



Located in the beautiful centre of Broadbeach, Yellowfin & Sage offers two spaces for both seated and cocktail events. Whether it's for a special occasion, a Christmas party or a corporate function, celebrate your next gathering with fresh seafood, warm service & a cosy atmosphere.

We offer a variety of set menus for group bookings but can also create an exclusive menu for your special event.



Utilising our dining room we can cater for up to 100 guests for a sit-down function and approximately 150 guests for a stand-up canape function.

Looking at taking over the entire restaurant, or just a bit of it, for your group big or small, we are here to help.



The Sea & Land Menu

Option 1 - Bread + 2 course Menu - \$65pp

Option 2 - Bread + 3 course Menu - \$75pp

Starter

Garlic & Herb Bread

Entrees

S&P Calamari - dukkah spiced, rocket parmesan salad, garlic aioli

Mushroom & Truffle Arancini Balls - capsicum aioli

Garlic Prawns - white wine & garlic cream sauce, steamed rice

Hot Smoked Salmon Fish Cakes - capsicum aioli

Mains

Tasmanian Salmon - garlic cream potato galette, broccolini, lemon dill butter

King Island Sirloin Steak - roasted chat potatoes, broccolini, red wine jus

Wild Mushroom Risotto - truffle oil, grated parmesan

Duck Confit - shiitake mushrooms, wombok, chat potatoes, truffle & mushroom jus

Desserts

Sticky Date Pudding - vanilla ice cream, butterscotch sauce

Orange & Chocolate Panna Cotta - fresh fruits

Creme Brulee - fresh fruits

Optional add-on

Pacific Plat Oysters 3pp / \$9

Lobster roll 1pp / \$15



The Ocean & Earth Menu

Option 1 - Bread + 2 course Menu - \$75pp

Option 2 - Bread + 3 course Menu - \$85pp

Starter

Garlic & Herb Bread

Entrees

Natural Oysters - half-dozen, pacific plat

Mushroom & Truffle Arancini Balls - capsicum aioli

Garlic Prawns - white wine & garlic cream sauce, steamed rice

Hervey Bay Scallops - lemon dill butter

Octopus Tentacle - citrus marinated, pineapple, chilli & capsicum salsa

Mains

Fresh Fish Of The Day - garlic cream potato galette, broccolini, lemon dill butter

Bugs & Prawns - poached in white wine & garlic cream sauce, steamed rice

Surf & Turf - sirloin steak, king prawns, garlic cream sauce, roasted potatoes, broccolini

Wild Mushroom Risotto - truffle oil, grated parmesan

Marinara Olio - fettuccine, prawns, calamari, fish, scallops, mussels tossed in parsley, white wine, chilli & olive oil

Desserts

Sticky Date Pudding - vanilla ice cream, butterscotch sauce

Orange & Chocolate Panna Cotta - fresh fruits

Creme Brulee - fresh fruits

Optional add-on

Bloody mary oyster shooter 1pp / \$10

Lobster roll 1pp / \$15



The Social Menu

(max. 20 people)

Option 1 - 2 course Menu - \$100pp

Option 2 - 3 course Menu - \$110pp

Entrees

Chef's Tasting Plate To Share :

Kilpatrick Oysters - bacon, worcestershire, barbecue sauce

Octopus Tentacles - citrus marinated, chilli, capsicum & pineapple salsa

Fish Cakes - hot smoked salmon, potato, herbs, horseradish, seeded mustard

Arancini Balls - crispy truffle & mushroom risotto ball

Mains

Seafood Platter For Two :

natural oysters, hervey bay scallops, chilled king prawns,
grilled prawns, smoked salmon, clams, Moreton Bay bugs,

beer battered barramundi, S&P calamari, local crab,

chunky fries, rocket parmesan salad, cocktail sauce

Desserts

Dessert Platter To Share :

chef's selection of desserts served with fresh fruits
& ice cream

Optional add-on

Pacific Plat Oysters 3pp / \$9

Lobster roll 1pp / \$15

Half Lobster per platter / MP



The Banquet Menu

Option 1 - \$55pp

Option 2 - \$65pp

Option 1

Garlic Pizza - melted cheese
S&P Calamari - dukkah spiced, garlic aioli
Chilled King Prawns - cocktail sauce
Truffle & Mushroom Arancini Balls - capsicum aioli
Hot Smoked Salmon Fish Cakes - capsicum aioli
Vegetarian spring Rolls - chilli plum sauce
Lamb Cutlets - chargrilled, tzatziki sauce
Desserts - chef's selection

Option 2

S&P Calamari - dukkah spiced, garlic aioli
Chilled King Prawns - cocktail sauce
Truffle & Mushroom Arancini Balls - capsicum aioli
Vegetarian Spring Rolls - chilli plum sauce
Lamb Cutlets - chargrilled, tzatziki sauce
Sirloin Steak - red wine jus
Hervey Bay Scallops - lemon dill butter
Fish bites - beer battered barramundi, tartare sauce
Sweet potato fries - garlic aioli
Desserts - chef's selection



Beverage Packages

House Beverage Package - \$30pp - 2 hours

Classic Beverage Package - \$40pp - 2 hours

Premium Beverage Package - \$50pp - 2 hours

House Beverage Package

Wine

Willowglen Brut NV, NSW

Labossa Sauvignon Blanc, NSW

Willowglen Shiraz Cabernet, NSW

Beer

Tiger, Lager, Singapore

Monteith, Pale Ale, NZ

XXXX Gold, Australia

Non-Alcoholic

Orange Juice & Soft Drinks

Classic Beverage Package

Wine

Redbank Prosecco, VIC

White Sheep Sauvignon Blanc, NZ

The Long Paddock Chardonnay, VIC

Earthworks Shiraz, SA

Smith & Hooper Merlot, SA

Beer

Corona, Mexico

Peroni, Italy

XXXX Gold, Australia

Non-Alcoholic

Orange Juice & Soft Drinks

Premium Beverage Package

Wine

Jansz Brut NV, TAS

Pallister Estate Sauvignon Blanc, NZ

Saint-Clair Pinot Gris, NZ

Woodfired Shiraz, VIC

Opawa Pinot Noir, NZ

Triennes Mediterranee Rose, FR

Beer

Corona, Mexico

Stone & Wood Pacific Ale, Australia

XXXX Gold, Australia

Non-Alcoholic

Orange Juice & Soft Drinks

Optional add-on

Ossa Mineral Water \$6pp

Basic Spirits \$10pp/h