



berardo's
restaurant & bar



Thank you for your function enquiry about berardo's restaurant & bar.

berardo's restaurant & bar is a multi-award winning restaurant and has recently been named as one of Australia's top restaurants in The Australian's *The A-list: 50 great Aussie restaurants*. With its all-white, sublimely elegant decor, berardo's restaurant & bar is the perfect venue for a corporate event.

The restaurant and bar can comfortably seat up to 100 people with a dance floor, or 115 guests if a dance floor is not required.

Our menus are seasonal and start at \$95pp for an elegant three course menu. You can also add canapés to start from \$17.50pp or choose our popular degustation menu from \$105pp. If you prefer a more informal cocktail party style we offer canapé menus starting from \$95pp.

We have a variety of beverage packages available starting at \$55pp or you are welcome to choose from our extensive wine and cocktail list, which is charged on consumption.

The restaurant boasts a beautiful white baby grand piano.

We can arrange a pianist to play throughout your dinner for \$250 or we can cater for live music or DJ. We also have two cordless microphones if required for speeches and a sound system, which can accommodate an iPod.

If you are looking to add some wow factor to your corporate event we have access to some of the World's finest entertainers including Caroline O'Connor, Marina Prior, James Morrison, Rhonda Burchmore, Michael McCormick, David Harris, Kate Ceberano, Marcia Hines and many more. First class entertainers such as these are available and of course we can provide other entertainers if required.

Exclusive use of the bar and restaurant from Monday to Thursday requires a minimum spend of \$8,000, Sundays require \$9,000 and Friday or Saturday nights require a minimum spend of \$12,000 - \$15,000 inclusive of food and wine. From May through August there may be greater flexibility on these prices.

To secure your reservation a deposit of \$750 is required, of which \$500 is applied to your account on the day/evening of your event and \$250 is retained as an administration fee.

We require your final guest numbers and food & beverage choices around 10 days prior to your event to ensure produce availability. We are also happy to print personalised menus for your event with guest's names, logos or headings, for no additional charge.

We pride ourselves in providing a personalised service and will work with you to create your own unique food and wine experience.

We look forward to welcoming you to berardo's restaurant & bar!



Entrees

Six Freshly Shucked Oysters, Salmon Pearls & Verjuice Dressing
Confit Duck Terrine, Mustard Fruit, Local Leaves
Goats Curd Tartlet, Slow Roast Local Tomatoes, Pesto & Vincotto
Mooloolaba Yellowfin Tuna Sashimi, Shiso Cress, Lime & Ginger Ponzu *
Pumpkin & Sage Risotto, Marinated Fetta
Noosa Spanner Crab Raviolo, Noosa Red Consommé *
Prosciutto Salad, Gympie Goats Curd, Fig & Vincotto
Beef Carpaccio, Horseradish Cream, Rocket & Crisp Capers
Grilled Mooloolaba Prawns, Almond Tarator, Air Dried Olives *
Beetroot Cured Kingfish, Orange & Watercress
Wild Mushroom & Truffle Risotto, Aged Parmesan *
Ballotine of Rannoch Farm Quail, Blueberries, Chevre & Walnut Vinaigrette *
Salad of Roast Beetroot, Rocket, Oregano & Goats Cheese
Hervey Bay Scallops, Avocado Puree, Duck Prosciutto

Mains

Roast Free Range Chicken Breast, Sage & Rosemary Mascarpone, Corn Risone & Crisp Pancetta
'Ambassador' Lamb Rump, Smoky Eggplant Couscous
Grass Fed Lamb Rack, Spinach, Tomato Tart, Olive Dust *
Salmon Saltimbocca, Sweet & Sour Peppers, Queensland Olives
Slow Roasted Eye Fillet, Spinach, Creamed Potatoes, Local Mushrooms *
Pan Seared Snapper, Preserved Lemon & Dill Risotto, Coconut Oil
Goldband Snapper, Spring Bay Mussels, Spanish Zarzuela Broth
Roast Barramundi, Pink Grapefruit Rocket & Fennel Salad, Avocado Cream
Barramundi, Green Mango & Paw Paw, Chilli & Cane Juice Dressing
Roast Byron Bay Pork Loin, Mustard Fruits, Du Puy Lentils
Red Wine Braised Beef Cheek, Baby Vegetables, Creamy Mash, Crisp Bacon
Crispy Skin Duck Leg, Confit Potatoes, Green Beans, Apple & Local Rainberries

Desserts

Berry Trifle, Berry Parfait, Fresh Berries
Valrhona Chocolate Tart, Passionfruit Coulis, Yogurt Ice Cream
Seasonal Fruit Parfait, Fruit Coulis
Nougat Semifreddo, Cherry Caramel, Candied Citron
Lemon & Lime Tart, Meringue & Raspberry Ice Cream
Selected Cheese, Walnut Bread, Seasonal Condiments *

Coffee & Petit Fours

*denotes additional \$3.50 per person if selected as one of your menu choices

*Prices are subject to change. All menus are seasonal and are subject to produce availability.



Canapé Menu - \$17.50pp

Please Select Four

Spiced Ricotta Stuffed Olives

Parmesan Shortcrust, Capsicum Mousse

Salt Cod Brandade Crouton

Mini Tartlette, Taramasalata & Chickpea Pate

Liver Pate Crouton with Mustard Fruit

Fried Tomato Risotto Balls

Mini Seafood Quiche

Salmon Tartare Crouton

Mini Thai Chicken Burger

Spicy Lamb Kebab

Prosciutto Wrapped Melon

Fried Ricotta & Fresh Herb Balls

Anchovy Sticks

Tuna Ceviche, Olives, Capers on Witlof

Mooloolaba Prawn Rice Paper Rolls

Tempura Oysters, Sauce Gribiche

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Canapé Menu - \$95pp

Please Select Eight

Tuna Tartare, Wasabi Aioli & Finger Lime
Salmon Rillettes, Saffron Skordalia En Croute
Goats Cheese & Balsamic & Onion Tartlet
Mini Seafood Quiche
Mini Thai Chicken Burger
Spicy Lamb Kebabs
Mooloolaba Prawn Rice Paper Rolls
Truffle & Wild Mushroom Arancini, Aioli
Moroccan Lamb Cutlets, Sumac Yoghurt
Battered Snapper Goujons, Sauce Gribiche
Moreton Bay Bug & Herb Mayo Crepes
Peking Duck with Hoisin Pancakes

Items below are included in \$95

Oyster Station – Shucked to Order

Lemon Meringue Tartlet
White Chocolate & Macadamia Tartlets

Cheese Plate, Mixed Cheese & Accompaniments

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Degustation Menu - \$105pp or \$165
with matching wines

Amuse Bouche

Local Spanner Crab Bisque Fat Hen Olive Oil, Smoked Paprika
09 Cape Mentelle Semillon Sauvignon Blanc, Margaret River, WA

First Course

Hervey Bay Scallops, Cauliflower Puree, Sterling Caviar
09 Mitchell Riesling, Clare Valley, SA

Second Course

Sautéed Exotic Mushrooms Polenta, Brioche, Truffle Butter
09 Medhurst Chardonnay, Yarra Valley, VIC

Third Course

'Rannoch Farm' Quail, Raspberry Vinegar Gel, Pomegranate, Gympie Goats Curd
08 Tobin Estate, Tempranillo, Granite Belt, QLD

Fourth Course

Tajima 6Score Wagyu, Parsnip Puree, Baby Vegetables
08 Heathvale Shiraz, Eden Valley, SA

Fifth Course

Kytren Aged Chevre, Onion Jam, Rainberries & Corn Bread
05 Le Terre Sauternes, Bordeaux, France

Sixth Course

Valrhona Chocolate Tart, Local Berries, Coulis
Seppeltsfield Cellar No 6 Tokay

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