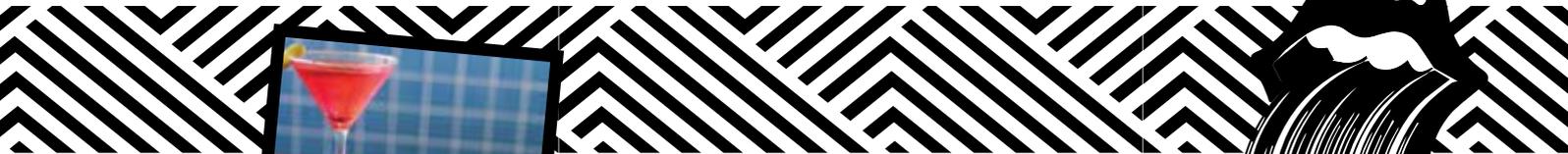




**DANIEL SAN**  
CHOW-DOWN BAR & ROOFTOP DOJO

**EVENTS 2017**





**IF MR MIYAGI, LAYNE BEACHLEY & FLUME WERE TO MEET FOR A CHOW DOWN THEY'D BE SURE TO DO IT AT DANIEL SAN** - *Concrete Playground*

Located under the Novotel Manly Pacific, Daniel San captures the fun and slightly quirky elements of Japanese culture infused with a cool rock'n'roll vibe. Creating an offering that really capitalises on its beachfront location Daniel San gives the sunny seaside location of Manly a casual, fun and relaxed setting.

Daniel San is the perfect venue to host a stress free and unforgettable event for your guests. With 2 architecturally designed spaces by Alexander & Co - each offering their own unique aspects for larger or more intimate occasions - The Lounge & Beach View Bar are available for separate hire and are sure to impress your guests.

# CANAPÉS

yakatori thigh skewers *(gf)*

glazed pork belly skewers *(gf)*

beef fillet skewers *(gf)*

mud crab tortellini 'anglio olio'

tomato bruschetta, aged balsamic *(v)*

tofu maki roll *(gf)*

oysters with yuzu dressing *(gf)*

tuna tar tacos

scallop sashimi spoon with yuzu & truffle

wild mushroom tart with sea salt & drizzled truffle oil *(v)*

pulled pork bun with soy & cashew sauce

soft shell crab bun

cucumber stuffed w peking duck salad & hoisin

crostini of goats curd & fig *(v)*

mushroom truffle fried onigiri *(v)*

green tea noodles with crab

spicy fried tofu, avocado & baby herbs *(gf, v)*

middle eastern lamb kofta skewers with a pomegranate yogurt dip

crispy prawns with bonito flakes, lemon & wasabi mayonnaise

wagyu beef slider, cheese & pickles

grilled chicken slider, avocado





## CANAPÉ SOIREE

*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



## EXPERIENCE STATIONS

An experience station can enhance your day gastronomically, giving 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

A selection of our Executive Chefs most popular sushi. Includes personal chef.

\$20pp

### CHEESE

Selection of the finest cheeses and accompaniments

\$22pp

### ANTIPASTO

Cured meats and marinated vegetables

\$17pp

### DESSERT

Chefs selection of desserts

\$15pp

## SIGNATURE BANQUET

**12 GUESTS (OR MORE)**

**- \$50pp -**

*- to start -*

**Marinated Yellow Fin Tuna**  
*aguachile dressing, jap guacamole,  
iceberg lettuce*

**Tuna Taco**  
*chilli mayo, nappa cabbage & sesame*

**Pork Gyoza**  
*spicy ponzu dressing, kewpie mayo, shallot*

*- to share -*

**Pork Bun**  
*12 hour slow cooked pork belly, pickled cucumber,  
cashew sauce*

**Salt & Pepper Squid**  
*crispy fried squid with sweet & sour amazu sauce*

**KFC**

*pineapple pieces, crushed peanuts with  
yang-nyum sauce*

**Peppery Beef Steak**

*black pepper teriyaki, carrot puree, stir fried  
seasonal vegetables with rice*

*- sides -*

**Tomato & Avo House Salad**  
*mixed leaf greens with sweet soy dressing*

**Miso Soup**  
*seaweed, tofu*

*- dessert -*

**Chocolate Fondant**  
*warm baked fondant with green tea ice cream*



# OMAKASE

**12 GUESTS (OR MORE)**

**- \$65pp -**

- to start -

### Marinated Yellow Fin Tuna

*aguachile dressing, jap guacamole, iceberg lettuce*

### Tuna Taco

*chilli mayo, napa cabbage & sesame*

### Karate Kid Sushi Roll

*lightly seared salmon, cooked prawn,  
sweet soy tobiko*

### Pork Gyoza

*spicy ponzu dressing, kewpie mayo & shallot*

- entrée -

### Wagyu Robata mb5+ Beef

*smoky bbq glaze, shallots*

### Pork Bun

*12hr slow cooked pork belly, pickled cucumber  
& cashew sauce*

### Salt & Pepper Squid

*crispy fried squid with a sweet &  
sour amazu sauce*

### KFC (Korean Fried Chicken)

*pineapple pieces, crushed peanuts with  
yang-nyum sauce*

- main -

### Tomato & Avo House Salad

*mixed leaf greens with sweet soy dressing*

### Miso Soup

*seaweed, tofu*

### Salmon Misoyaki

*miso marinated salmon*

### Peppery Beef Steak

*black pepper teriyaki, carrot puree, stir fried  
seasonal vegetables with rice*

- dessert -

### Chocolate Fondant

*warm baked fondant with green tea ice cream*



## HIGH ROLLER

**12 GUESTS (OR MORE)**

**- \$90pp -**

**- to start -**

### Oysters

*yuzu granita, ponzu sauce*

### Tuna Taco

*chilli mayo, nappa cabbage & sesame*

### Salmon & Scallop Tartare

*salmon & scallop sashimi with amazu ponzu*

### Seared Wagyu Beef Nigiri

*lightly seared wagyu beef with soy glaze  
on a bed of rice*

**- to share -**

### Pork Bun

*12 hour slow cooked pork belly, pickled cucumber,  
cashew sauce*

### Green Tea Soba & Crab Noodles

*soft shell crab, tobiko, mayo, coriander*

### Wagyu Beef Robata

*mb5+ beef, smoky bbq glaze, shallots*

### Sticky Goma Lamb Rib

*wasabi yoghurt & sticky glaze*

### KFC

*pineapple pieces, crushed peanuts  
with yang-nyum sauce*

### Beef Teriyaki

*stir fried vegetables, pumpkin puree, teri jus*

**- sides -**

### Tomato & Avo House Salad

*mixed leaf greens with sweet soy dressing*

### Miso Soup

*seaweed, tofu*

**- dessert -**

### Chocolate Fondant

*warm baked fondant with green tea ice cream*



# BEVERAGE PACKAGE

## STANDARD BEVERAGE PACKAGE

4 Hours - \$58 | 5 Hours - \$68 | 6 Hours - \$78

*\*please select 1 white & 1 red*

|                       |   |
|-----------------------|---|
| <i>Sparkling Wine</i> | Tyrrell's Brut (NSW)  |
| <i>White Wine</i>     | Tyrrell's 'Moore's Creek' Chardonnay (Hunter Valley, NSW)<br>Banter Sauvignon Blanc (Marlborough, NZ) |
| <i>Red Wine</i>       | Beyond Broke Road Cabernet Sauvignon (SA)<br>Tyrrell's 'Moore's Creek' Shiraz (Hunter Valley, NSW)    |
| <i>Beer</i>           | Tooheys New (Tap)<br>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 1 white & 1 red*

|                       |   |
|-----------------------|---|
| <i>Sparkling Wine</i> | Millesimato 'Extra Dry' Prosecco (Veneto, ITA)  |
| <i>White Wine</i>     | Banter Sauvignon Blanc (Marlborough, NZ)<br>Oakridge 'OTS' Chardonnay (NSW)<br>Eddie McDougall Pinot Grigio (King Valley, NSW)                                    |
| <i>Rosé</i>           | Gilbert Saignee Rose (NSW)  |
| <i>Red Wine</i>       | The Lane 'Block 5' Shiraz (Adelaide Hills, SA)<br>Rockburn devils Staircase Pinot Noir (Central Otago, NZ)<br>Tyrells 'Moore's Creek' Shiraz (Hunter Valley, NSW) |
| <i>Beer</i>           | Hahn Super Dry and Kirin (Tap)<br>James Boag's Light (Bottle)   |
|                       | Non-Alcoholic Beverages (Not including Red Bull)  |

Cocktail on Arrival | \$18pp

*Your choice of one of our signature cocktails served on arrival*

## SPARKLING

Tyrrells 'Moore's Creek' Brut  
Hunter Valley, NSW 8/38

Millesimato 'Extra Dry' Prosecco  
Veneto, Italy 11/49

Taltarni Brut  
Multi Regional, SA 12/65

Piper-Heidsieck Brut  
Reims, France 17/99

## WHITE

Oakridge 'OTS' Chardonnay  
Tumbarumba, NSW 10/46

Tyrrell's 'Moore's Creek' Chardonnay  
Hunter Valley, NSW 8/38

McW 480 Tumbarumba Sauvignon Blanc  
Orange, NSW 46

Banter Sauvignon Blanc  
Marlborough, NZ 9/43

Tyrrell's Semillon  
Hunter Valley, NSW 9.5/47

Eddie McDougall Pinot Grigio  
King Valley, VIC 11/55

Hentley Farm Riesling  
Eden Valley, SA 11/52

## ROSÉ

Gilbert Saignée Rosé  
Mudgee, NSW 9.5/47

## 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 Hilltops Shiraz  
Hilltops, NSW 44

The Lane 'Block 5' Shiraz  
Adelaide Hills, SA 10/51

Artuke 'Carbonica' Tempranillo  
Rioja, ESP 10.5/53

Rockburn Devils Staircase Pinot Noir  
Central Otago, NZ 11/53

Trout Valley Pinot Noir  
Nelson, NZ 59

