



BEACHSIDE D道J場

EVENTS 2020

Let your imagination run wild...



BEACHSIDE DOJO

Uniquely located at a spectacular vantage point on Manly's beach front, the Beachside Dojo offers water views in a private and tranquil setting. Opened in October 2014, this architecturally designed space reflects a white, crisp, relaxed Hampton's style feel - the ultimate Manly lifestyle.

'Dojo' meaning 'meeting place' in Japanese is the quintessential beach side location for a special occasion. The dominant east facing space has views through the famous pine trees and sweeping views of Sydney's iconic Manly Beach from the outdoor rooftop terraces.

Capturing stunning sunrises, the warm summer sun throughout the day and stunning sunsets, the Beachside Dojo can play host to an exceptional and memorable event that is sure to impress all your guests.

The space can hold intimate events of 50 or lavish affairs for 200.



Panoramic pacific
ocean views all day...



SUNRISE DOJO

Why would you want to be anywhere else? The highest vantage point of the beach front where you're amongst the pines with sweeping views looking down to Sydney's iconic Manly Beach.

Complete with an architecturally designed, crisp white interior and strokes of Japanese influences, this event space is set high above the rest. Taste the salty ocean air as you step through the bi-fold doors onto your own split level open rooftop balcony to experience the most exquisite views of Manly Beach.

The Sunrise Dojo can hold up to 120 people for a standing event or up to 70 people seated.



...magical beach front views





NORTHERN DOJO

Located on the northern side of the rooftop, this space is perfect for those who are looking for a more intimate setting, all whilst looking over the breathtaking Manly Beach. Perfectly designed for smaller and intimate events this space also boasts a stunning outdoor balcony perched amongst the pines.

The Northern Dojo can hold up to 80 people for a standing event or up to 50 people seated.

*...a beautiful blank canvas, on which you
create your dream wedding*



PRIVATE DINING ROOM

Tucked away and located on the first floor landing, our Private Dining Room boasts a sun-drenched space, for more intimate culinary experiences. With 180 degree views of Manly's breathtaking coastline, the Private Dining Room is sure to impress and takes your beach side culinary dining experience to a whole new level.

The Private Dining Room can hold up to 20 people for a seated event, and 25 people for a standing event.

CANAPÉS

Chicken Yakitori & Sesame Skewer

Wasabi Glazed Pork Skewer

Smoky Wagyu Beef Skewer & Crisp Shallots

Pork Gyozas & Spicy Ponzu Spoon

Popcorn Prawn Taco, Napa Cabbage & Spicy Mayo

Tofu Maki Roll (gf)

Oysters, Yuzu Dressing & Chives (gf)

King Salmon Crispy Taco, Sesame & Avocado Purée

Scallop Sashimi Spoon, Yuzu & Truffle

Shiitake & Shallot Tart, Soy & Truffle (v)

Pulled Pork Bun, Soy & Cashew Sauce

Spicy Tofu Bun, Avocado Guacamole (v)

Crostini of Korean Wagyu Tartare, Nashi & Kim Chi

Mushroom & Truffle Fried Onigiri (v)

Green Tea Noodles with Crab

Spicy Fried Tofu, Avocado & Baby Herbs (gf, v)

Middle Eastern Lamb Kofta Skewer, Pomegranate Yoghurt Dip

Crispy Prawn with Bonito Flakes, Lemon & Wasabi Mayonnaise

Wagyu Beef Slider, Cheese & Pickles

Double Crunch Chicken Slider, White Bbq Sauce

Soft Shell Crab Slider, Lime Aioli & Jalapeño

Prawn Double Crunch Sushi, Spicy Mayo

Hiramasa Kingfish Nigiri, Kizami Wasabi

DESSERT CANAPÉS

Yuzu Meringue Tart

Dulce De Leche & Hazelnut Tart

Vanilla & Raspberry Cheesecake

Chocolate Fudge & Popcorn Brownie

*Canapé items are subject to change

* minimum of 30 guests

*Canapé
Soirée**6 Canapés*

\$55pp

6 Piece Canapé Package
Your choice of 6 Canapés
from the Canapé Menu

*Silver**8 Canapés*

\$65pp

8 Piece Canapé Package
Your choice of 8 Canapés
from the Canapé Menu

*Gold**10 Canapés*

\$75pp

10 Piece Canapé Package
Your choice of 10 Canapés
from the Canapé Menu

ENTRÉE

- King Salmon Aburi Carpaccio, Asparagus, Kabaki & Truffle Dressing (gf, df)
- Poached King Prawn Cocktail, Iceberg, Radish, Tobiko & Avocado
- Sashimi Salad of Salmon & Kingfish, Grapefruit, Ponzu Dressing (gf)
- Prawn & Scallop Ravioli, Sauce Vierge, Micro Coriander
- Artisan Burrata, Baby Tomatoes, Wafu Dressing & Shiso (gf, v)
- Korean Wagyu Beef Tartare, Kim Chi, Spicy Mayo & Cucumber Pickle (gf, df)
- Green Papaya & Coconut Ceviche, Tomato, Crema & Aguachile (gf, v)

(gf) Denotes Gluten Free | (v) Denotes Vegetarian



***All menus subject to change**

***Two & Three Course menus
are alternative serve**

2 COURSE MENU

- \$89PP -

3 Canapes, Entrée & Main
or Main & Dessert

3 COURSE MENU

- \$125PP -

Entrée, Main, Sides
and Dessert

MAINS

- Crabless Cali Crab Cake, Cauliflower Tabbouleh, Tahini, Coriander & Lime Dressing (v)
- Roasted Barramundi, Wok Charred Broccolini, Ginger & Soy (gf)
- Free Range Chicken Breast, Japanese Pumpkin & Garlic Flowers, Red Wine Sauce (gf)
- Pork Belly, Apple Salad, Kabosu, Crackling (gf)
- Roasted Free Range Lamb Loin, Pistachio Bulgur, Garlic Wasabi Yogurt
- Medium Rare Petite Beef Fillet, C arrot & Ginger Sauternes Purée, Brussels Chips & Pepper Corn Jus (gf)

SIDES

- Garden Leaf Salad, Vinaigrette (gf, v)
- Roast Potatoes, Garlic & Parmesan (gf, v)

DESSERT

- Smashed Eaton Mess, Yuzu Curd, Freeze Dried Raspberries, Pistachios & Cream Chantilly (gf, v)
- Vanilla Panna Cotta, Berries (gf)
- Dark Chocolate Fondant, Salted Caramel & Popcorn (v)
- Selection of Cheeses, Quince Paste, Grapes, Crackers (gf available)

(gf) Denotes Gluten Free | (v) Denotes Vegetarian



*All menus subject to change



DOJO FEAST \$95 PP

TO START

Warmed Bread Roll & Butter

Dojo Seafood & Sushi Plate

Deluxe Selection Of Sashimi, Chefs Selection Sushi & Nigiri, Pacific Oysters, Condiments & Sauces (gf, df)

Mushroom & Truffle Arancini

Parmesan & Aioli (v)

FOLLOWED BY

Slow Cooked Robata Chicken

Kale, Quinoa & Almond Salad, Pomegranate, Smashed Herb Dressing (gf, df)

Braised Milk-Fed Lamb Shoulder

Crushed Turnips & Potato, Raspberry Vinegar & Red Currant Sauce

Whole Roasted & Charred Pumpkin

Salsa Verde, Almonds & Feta (gf, v)

SERVED WITH

Roast Potatoes, Garlic & Parmesan (gf, v)

Garden Leaf Salad, Vinaigrette (gf, df, v)

TO FINISH

Smashed Eaton Mess Yuzu Curd

Freeze Dried Raspberries, Pistachios & Cream Chantilly (gf, v)

(gf) Denotes Gluten Free | (v) Denotes Vegetarian



***All menus subject to change**

***Feast menu served to share**

GRAND FEAST \$125 PP

TO START

Warmed Bread Roll & Butter

Chilled Seafood & Sashimi Platter

Deluxe Selection of Sashimi, Chefs Selection Sushi, Crystal Bay Prawns, Oysters, Balmain Bugs, Seafood Sauces & Condiments (gf, df)

FOLLOWED BY *(Choice of any 3)*

Whole Steamed Barramundi Fillet

Broth, Chilli & Crispy Shallot, Shiitake & Coriander

12hr Master Stock Braised Wagyu Brisket

Steamed Greens & Chutney (gf, df)

BBQ Split Yamba Prawns

Oven Roasted Whole King Prawn, Garlic & Shallot Butter

Slow Roasted & Crispy Pork

Soy & Black Vinegar Sauce & Charred Snake Beans

Slow Cooked Robata Chicken

Kale, Quinoa & Almond Salad With Pomegranate & Smashed Herb Dressing (gf)

Whole Roasted & Charred Pumpkin

Salsa Verde, Almonds & Feta (v, gf)

Whole Braised Milk Fed Lamb Shoulder

Crushed Turnip & Potato, Raspberry Vinegar & Red Current Sauce (gf)

SERVED WITH

Rosemary & Garlic Smashed Potatoes (gf,v)

Garden Leaf Salad, Vinaigrette (gf, v)

TO FINISH

Smashed Eaton Mess

Yuzu Curd, Freeze Dried Raspberries, Pistachios & Cream Chantilly (gf,v)

(gf) Denotes Gluten Free | (v) Denotes Vegetarian



***All menus subject to change**

***Feast menu served to share**

HAMPTONS FEAST \$145 PP

TO START

Warmed Bread Roll & Butter

Chilled Seafood & Sashimi Platter

Deluxe Selection of Sashimi, Chefs Selection Sushi, Crystal Bay Prawns, Oysters, Balmain Bugs, Seafood Sauces & Condiments (gf, df)

FOLLOWED BY *(Choice of any 4)*

Whole Steamed Barramundi Fillet

Broth, Chilli & Crispy Shallot, Shiitake & Coriander

12hr Master Stock Braised Wagyu Brisket

Steamed Greens & Chutney (gf, df)

BBQ Split Yamba Prawns

Oven Roasted Whole King Prawn, Garlic & Shallot Butter

Slow Roasted & Crispy Pork

Soy & Black Vinegar Sauce & Charred Snake Beans

Slow Cooked Robata Chicken

Kale, Quinoa & Almond Salad With Pomegranate & Smashed Herb Dressing (gf)

Whole Roasted & Charred Pumpkin

Salsa Verde, Almonds & Feta (v, gf)

Whole Braised Milk Fed Lamb Shoulder

Crushed Turnip & Potato, Raspberry Vinegar & Red Current Sauce (gf)

SERVED WITH

Rosemary & Garlic Smashed Potatoes (gf,v)

Garden Leaf Salad, Vinaigrette (gf, v)

TO FINISH

Smashed Eaton Mess

Yuzu Curd, Freeze Dried Raspberries, Pistachios & Cream Chantilly (gf,v)

Selection of Cheeses

Quince Paste, Grapes, Crackers (gf available)

(gf) Denotes Gluten Free | (v) Denotes Vegetarian



***All menus subject to change**

***Feast menu served to share**

BEACHSIDE EXPERIENCE STATION

An experience station is a great way to enhance your day, and give it that extra something special.

Making for a memorable event, an experience station offers an opportunity for guests to engage and mingle while sampling an array of seasonal fresh produce.

A bespoke interactive stand-alone station can be created to suit your personal tastes and event style. Why not add your own personal chef to delight guests with their in-depth food knowledge.

SUSHI & SASHIMI

Traditional mixed styles of house made sushi with organic soy & wasabi. The freshest sliced seafood sashimi to showcase the best of the Australian products including yellow fin tuna, kingfish, salmon & scallops with a selection of condiments & sauces.

\$25pp (min. 40 - max 150. serves)

TOKYO N.1 PAELLA

Pork belly, squid & Japanese sausage with seasonal vegetables & slow cooked egg with your own personal chef.

\$22pp (min. 40 serves)

LATE NIGHT BITES

Glazed ham bread rolls served with an array of condiments including mustard, cranberry sauce & slaw.
Or roast beef bread rolls served with horseradish.

Available after 9:00pm **\$9pp**

CHEESE & ANTIPASTO

A selection of grilled seasonal marinated vegetables, local artisan salami, Australian & international cheeses with condiments & an assortment of Italian breads with single estate olive oil & aged balsamic

\$25pp

SEAFOOD

Feast on the freshest ocean fare. Complimented with a selection of condiments including saffron aioli, chimmichurri, salsa verde, almond aioli

\$35pp (min. 40 serves)

OYSTERS

Freshly shucked Pacific & Sydney rock oysters from the pristine coastal waters of NSW
(minimum of 40 guests)

\$20pp

JAM JARS & TARTS

A selection of jam jar desserts and mini tarts, the perfect way to indulge your sweet tooth.

(Choice of tiramisu & mascarpone cream, salted caramel mousse & toffee almond praline, baked apple & raspberry crumble, lemon meringue pie or single origin chocolate truffle tarts.)

\$15pp (select three options)

ROBATA

8 Signature skewers cooked on a robata BBQ in front of you (weather dependent)

\$22pp (min. 40 serves)



*All menus subject to change

* Minimum of 30 portions required for any of the stations unless shown otherwise. You are not required to cater for all guests.

BEVERAGE PACKAGE

STANDARD BEVERAGE PACKAGE

4 hours - \$58 | 5 hours - \$68 | 6 hours - \$78 *Please select one White and one Red

- Sparkling Wine** Tyrrell's 'Moore's Creek' Brut (Hunter Valley, NSW)
- White Wine** Tyrrell's 'Moore's Creek' Chardonnay (Yarra Valley, VIC)
Freddy Nerks 'Bianco' Sauvignon Blanc (Adelaide Hills, SA)
- Red Wine** Beyond Broke Road Cabernet Sauvignon (Limestone Coast, SA)
Tyrrell's 'Moore's Creek' Shiraz (Hunter Valley, NSW)

- Beer** Furphy (Tap)
James Boag's Light (Bottle)

Non Alcoholic Beverages (not including Red Bull)

PREMIUM BEVERAGE PACKAGE

4 hours - \$68 | 5 hours - \$78 | 6 hours - \$88 *Please select two Whites, two Reds and one Rosé

- Sparkling Wine** Millesimato 'Extra Dry' Prosecco (Veneto, ITA)
- White Wine** Freddy Nerks 'Bianco' Sauvignon Blanc (Adelaide Hills, SA)
Oakridge 'OTS' Chardonnay (Yarra Valley, VIC)
Palazzo Grimani Pinot Grigio (Delle Venezie, ITA)
- Rosé** Gilbert Saignée Rosé (Mudgee, NSW)
Bertoulet Rose (Provence, France)
- Red Wine** Hewitson 'Joey blend' Shiraz (Barossa Valley, SA)
Rockburn Devils Staircase Pinot Noir (Central Otago, NZ)

- Beer** Hahn Superdry & Kirin (Tap)
James Boag's Light (Bottle)

Non Alcoholic Beverages (not including Red Bull)

*please note events in Northern Dojo may have a limited beverage selection due to satellite bar capabilities.



***Packages are subject to change**

COCKTAIL ON ARRIVAL - \$18PP -

Your choice of one of our classic or signature cocktails served on arrival

PIPER-HEIDSIECK EXPERIENCE STATION - \$17PP -

Styled champagne inclusive of one flute of Piper-Heidsieck for each guest

WHISKEY OR GIN EXPERIENCE STATION

Styled whiskey or gin experience station with bar tender. This station is tailored for each event, please ask your Event Coordinator for more information

FROSÉ EXPERIENCE STATION

- \$10PP -

Styled rosé bar tailored to your event

WINE LIST

SPARKLING / CHAMPAGNE

Tyrrell's 'Moore's Creek' Brut (Hunter Valley, NSW)	8/38
Millesimato 'Extra Dry' Prosecco (Veneto, ITA)	11/49
Taltarni Brut (Multi Regional, SA)	12/65
Piper-Heidsieck Brut (Reims, FRA)	19/110
Moët & Chandon Brut Imperial (Reims, FRA)	125

WHITE

Oakridge 'OTS' Chardonnay (Yarra Valley, VIC)	10/55
Tyrrell's 'Moore Creek' Chardonnay (Hunter Valley, NSW)	8/38
Kumeau River 'Village' Chardonnay (Kumeau, NZ)	64
Castagna 'Grower Series' Rousanne (Beechworth, VIC)	90
McWilliams 480 Tumbarumba (Tumbarumba, NSW)	46
Freddy Nerks 'Bianco' Sauvignon Blanc (Adelaide Hills, SA)	9/40
Tyrrell's Semillion (Hunter Valley, NSW)	9.5/47
Palazzo Gromani Pinot Grigio (Delle Venezie, Italy)	10 / 49
Hentley Farm Riesling (Eden Valley, SA)	11 / 52
Echo Beach Sauvignon Blanc Semillion (Margaret River, WA)	10 / 45
Hollys Garden Pinot Gris (Whitlands, Vic)	77

ROSÉ

Bertoulet Rose (Provence, FRA)	9/45
Gilbert Saignée Rosé (Mudgee, NSW)	11/53
L'escarelle 'Chateau' Rose (Provence, FRA)	76
Gilbert Saignee Rose, Magnum (Mudgee, NSW)	100

RED

Rymill 'Mc2' Cabernet Merlot (Coonawara, SA)	10.5/49
Beyond Broke Road Cabernet Sauvignon (Limestone Coast, SA)	9/42
Tyrrell's 'Moore's Creek' Shiraz (Hunter Valley, NSW)	8/38
McW 480 Hilltop Shiraz (Hilltops, NSW)	44
Hewiston 'Joey Blend' Shiraz (Barossa Valley, SA)	11/55
Artuke 'Carbonica' Tempranillo (Rioja, Spain)	10.5/53
Rockburn Devils Staircase Pinot Noir (Central Otago, NZ)	12 / 59
Trout Valley Pinot Noir (Nelson, NZ)	59
Chateau Cambon 'Village' (Beaujolais, FRA)	89
Turon Pinot Noir (Adelaide Hills, SA)	76



BEERS

PACKAGED BEER

James Boags Light	\$6.5
Corona	\$10
Pacifico	\$10
Iron Jack	\$6.5
Heineken	\$10
Heineken 3	\$8
Little Creatures IPA	\$10.5
Little Creatures Dog Days Session Ale	\$10
Little Creatures Pilsener	\$10
White Rabbit Dark Ale	\$9
Asahi Dry	\$9
Asahi Dry Black	\$11
James Squire Four Wives Pilsner	\$8
James Squire Hop Thief American Pale Ale	\$8
James Squire Chance Golden Ale	\$8
Nomad South Pacific Dream (Can)	\$8
Nomad Pale Ale	\$10.5
Young Henrys Natural Lager	\$9.5
Young Henrys Cloudy Cider	\$10

TAP (SCHMIDDY)

Toohey's New	\$7.5
Hahn Superdry	\$7.5
One Fifty lashes	\$8
Kosciusko Pale Ale	\$8
Kirin	\$8.5
Furphy	\$8.5
Young Henrys Newtowner	\$8.5
Canadian Club on tap	\$10



SPIRITS

VODKA

Belvedere	\$12.5
Ciroc	\$14
Grey Goose	\$13.5
Ketel Citron	\$11
Ketel One	\$12
Smirnoff	\$9.5
Zubrowka	\$11

GIN

Bombay	\$11
Bulldog	\$11
Gordons	\$9.5
Hendricks	\$13.5
Tanqueray	\$11.5
Tanqueray Ten	\$14
Gordons Pink Gin	\$10
Jinzu	\$10
Noble Cut	\$11

TEQUILA

Don Julio Anejo	\$16
Don Julio Blanco	\$10
Don Julio Reposado	\$13
Espolon Blanco	\$9.5
Espolon Reposado	\$9.5
Patron Xo	\$13
Herradura Plata	\$13
Herradura Repusado	\$15
Herradura Silver	\$12
Mezcal Del Maguey Vida	\$12

BRANDY

Chat Tanunda Brandy	\$9.5
Hennessy Vs	\$14
Hennessy Xo	\$36
Martel Cordon Bleu	\$26
Pisco	\$9

LIQUEURS

Amaretto	\$9
Baileys	\$9
Chambord	\$9
Cointreau	\$9
Frangelico	\$9
Galliano	\$9
Kahlua	\$9
Midori	\$9
Sambuca Black	\$9
Sambuca White	\$9
Bols Blue Curacao	\$9

APÉRITIFS

Antica Formula	\$9
Aperol	\$9
Campari	\$9
Fernet Branca	\$10
Jagermeister	\$9
Noilly Prat	\$9
Pernod	\$8
Pimms	\$9

