

# bunkers

BEACH CAFE



Bunkers Beach Cafe  
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Bunkers Beach Cafe is located at stunning Bunker Bay, in the world-renowned Margaret River Wine Region of Western Australia, and is the perfect setting to celebrate weddings and special events.

Nestled in the dunes along the secluded north-facing beach, the stylish cafe offers spectacular vistas of the crystal clear waters and white sands of Bunker Bay and is one of the few absolute beachfront cafes in Western Australia, complete with boardwalk access to the Indian Ocean.

The cafe can accommodate up to 70 guests seated and 100 for a stand up function.

Bunkers Beach Cafe's unique setting is matched by superb food created by Executive Chef Hamish McLeay.

The imaginative menus reflect an emphasis on local fresh produce, with a modern Australian style, and can be customised to your individual requirements.

Bunkers Beach Cafe is fully licensed and offers a range of outstanding Western Australian and imported wines to complement its cuisine.

Tracie Marston

**Functions Manager**

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**Winner 2009 Gold Plate Award – Free Standing Cafe Country Licensed**

**2009 STM Guide – Top 55 Restaurants in WA**

**Finalist 2008 Gold Plate Award – Free Standing Cafe Country Licensed**

**Winner 2007 Gold Plate Award – Free Standing Cafe Country Licensed**

**Winner 2006 Award for Excellence in Country Dining**

**Restaurant & Catering Industry Association WA**



## venue

The stylish cafe features a timber ceiling, jarrah floor, open fireplace, air-conditioning and glass bi-folding doors which open onto a jarrah deck with spectacular views of magnificent Bunker Bay.

### Capacities

100 cocktail style, 70 seated function

<b>Exclusive use of venue for seated or cocktail functions:</b>	\$
(Minimum spend – maximum duration of 5.5 hours)	
• Saturday and Sunday from 12 noon	<b>6,000</b>
• Friday, Saturday and Sunday from 6.00pm	<b>5,000</b>
• Monday to Thursday from 12 noon or 6.00pm	<b>4,000</b>

<b>Exclusive use of venue for sundowner functions:</b>	
(Minimum spend – maximum duration of 3 hours)	
• Saturday and Sunday 6.00pm–9.00pm	<b>3,500</b>
• Monday to Friday 6.00pm–9.00pm	<b>2,500</b>
Liquor Licensing permit fee required for a stand up cocktail function in accordance with Liquor Licensing regulations (please refer to the terms and conditions)	<b>100.00</b>

For exclusive use of the venue, the above minimum spends apply. For smaller functions and alternative options, a venue fee may be applicable. An extension to the function duration is open to discussion and priced on application.

Bunkers Beach Cafe provides:

- tables and chairs (with seating capacity for up to 10 guests per table)
- linen table cloths
- crockery and cutlery
- glassware including beer glasses and champagne flutes
- setting up of place cards, menus and guest lists
- lectern

We can also hire on your behalf a wide range of accessories including chair covers, overlays, table runners etc.

Prices available on application and delivery and pickup fees apply.

For suggestions regarding other services, including floral arrangements, music, photography etc, please visit the Margaret River Bride and Groom website <[www.mrbg.com.au](http://www.mrbg.com.au)>.

**Note:** The setting up of accessories is not included in the venue hire. Bunkers Beach Cafe charges a 15% administration fee on all hire contracts.



## food packages

### MENU 1

**\$77 per person**

Choice of one vegetarian entree  
Choice of two mains  
Choice of one dessert  
Tea and coffee

### MENU 2

**\$85 per person**

Choice of two entrées  
Choice of two mains  
Choice of two desserts  
Tea and coffee

### MENU 3

**\$90 per person**

Canapés on arrival (half-hour duration)  
Choice of two entrées  
Choice of two mains  
Choice of two desserts  
Tea and coffee

### OPTIONS

Additional canapés \$4–6 per canapé (priced on application)  
Two substantial canapés as a standing entrée as an alternative to a seated entrée (priced on application)  
Additional menu choices per person – entrée \$5, main \$7, dessert \$4  
Side salads and vegetables \$8 each  
Shared cheese platter \$6.60 per person  
Chocolates \$2 per person  
Children's meals \$10 per meal  
Service provider (eg musician) main course meal and beverage \$25 per person



## cocktail packages

### MENU 1

**\$11 per person/hour**

Choice of two cold canapés

Choice of two hot canapés

Choice of two substantial canapés (functions for three hours or more)

### MENU 2

**\$14 per person/hour**

Choice of three cold canapés

Choice of three hot canapés

Choice of three substantial canapés (functions for three hours or more)

### MENU 3

**\$17 per person/hour**

Choice of four cold canapés

Choice of four hot canapés

Choice of four substantial canapés (functions for three hours or more)

**Note:** All cocktail functions, including beverage duration, are for a minimum of 2 hours (maximum 5.5 hours) with canapés served on rotation. The hourly per person charge will apply for the duration of the function up to the maximum 5.5 hours.

(Please refer to the terms and conditions regarding Liquor Licensing permit fee.)



## beverage packages

### OPTION 1

**\$8 per person/hour**

Barking Owl Sauvignon Blanc Semillon  
Deep Woods Ebony Cabernet Shiraz  
James Boag's Premium Light  
Little Creatures Bright Ale  
Soft drinks and juice

### OPTION 2

**\$10 per person/hour**

Millbrook Sauvignon Blanc  
Deep Woods Harmony Rosé  
Deep Woods Cabernet Sauvignon Merlot  
James Boag's Premium Light  
Little Creatures Bright Ale  
Corona Beer  
Soft drinks and juice

### OPTION 3

**\$12.50 per person/hour**

La Cache Brut NV  
Deep Woods Semillon Sauvignon Blanc  
McHenry Hohnen Rocky Bay Chardonnay  
Millbrook Shiraz Viognier  
James Boag's Premium Light  
Little Creatures Bright Ale  
Corona Beer  
Soft drinks and juice

**Note:** Beverage packages are based on the same number of guests for the food or cocktail package selected. Alternatively, all beverages can be on a consumption basis.

Maximum beverage service duration for seated and cocktail functions 5.5 hours.

Other varieties are available in each beverage package; however, an extra charge may apply.

*Sparkling wine or champagne can be served with Options 1 or 2 on a consumption basis.*

## soups

Roma tomato and bacon <sup>v</sup>

Carrot, ginger and coriander

Field mushroom with herb cream <sup>v</sup>

Reef fish chowder with garlic chives

Minestrone with parmesan crostini

## entrees

### COLD

Pumpkin toor dahl, cucumber raita, bringal pickle with flatbread <sup>v</sup>

Poisson cru – marinated white fish with small Japanese coleslaw,  
flavours of lime, sesame and pickled ginger

Thai beef salad – traditional mixture of aromats, spiced beef and fresh flavours

Asparagus, fresh goats cheese, rocket and confit beetroot salad <sup>v</sup>

Terrine of Jarradene pork, bitter greens, rhubarb jelly and crostini

Mixed sushi rice set with flaked salmon, prawn, arame and salmon roe

Ramen noodle salad tossed with seasoned omelette, barbeque pork,  
cucumber and sesame dressing

Japanese eggplant fried with sake, soy bean mash, sesame asparagus and  
bean curd rice pillows <sup>v</sup>

### HOT

Parmesan polenta grilled, topped with Fremantle sardines, watercress and beetroot relish

Braised pork, crispy fried with bok choy and a crisp aromatic salad

Fresh white fish, rolled with fresh herbs, steamed on asparagus  
with a lime dressing and finished with salmon roe

Tart of braised leek, blue cheese and thyme served with a salad of apple, celery and walnut,  
with balsamic dressing <sup>v</sup>

Morton Bay bugs steamed, with hoi sin dressing and fragrant salad served on rice cake

Pork belly, miso braise with mustard greens

v = vegetarian options

## mains

Fish oven-braised with evoo mash, fresh asparagus, lime chive and butter sauce

West African style fish seasoned with sumac, satar chickpea and beans,  
preserved lemon and saffron dressing

Tasmanian salmon marinated with miso, tile-oven baked, green soy bean, arame  
and bean curd on barley rice with tempura vegetables

Lamb rack, fennel and parmesan crumb, smashed young potatoes,  
Margaret River goats cheese and blue cheese dressing with minted beans

Venison osso bucco – black bean, yam noodle, chilli and ginger braise, jasmine rice  
and crisp salad with hot and sour dressing

Cowaramup beef fillet cooked medium on a potato rosti with parsnip, green beans  
and a wild mushroom jus

Free-range chicken rolled with prosciutto, parmesan, capers and basil on a filo scroll of  
carrot, green onion and garam marsala, dressed with mint and sumac yoghurt

Duck confit crispened on crunchy potatoes, hoi sin-fermented tofu dressing  
with crispy seasonal vegetables

Tart of fennel, roasted capsicum and goats Chevre with rocket and roast red onion <sup>v</sup>

v = vegetarian options

## desserts

Honey and coconut panna cotta with passionfruit

Strawberry shortcake with a raspberry sorbet

Lime tart with citrus syrup and double cream

Mexican chocolate tart with blueberry syrup and double cream

Individual carrot cakes with meringue

Cheese platters

**Note:** All desserts and cakes are made at the cafe.

## canapés

### COLD

- Albany oysters freshly shucked
- Granita – lemon and mint or seasonal fruits
- Crab salad Asian flavours on cucumber
- Jellyfish salad on rice
- Polenta with prosciutto and beetroot
- Vietnamese rolls – fragrant herbs, pork loin, rice noodles and prawns served with nok chawn
- Nori rolls – assorted, 3 per person: cucumber, pickled ginger and Japanese omelette; prawn, avocado and cucumber; squid with shiso and tobiko
- Umeboshi (sour plumb)
- Oinari-san (sweet tofu skin and rice)

### HOT

- Risotto balls of wild mushrooms
- Savoury polenta topped with Coral prawns and herb mayonnaise
- Sourdough bread with Mediterranean flavours
- Fresh corn cakes with avocado and Abrolhos Island scallops
- Vegetable pakoras with raita sauce
- Thai pork and prawn with coconut caramel eggnet served in Chinese spoons
- Five-spice squid with sprout salad and lime and green chilli aioli
- Thai fish cakes with sweet chilli
- Scallops on celeriac
- Rolled chicken masterstock on fried rice
- Fish dumpling, poached in lemongrass broth served in spoons

### SUBSTANTIAL

- Okonomi-yaki – savoury pancake with bacon, squid, prawns, greens, mayonnaise and barbeque sauce
- Middle Eastern lamb koftas with tzatzki
- Mexican tortilla, refried beans, salad and guacamole
- Small lamb cutlets, flavours of sumac, thyme and garam marsala
- Roast beef on homemade rolls with a herb remoulade
- King prawn tails with harissa mayonnaise
- Roast duck crepes with plum sauce and Asian slaw
- Tart of cherve, cherry tomato and basil
- Braised venison pies with potato and relish
- Mini hamburgers with beef fillet, chutney and rocket

## wines

### SPARKLING AND CHAMPAGNE

White Sparkle <i>Margaret River, WA</i>	25
La Cache Brut NV Blanc <i>Margaret River, WA</i>	45
La Cache Brut NV Rosé <i>Margaret River, WA</i>	45
Billecart-Salmon NV <i>Mareuil-sur-Ay, France</i>	140
Billecart-Salmon Rosé NV <i>Reims, France</i>	160

### WHITE

Deep Woods Ivory Semillon Sauvignon Blanc <i>Margaret River, WA</i>	25
Barking Owl Sauvignon Blanc Semillon <i>Blend of Regions, WA</i>	27
Deep Woods Semillon Sauvignon Blanc <i>Margaret River, WA</i>	28
McHenry Hohnen Semillon Sauvignon Blanc <i>Margaret River, WA</i>	30
Millbrook Sauvignon Blanc <i>Geographe, WA</i>	31
McHenry Hohnen 3 Amigos Marsanne Roussanne <i>Margaret River, WA</i>	38
McHenry Hohnen Rocky Road Chardonnay <i>Margaret River, WA</i>	55
Millbrook Limited Release Chardonnay <i>Perth Hills, WA</i>	50
Millbrook Viognier <i>Perth Hills, WA</i>	34

### ROSÉ

Deep Woods Harmony Rosé <i>Margaret River, WA</i>	25
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### RED

Deep Woods Ebony Cabernet Shiraz <i>Margaret River, WA</i>	25
Barking Owl Shiraz Viognier <i>Perth Hills &amp; Geographe, WA</i>	27
Deep Woods Estate Block 7 Shiraz <i>Margaret River, WA</i>	35
Millbrook Estate Shiraz Viognier <i>Perth Hills, WA</i>	45
McHenry Hohnen Shiraz <i>Margaret River, WA</i>	35
Deep Woods Estate Cabernet Merlot <i>Margaret River, WA</i>	35
McHenry Hohnen Tiger Country Tempranillo <i>Margaret River, WA</i>	39
McHenry Hohnen 3 Amigos Grenache Shiraz Mataro <i>Margaret River, WA</i>	38
McHenry Hohnen Rocky Road Zinfandel <i>Margaret River, WA</i>	48

### DESSERT

Millbrook Pedro Ximenes NV <i>Perth Hills, WA</i>	500mL 49
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**Note: Reserve wines are also available on request.**

## beverages

### BEER

#### **Australian \$7.50**

James Boag's Premium Light

Bootleg Wils Pils

Bootleg Hefe

Bootleg Raging Bull (\$9.00)

Little Creatures Pale Ale

Little Creatures Bright Ale

Little Creatures Rogers Beer

#### **International \$8.00**

Corona

Peroni Nastro Azzurro

Pilsner Urquell

### OTHER

Selection of cocktails	Available on request
Selection of spirits	\$6.00–\$9.50 on consumption
Soft drinks	\$4.00 per glass
Juice	\$4.50 per glass
Sparkling Mineral Water	\$6.50 per 750mL bottle
Still / Tonic / Soda Water	\$4.00 per glass

**Note:** The cost of beverages on a consumption basis is to be settled on the day.



## terms and conditions

<b>Tentative Booking</b>	A tentative booking will be held for 14 days only, unless an extension has been requested. If the deposit is not paid by the expiry date, the booking will be released.
<b>Damage to Property</b>	The client is liable for any damage caused to the property, including fixtures and fittings, and any replacement thereof.
<b>Restrictions</b>	<p>The cafe is a non-smoking venue; however, smoking is permitted in designated outdoor areas.</p> <p>Please note that confetti, rice, party poppers, streamers, glitter shapes and the like are not permitted on the premises. It is the responsibility of the client to ensure that their guests are aware of this restriction. A cleaning fee of \$50 per hour per staff member will be charged in the event of unauthorised use of such items.</p>
<b>Insurance</b>	The staff at Bunkers Beach Cafe are extremely careful when looking after guests' belongings; however, do not accept any responsibility for the loss or damage of property left on the premises prior to, during or after a function.
<b>Compliance</b>	It is understood that the client will conduct their function in an orderly manner in full compliance with cafe management and all applicable laws. Bunkers Beach Cafe adheres to the harm management principles of the Liquor Licensing Act and reserves the right to either refuse to serve any guest who has exceeded the acceptable level of alcohol consumption, displays offensive behaviour, or is a juvenile; or to stop the service of all alcoholic beverages in the event of unacceptable guest behaviour. No refund or compensation will be made in such event. The beverage service will cease 15 minutes prior to the function closing time to allow guests to finish any alcoholic beverages in a responsible manner. Bunkers Beach Cafe also requests that the client ensures that their guests do not drive under the influence.
<b>Car Parking</b>	All guests are to park in the visitors car park located at the entrance to the cafe.
<b>Deliveries</b>	The Functions Manager must be advised in advance of any deliveries to the cafe. All items should be marked for the attention of the Functions Manager with the function name, date and number of items being delivered. Bunkers Beach Cafe will not accept any responsibility for items left at the premises more than 48 hours prior to or at the conclusion of the function without prior arrangement.
<b>Price Increases</b>	Every endeavour is made to maintain prices as printed; however, they may be subject to change. All quoted prices are inclusive of GST. Bookings made more than 12 months in advance are subject to CPI increases.

## terms and conditions

<b>Confirmation of Booking</b>	An initial deposit of \$500 is required to guarantee the booking and will be deducted from the final invoice. Thirty days prior to the function, a further deposit is required to bring the total deposit paid to 50% of the function value.
<b>Final Arrangements and Numbers</b>	Arrangements are to be finalised with the Functions Manager no later than 14 days prior to the event. Full payment must be made seven days prior to the event with additional charges being settled at the conclusion of the function. Bunkers Beach Cafe reserves the right to charge for meals prepared in accordance with the final confirmed numbers. The cafe accepts payment by direct deposit; cheques by prior arrangement only; and credit card. A transaction fee of 1% will apply to payments by MasterCard and Visa and 3% to American Express.
<b>Food and Wine</b>	Some menu items are seasonal and subject to availability, and may also change; however, appropriate substitutes will be made. Celebration or wedding cakes will not be served as a dessert substitute. All wines are subject to availability and the vintage may also change.
<b>Other Alcohol and Beverages</b>	For any special beverage requirements a service charge will apply. The cost of spirits and any other beverages served on a consumption basis is to be settled on the day of the function.
<b>Liquor Licensing Permit Fee for Cocktail Functions</b>	Bunkers Beach Cafe holds a Restaurant Licence which requires guests to be seated in the cafe. Therefore, when a stand up cocktail-style function is held the cafe must apply for a permit, in accordance with Liquor Licensing Regulations, at a cost of \$100.00 (within the normal notice period) which will be charged to the final account. Cocktail functions held on a Sunday which extend beyond 10.00pm incur an additional \$100 fee.
<b>Cancellation Policy</b>	<p><b>Function Cancellation</b></p> <p>In the unfortunate event of a cancellation, at least three months notice must be given. The deposit is non-refundable after this time. Bunkers Beach Cafe reserves the right to charge a cancellation fee on the total function value as follows:</p> <ul style="list-style-type: none"><li>• notice within 45 days 50%</li><li>• notice within 30 days 80%</li><li>• notice within 14 days 100%.</li></ul> <p><b>Room Accessories and Linen</b></p> <p>Should any booking of suppliers (linen, accessories for tables etc) made by Bunkers Beach Cafe be cancelled prior to the function, all associated costs applicable to the booking will be charged to the final account.</p>
<b>Extended Trading Hours</b>	A surcharge of \$3.00 per guest per hour will apply to functions extending outside the standard hours. The client and their guests are required to vacate the premises within 15 minutes of the function closing time, otherwise the surcharge will apply.
<b>Public Holidays</b>	A 20% surcharge on statutory public holidays is applicable to the food and beverage amount.

