs, kingfish ceviche, gentle smoked scottish salmon, raw marinated scallops and freshly marinated spring bay mussels.

## **STATIONS/BARS**

## BBQ MENU

Priced at \$48.00 per person

### Off the grill (1 piece per person average)

Gourmet sausages  
Porterhouse steak  
Chicken wings  
Roquefort burger patties

### A Selection of salads

Central Pier Caesar  
Green Salad  
Greek Salad  
Pasta Salad  
Tunisian carrot salad

### On the Buffet

Roasted tomatoes with thyme  
Roasted field mushrooms with garlic  
Steamed new potatoes  
Hommos, Tzatziki, Taramasalata  
Selection of condiments  
Assorted gourmet bread

### Dessert

Fresh seasonal fruit salad

### Available for a per person surcharge

Lamb koftas	\$4.00
Marinated bbq octopus	\$5.00
Grilled calamari	\$7.00
Seared scallops with lemon	\$8.00
Miso marinated eggplant	\$9.00
Hot carved ham (40 person minimum)	\$9.00
Bbq king prawns	\$10.00
Salmon steaks	\$10.50
Lamb, pig or crocodile on the spit (300 person minimum)	\$14.00
Assorted skewers of fish, meat and chicken	\$14.00
Barramundi fillets	\$15.00

Impress your guests with Sumac's restaurant style plated menu

After years of experience in banquet dining, the Atlantic Group is excited to offer an extensive range of dining packages. These individually tailored menus give you greater choice and flexibility to cater to your budget and style of event.

There is a base cost of \$20.00 per person which includes:

Canapés on arrival – 2 varieties (chef's choice)

A selection of bread served to each table with whipped butter

Two side dishes

Dessert (one plated or 2 varieties of sweet canapés served roaming)

Espresso coffee, T2 tea & petit fours

To choose an alternating course served 50/50, please add \$4 per person per course.

#### **ENTRÉE SELECTION A**

Beef carpaccio with roquette salad and shaved pecorino	\$17.50
Chicken and roasted pumpkin ravioli with goats curd and a lemon beurre blanc	\$18.00
Chilli crab risotto with caramelised green onion and crispy shallots	\$18.00
Sumac crusted chicken fillet with fattoush salad and tahini yoghurt	\$17.50
Insalata calabrese, italian style tomato and mozzarella salad	\$18.50
Confit lamb rump on crispy potato and caper salad	\$20.00
Wild mushroom tortellini with smokey saffron velouté and gremolata	\$20.00
Beef tartare with crispy onion rings and tamarind ketchup	\$20.00
Chilli caramel pork with rare tuna sashimi served on betel leaf	\$21.00
Bbq lamb fillet with fattoush salad and tahini yoghurt	\$21.00

## **PLATED MENU**

#### **ENTRÉE SELECTION B**

Peking duck salad with lychees and baby ginger	\$22.00
Smoked chicken ravioli with truffle mushroom and fresh herbs	\$22.50
Smoked lamb fillets with babaganoush and fresh tabbouleh	\$22.50
Grilled veal cutlet with chickpea gnocchi and za'atar	\$23.00
Hand picked crab with pink grapefruit, smoked eel, green mango and shrimp floss	\$23.00
Steamed mussels served in the shell with laksa sauce and roti bread	\$23.00
Duck liver parfait with fresh grapes and brioche	\$23.50
Steamed pork dumplings with tempura bug tail, dashi and sesame sprinkle	\$24.00
Yellow fin tuna sashimi with hot sesame oil dressing and pickled seaweed salad	\$25.00
Prosciutto with figs, truffle oil and roquette	\$25.00
Grilled asparagus with soft poached egg, truffle oil and sheeps milk pecorino	\$25.00
Salt & pepper calamari on feta and watermelon salad with roasted pumpkin seed crumble	\$25.00
Soft shell crab spiced with prickly ash served with pickled daikon salad	\$25.50
Master stock chicken with pickled bamboo shoots and roasted scampi	\$25.50

#### **ENTRÉE SELECTION C**

Open ravioli of goats cheese, asparagus and pancetta with black olive vinaigrette	\$26.00
Porcini mushroom risotto with truffle oil and pecorino	\$26.00
Seared calamari and chorizo salad with tomato, chilli, chickpeas and a smoked paprika dressing	\$26.00
Middle eastern style quail with pumpkin & persian feta salad	\$27.00
Roast duck tagine with pearl cous cous and soft herb salad	\$28.00
Sumac crusted venison carpaccio with pomegranate vinaigrette and roquette salad	\$30.00

## PLATED MENU

### MAIN COURSE SELECTION A

Lamb tagine with borek, winter vegetables and cous cous	\$30.00
Double smoked lamb rump on vegetables à la grecque	\$32.00
Oven baked organic pork belly with caramelised apple purée and thyme jus	\$32.00
Beef cheek cooked tagine style with sumac scented gnocchi and red onion salad	\$32.00
Duck sausage with parsnip purée and caramelised onions	\$32.00
Chicken breast with truffled mash, steamed asparagus, garlic aioli and jus gras	\$34.00
Warm green tea smoked salmon served on fennel confit and red onion crème fraîche	\$36.00
Snapper with prosciutto, red onions, capers and balsamic served on crushed potatoes	\$36.50
Salmon with scampi, arrow leaf spinach and a smoked oyster reduction	\$38.00
Bbq kingfish with steamed new potatoes and fresh herb salad	\$38.00

### MAIN COURSE SELECTION B

Prickly ash rubbed sirloin with tamarind ketchup and sweet potato fries	\$42.00
Chicken breast with preserved lemon cous cous, pomegranate drizzle and soft herb salad	\$42.00
Salmon fillet poached in court bouillon with spring vegetables and white wine vinaigrette	\$42.00
Roast chicken kiev with escargot ravioli and périgueux sauce	\$43.00
Whole bbq suckling pig cassoulet with creamy mash and apple dumplings	\$43.00
Corned beef with mustard hash, white sauce, beignets and pickled beetroot	\$43.00
Marinated lamb rump with a cassoulet of french beans and bacon lardoons	\$43.00
Salmon fillet with truffled potato and horseradish crème fraîche	\$44.00
Miso cured japanese eggplant with tempura asparagus, tori no chicken teriyaki and sea urchin custard	\$44.00
Swordfish with olive mash, sauce vierge and crispy leek	\$44.50
Sirloin steak served on pommes maxim with truffled béarnaise, red wine jus and crispy leek	\$45.00
Fillet of sea bream with clam provençal, saffron potatoes and a saltwater shellfish nage	\$45.00
Za'atar crusted kingfish on warm hummus with tabbouleh salad	\$45.00
Pan seared dory fillets with bubble & squeak and a chive and verjuice beurre blanc	\$45.50

### MAIN COURSE SELECTION C

Duck confit with chestnut & potato mash, fava beans and duck jus	\$46.00
Grilled turkey breast with red cabbage, watercress and a red currant jus	\$46.50
Sumac spiced lamb rack with warm hummus, eggplant curry and a herb salad	\$47.00
Pan roasted barramundi on charred japanese pumpkin, crispy onion salad and lemon oil	\$47.50
30 day aged beef fillet with caramelised carrots, pancetta, shaved turnips and roast potatoes	\$54.00
Peppered venison medallions with mushroom spatzle and crispy parsnip	\$55.50

### MAIN COURSE SIDE DISHES

Included in base cost
Fresh garden salad with balsamic vinaigrette
Fresh steamed seasonal vegetable

## PLATED MENU

### DESSERTS- PLATED

Included in base cost – please select one

- Pain perdu brioche with green tea ice cream and sweet red bean
- Sago coconut pudding with palm sugar syrup
- Crème caramel “fait maison” with orange sauce
- Strawberry and mascarpone sandwich with almond tuiles
- Guandiya mille-feuille with bourbon anglaise
- Lady finger beignet with cointreau flavoured warm chocolate sauce
- Berry and rhubarb crumble with double cream
- Coconut panna cotta with sauce orange à la badiane
- Lemon meringue tart with pomegranate sauce
- Apple and frangipani tart with Frangelica sauce

OR

### DESSERTS- SWEET CANAPES

Included in base cost – please select two

- Mini meringues topped with passion fruit compote
- Chocolate wontons with white chocolate sauce
- Deep fried pineapple dumplings
- Chocolate dipped fresh strawberries
- Zesty crumbly lemon delicious pudding
- Black cherry frangipani tartlet
- Mini tart with passion fruit crème patisserie
- Fresh tahitian lime pies
- Fresh fruit tartlets with vanilla custard
- Lemon meringue pie

The concept of feasting is that everyone shares, thus creating an intimate setting.

Please select 2 entrée's, 3 main courses & 2 dessert's

There is a base cost of \$12.00 per person which includes:

Canapés on arrival – 2 varieties (chef's choice)

A selection of gourmet breads served to each table with whipped butter

Two side dishes

Dessert

Espresso coffee, T2 tea & petit fours

#### **ENTRÉE**

#### **ANTIPASTO PLATTER**

Including hummus, semi dried tomatoes, chargrilled artichokes, marinated olives, Meredith feta, calabrese salami, prosciutto, smoked chicken, ventricciana salami \$25.00

#### **OR**

Salt & pepper squid with coriander, bean and lime salad \$15.00

Salad of seared cuttlefish with green paw paw, chilli and lime \$15.20

Classique niçoise with red wine vinaigrette \$16.00

Tuscan bread salad with seared scallops and prawns \$17.80

Fattoush salad with bbq lamb fillets and tahini yoghurt sauce \$13.50

Honey glazed quail with a beetroot, apple and hazelnut salad \$13.50

Sumac spiced beef carpaccio with middle eastern style salad \$15.00

Beef bresaola with shaved granna and truffle oil \$18.00

Pumpkin tortellini with mustard fruits and lemon beurre blanc \$12.50

Wild mushroom tortellini with smokey saffron velouté and gremolata \$13.00

Caramelised pumpkin risotto with persian feta \$13.00

Onion, potato and tomato tart with a rustic salad \$14.20

## **SHARING DINNER**

### MAIN COURSE

Shellfish risotto with tomato, saffron and spinach	\$21.00
Pan seared king fish with bubble & squeak, salmon roe and chive beurre blanc	\$23.50
Seared tuna with olive mash and niçoise sauce	\$24.00
Green chicken curry with fragrant rice and eggplant	\$17.00
Beef rendang with crisp lotus root, jasmine rice and roti bread	\$19.50
Roast chicken with porcini risotto and champagne velouté	\$19.50
Bararat dusted lamb tagine with israeli cous cous	\$19.50
Pan seared chicken with whipped potato, crispy leek and jus	\$22.50
Duck tagine with preserved lemon and cous cous	\$23.50
Roast eye fillet of beef with baby onions, potatoes and yorkshire puddings	\$23.50
Braised lamb shanks with truffled polenta gremolata, parmesan beignets and balsamic jus	\$25.00
Grilled lamb cutlets with mint pesto and white bean salad	\$26.00
Chickpea gnocchi with tagine sauce and okra	\$18.00
Falafel with hummus, babaganoush and tabouli	\$20.00
Wild mushroom risotto with shaved pecorino	\$22.00

### SHARING DINNER

### DESSERTS

Included in base cost (select two to be served on platters)

- Chocolate tart with white chocolate anglaise
- Creamy lemon tart with candied orange and double cream
- Almond and orange syrup cake with pistachio praline
- Rosewater flavoured tart with baby honeyed fig and double cream
- Baileys crème brûlée with hazelnut biscotti
- Warm chocolate and sour cherry pudding with vanilla double cream
- Coconut frangipan with passion fruit mascarpone