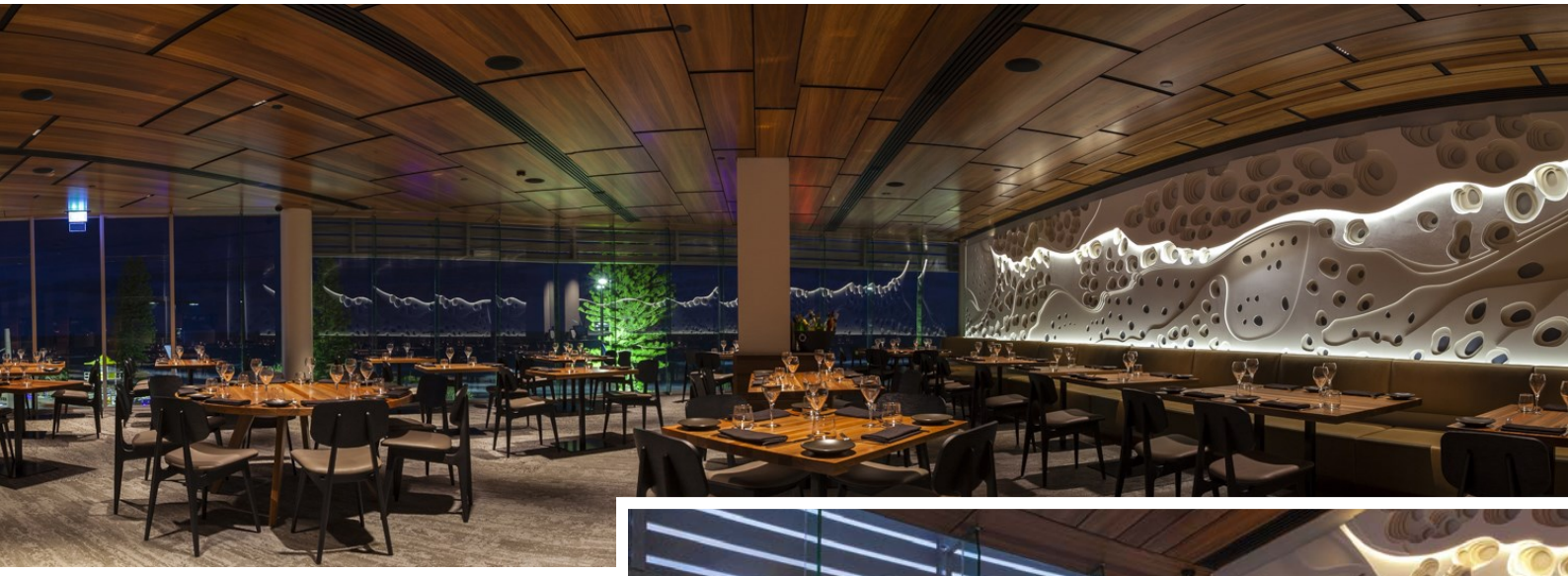
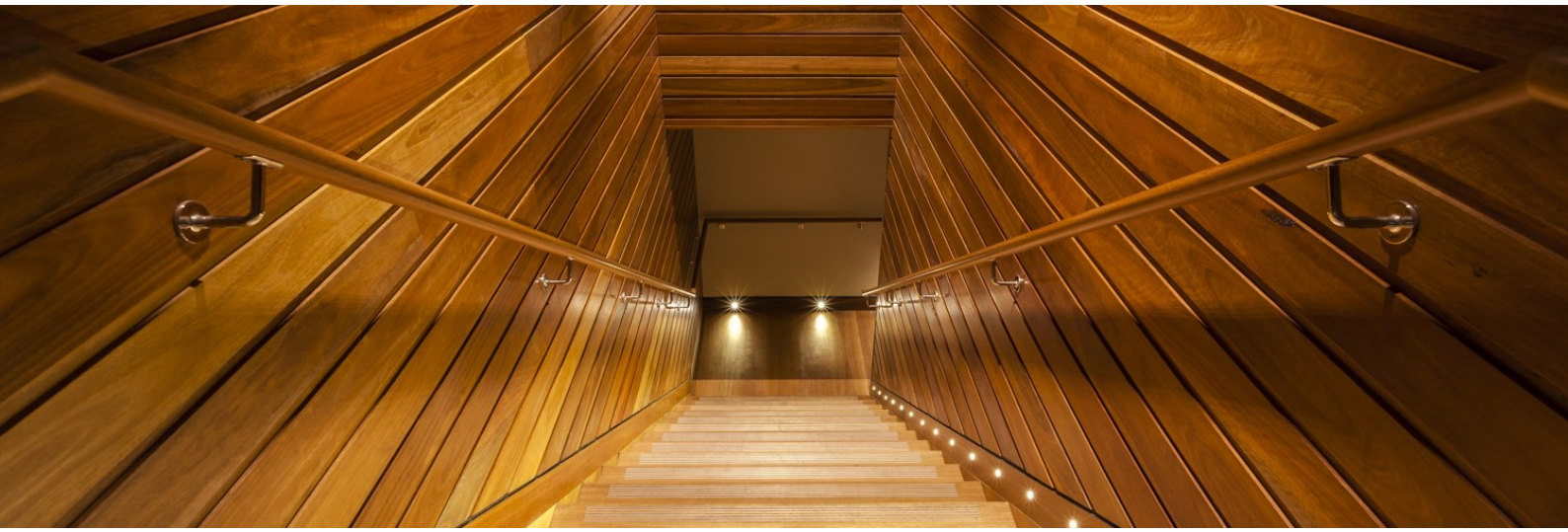
Seascape
RESTAURANT + BAR

Function & Events



The Restaurant - level two

Step into the captivating architecture of Seascape Restaurant and enjoy spectacular panoramic ocean views and an uncompromising focus on excellence. We offer a variety of set menus for group bookings or we can tailor make an exclusive menu for your special event.



Exclusive use of the Restaurant is available for a minimum spend regardless of the number of guests.

Capacity - Seated: 85 guests

Seascape Restaurant + Bar
Level 1 & 2, 4 The Esplanade, Surfers Paradise QLD 4217
seascape.com.au 07 5527 6655 info@seascape.com.au

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The Restaurant Group Menu

For groups of 8 to 16 guests

Three courses $89 per guest Plus house baked bread and a variety for sides $12 per guest.

ENTREE

Five freshly shucked Pacific oysters

Natural - nuoc chan (rice vinegar, lime juice, fish sauce) GF

Grilled with chorizo and garlic breadcrumbs

Daily selection of Australian raw and cured fish (GF)

Signature chowder, salmon, prawns, mussels, squid, rice

Seared Alaskan scallops, truffled white bean puree, biltong dust, black truffle (GF)

Squid ink thin spaghetti with Pacific lobster, citrus infused olive oil, Italian parsley, parmesan

Coconut tempura prawns, basil mayo, orange marmalade

Cape Byron beef carpaccio, horse radish cigar, grana padano

Confit pork belly, burnt apple sauce, kimchi puree, black pudding crumb (GF)

Duck and porcini mushroom risotto (GF) (Vegetarian without duck)

MAINS

Baked Red Emperor, seaweed beurre blanc (GF)

Pan fried Gold Band Snapper, sauce vierge (GF)

Chargrilled wild Barramundi, tahini & charred Lemon (GF)

Pernod Bouillabaisse, snapper, prawns, mussels, clams, Moreton Bay bug (GF)

Homemade fettuccini, prawns, calamari, Moreton Bay bug, mussels, clams,
cherry tomatoes, garlic and chilli

Lobster and blue swimmer crab lasagne, lobster bisque

Char grilled Moreton Bay bugs and Queensland prawns on a bed of vermicelli, jicama, wood ear mushrooms, chilli, coriander, coconut dressing, fried shallots (GF) Additional $10

Free range chicken breast involtini, prosciutto, celeriac puree, osso bucco croquette

Spiced sous vide lamb rump, feta, pumpkin puree, peas, couscous, rosemary jus.

Chargrilled grain fed beef eye fillet, mushroom forest, fried polenta, red wine jus (GF)

Ricotta Gnocchi, sage brown butter, zucchini, baby spinach, pangrattato (V)

DESSERTS

Chocolate fondant, popcorn textures, salted caramel, vanilla bean ice cream

Peanut butter parfait, brulee banana, peanut praline

Crème brulèe of the day, hazelnut biscotti, double cream

Affogato, roasters emporium espresso, vanilla bean ice cream, liqueur shot of your choice

The Restaurant Group Social Menu 1

For groups of 17 to 49 guests

$109 per guest

This menu is designed to offer our guests appetisers and entrées to share
and choose their main course and dessert

Starters to share

House baked bread

Salt and Pepper calamari

Sashimi, a selection of raw and cured fish (GF)

Coconut tempura prawns, basil, orange marmalade

Cape Byron beef carpaccio, horse radish, grana Padano (GF)

Confit pork belly, burnt apple sauce, kimchi puree (GF)

Choice of Main Courses

Gold Band Snapper fillet, sauce vierge, citrus fennel salad, smoked paprika roasted potatoes (GF)

Tempura Moreton Bay bugs on a bed of Vietnamese vermicelli salad

Cape Byron beef eye fillet, mushroom forest, fried polenta, red wine jus (GF)

Free range chicken breast involtini, prosciutto, celiac puree (GF)

Mushroom and asparagus risotto with truffle oil & pecorino (V)

Choice of Dessert

Peanut butter parfait, burnt banana, salted caramel, peanut praline

Crème brulèe, hazelnut biscotti, double cream

Optional add-on platters to share
Natural Coffin Bay Oysters (2pp) - $12pp
Three cheeses platters, house lavosh - $12pp

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The Restaurant Group Social Menu 2

For groups of 50 to 85 guests

$109 per guest

This menu is designed to offer our guests appetisers and entrées to share
with alternative drop of two main courses and dessert

Starters to share

House baked bread

Salt and Pepper calamari

Sashimi, a selection of raw and cured fish (GF)

Coconut tempura prawns, basil, orange marmalade

Cape Byron beef carpaccio, horse radish, grana Padano (GF)

Confit pork belly, burnt apple sauce, kimchi puree (GF)

Choose 2 Main Courses For Alternative drop

Gold Band Snapper fillet, sauce vierge, market vegetables, smoked paprika roasted potatoes (GF)

Tempura Moreton Bay bugs on a bed of Vietnamese vermicelli salad (GF)

Cape Byron beef eye fillet, mushroom forest, fried polenta, red wine jus (GF)

Free range chicken breast involtini, prosciutto, celiac puree (GF)

Mushroom and asparagus risotto with truffle oil & pecorino (V)

Choice of Dessert

Peanut butter parfait, burnt banana, salted caramel, peanut praline

Crème brulèe, hazelnut biscotti, double cream

Optional add-on platters to share
Natural Coffin Bay Oysters (2pp) - $12pp
Three cheeses platters, house lavosh - $12pp

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BEVERAGE PACKAGES

HOUSE BEVERAGE PACKAGE

Wine
Mortar & Pestle Brut, SA
Cambridge Crossing Sauvignon Blanc, SA
Cambridge Crossing Shiraz, SA

Beer
Haan Super Dry (Aust)
XXXX Gold (Aust)
James Boags light (Aust)

Non-Alcoholic
Orange Juice and Soft Drink

CLASSIC BEVERAGE PACKAGE

Wine
Rocbare Brut NV, Eden Valley SA
Beachwood Sauvignon Blanc, Marlborough NZ
Yarawood Chardonnay, Victoria
Mountadam Shiraz, Barossa Valley SA
Pasqua Merlot, Veneto, IT

Beer
Corona (Mexico)
Peroni Azuro (Italy)
James Boags light (Aust)

Non-Alcoholic
Orange Juice and Soft Drink

PREMIUM BEVERAGE PACKAGE

Wine
Veuve D'argent Blanc de Blanc Sparkling, Beaune Burgundy FR
Opawa Sauvignon Blanc, Martinborough NZ
Tar & Roses Pinot Grigio, Central Victoria VIC
Nugen Estate Pinot Noir, Coonawarra, NSW
Heathcote Shiraz, Heathcote, Victoria

Beer
Peroni Azuro (Italy)
Asahi (Japan)
Corona (Mexico)
James Boags light (Aust)

Non-Alcoholic
Orange Juice and Soft Drink

PRICING

HOUSE

Three Hours **$55pp**
Santa Vittoria Mineral Water
additional $7pp

CLASSIC

Three Hours **$65pp**
Santa Vittoria Mineral Water
additional $7pp.

PREMIUM

Three Hours **$75pp**
Santa Vittoria Mineral Water
Additional $7pp.

Basic Spirits
Upgrade your beverage package to include basic spirits for $12 per person per hour.

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SEASCAPE RESTAURANT (level two) GROUP BOOKING ENQUIRY FORM

Please contact us on 07 5527 6655 or complete this form and email it to info@seascape.com.au
Our functions coordinator will contact you with availability and assist you in finalising your group booking

Name:_____Company:_____

Phone: _____Mobile_____Email: _____

Event Name/Occasion:_____

Booking Date: _____Booking Time:_____No. of Guests_____

RESTAURANT SET MENU OPTIONS

- ☐ 3 Course Menu - $89pp + Sides (8 to 16 guests)
- ☐ 3 Course Social Menu 1 - $109pp (17 to 49 guests)
- ☐ 3 Course Social Menu 2 - $109pp (50 to 85 guests)

BEVERAGE PACKAGES

- ☐ House - $55pp
- ☐ Classic - $65pp
- ☐ Premium - $75pp
- ☐ Mineral Water - $7pp

Optional add-ons platters to share

- ☐ Natural Coffin Bay Oysters (2pp) - $12pp
- ☐ Three Cheese Selection - $12pp