

## SALSA PORT DOUGLAS



Salsa Bar & Grill is the perfect venue for that lush tropical event. Whether it's for a wedding reception, conference group, product launch or birthday; with over 28 years experience and winner of Best Restaurant Caterer, Australia, you're in good hands.

Our open aired Queenslander-style venue boasts views across the Coral Sea to the peaks of the Daintree Rainforest and is idyllically located in the heart of town. With multiple catering options and venue space available, speak to our specialised events team about how we can make your special event – perfect.

**Beautiful . Natural . Perfect**



## VENUE & CAPACITY

Salsa Bar & Grill is a versatile venue with multiple options available for groups of different sizes. Choose from an exclusive use of the restaurant for the day or night – or for smaller groups a half exclusive use with a partition wall might better suit. What ever your group, reach out to our team to discuss the best option for you and your budget.

### EXCLUSIVE USE:

Seating up to 120 guests or 200 canape style – exclusive use allows full use of the restaurant space. It also allows for use of entertainment / audio so you can dance the night away.

### HALF EXCLUSIVE USE:

Salsa is made up of two spaces: inside but still open air with louvered windows and doors plus direct access to the bathroom. And the Courtyard which has fewer walls and has an open air space with the waterfall on one side. Both spaces are beautiful and have cool breezes and ceiling fans. A privacy screen can be in place to make the space more intimate.

Seating 60 guests sit down / 80 stand up cocktail style.







## MENU OPTIONS

\$80 set menu option  
Choose from 4 canapes or 2  
entrees, 2 mains, plus dessert  
sampler or a choice of 2  
desserts

\$90 set menu option  
Choose from 4 canapes or 2  
entrees, 3 mains, plus dessert  
sampler or a choice of 2  
desserts

\$100 set menu option  
Choose from 5 canapes or 3  
entrees, 3 mains, plus dessert  
sampler or a choice of 2  
desserts





## CANAPES

### COLD ITEMS

- sand crab profiteroles
- japanese style eye fillet tartar, shio koji emulsion
- dragon fruit cured ocean trout, potato blini, crème fraiche
- local snapper numus spoon
- tuna tartare sesame cones, wasabi aioli

### OYSTER SELECTION

- natural
- wasabi & apple granite
- dashi & mirin dressing
- curry finger lime emulsion

### SUMMER ROLLS

- smoked salmon, vietnamese dipper
- red cooked chicken, lychee chilli dipper
- vegetarian, spicy mango dipper

### NORI ROLLS

all served with wasabi, soy & pickled ginger

- teriyaki chicken
- seven pepper prawn
- atlantic salmon
- fried tofu
- yellowfin tuna



# CANAPES

## HOT ITEMS

- pea & potato samosas, mint yoghurt
- candied pumpkin arancini, sauce verte
- shrimp dumplings, caramel xo sauce
- braised lamb clafoutis, tomato chilli jam
- liquorice glazed pork belly, granny smith apple
- chicken tarragon filo parcels, mango dipper
- ½ shell scallop, tangerine foam, celeriac remoulade
- peking duck pan cakes, ooray plum chilli sauce
- lamb & chorizo skewers, lime creme fraiche
- spinach & ricotta empanadas, rouille
- katafi pastry wrapped local prawn tails, white ponzu dipper
- thai chicken spring rolls, pickled ginger & banana aioli
- mini leek tartlets
- spicy corn & quark jalapeños, mexicasa salsa
- pork & prawn pot stickers, red nam jim
- salt & pepper squid, sriracha mayo







## CANAPES

### VEGAN ITEMS

- mushroom arancini, herb aioli
- vegetable spring rolls, chilli bean dipper
- tofu summer rolls, spicy mango dipper
- chickpea falafel, coconut mint yoghurt
- edamame fritters, miso emulsion

### SUBSTANTIAL ITEMS \$11pp

- pulled pork brioche sliders, red slaw, bread & butter pickles
- tableland coffee & chilli spiced eye fillet, corn bread, apple & ginger salad
- salt & pepper calamari, green pawpaw sambal
- korean bbq pork, sushi rice, kim chi
- massaman curry (beef or duck), fragrant rice, local pineapple salsa, pappadum
- coconut chickpea & eggplant masala, fragrant rice, roti bread



## ENTREES

- Tequila cured atlantic salmon, agave & jalapeno sorbet, tortilla chards
- Salsa's ó doz oysters three ways, natural, nam plah prik, wasabi emulsion
- Yellowfin tuna tataki, togarashi vinaigrette, granny smith apple, sunflower sprouts
- Korean bbq tableland pork scotch fillet, green paw paw sambal, cassava chips
- Japanese eye fillet tartare, goma shabu emulsion, wonton crisps
- Tiger prawn dumplings, sumiso sauce, exotic mushroom salad
- Liquorice caramel pork belly, pickled apple butter, sand crab fritters

## MAIN

- Piri piri chicken breast, kipfler potato salad, burned lime crème friache
- Paperbark smoked kangaroo loin, sweet potato fondant, Davidson plum jus
- Fish of the day, fragrant rice, blood orange laksa, tiger prawn sambal
- Smoked duqqa crusted salmon, buckwheat, beetroot, heirloom tomatoes, horseradish
- Black angus eye fillet, goats cheese gateau, smoked tableland tomato jam, merlot jus
- Pan fried barramundi, spinach ricotta flan, spiced carrot nage, citrus fennel salad
- Lamb backstrap, fetta burek, mint labna, pomegranate jus
- Aromatic roasted duck leg, split lentil kichdi, spiced pumpkin chutney, crispy duck cigar

## DESSERTS

- Salsa's dessert sampler:
  - Daintree estate chocolate marquise
  - frozen dragonfruit & vanilla parfait terrine
  - kaffir lime crème brulee
  - white chocolate panna cotta
  - selection of salsa's truffles
- Tableland passionfruit crème brulee, macadamia ice cream
- Valrhona chocolate mudcake, raspberry basil sorbet, saffron cotton candy
- Madagascar vanilla semi freddo, tableland strawberries, chocolate pencil
- Lemon aspen cheesecake, dragonfruit sorbet, wattleseed tuille
- White chocolate panna cotta, cafe latte parfait, almond biscotti
- Valrhona chocolate marquise, blood orange sorbet



## BEVERAGE SELECTION

silver beverage package

\$48 per person – 2 hours

\$58 per person – 3 hours

\$68 per person – 4 hours

beers

tap

- tunnel 10 lager
- asahi super dry
- stone & wood pale ale

bottle

- xxxx gold
- great northern super crisp lager
- great northern original lager
- heineken

wines

sparkling

- beaumont brut

white

- ara 'single estate' sauvignon blanc
- dal zotto pinot grigio

red

- cupio rosé
- heartland "spice trader" shiraz cabernet

non-alcoholic beverages

- soft drinks & juices
- tea & coffee

gold beverage package

\$70 per person – 2 hours

\$80 per person – 3 hours

\$90 per person – 4 hours

beers

tap

- tunnel 10 lager
- asahi super dry
- stone & wood pale ale

bottle

- xxxx gold
- great northern super crisp lager
- great northern original lager
- heineken
- corona

wines

sparkling

- jansz brut

white

- shaw & smith sauvignon blanc
- josef chromy pinot gris
- te mata estate chardonnay

red

- lake hayes (by amisfield) pinot noir
- howard park "miamup" cabernet sauvignon

non-alcoholic beverages

