



EVENTS & FUNCTIONS

Miss Moneypenny's

6 HASTINGS ST NOOSA

Winner

Best Regional Bar in Australia - **Australian Bar Awards 2014**

Best 50 Global Finds of 2014 - **Sun Herald**

P: 07 5474 9999

E: info@missmoneypennys.com

W: www.missmoneypennys.com



WELCOME TO MISS MONEYPENNY'S

Whether it's a dinner, annual meeting, product launch or conference, Miss Money Penny's is the perfect venue to host your corporate event.

Located on Hastings Street, in the heart of Noosa, our beautifully designed venue offers a sophisticated yet relaxed atmosphere in which to entertain your guests.

For ease of planning, Head Chef, Chris Sell, has created some delicious food selections, whatever your event style and size. With emphasis on Mediterranean Middle Eastern inspired modern Australian cuisine, both our formal and informal menus are set to impress. Miss Money Penny's offers the most extensive drink and cocktail offering in Noosa, so please allow us to assist you in choosing the perfect beverage accompaniments.

Rest assured that the Miss Money Penny's team will plan your function with meticulous attention to detail to ensure that every aspect meets your exact requirements.

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TESTIMONIALS

Everyone had a fabulous time and really enjoyed the delicious food. Your wait staff were fantastic and very attentive. I can not thank you enough for ensuring its absolute success. It was such a great way to kick-off the conference.

Bank of Queensland



It was a wonderful evening, and I have had nothing but positive feedback! It had a great atmosphere and the food was fabulous, particularly the canapés. The mains and desserts all flowed meticulously and the night ran really well. Thank you for all your effort, it was much appreciated and very professional.

Irregear Stores



I would recommended Miss Moneypenny's and from the outset I can not fault the staff for their efficiency and helpfulness. The run up to the event saw excellent communication, so I was confident when we turned up that there would be no issues. And the staff on the night did not let us down, they were friendly, attentive and accommodating. We all had a great night and it was a brilliant kick-off to our conference that set the tone for the rest of the event!

Hudson Recruitment

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INFORMAL PACKAGES

PERFECT FOR STAND UP, LOUNGE OR DECK AREAS
FOR 15+ GUESTS



SELECTION ONE

\$46 per guest

Miss Moneypenny's Signature Pizzas

chefs selection of pizzas to share

Bar Bites

salt and pepper calamari, harissa aioli, coriander
spiced chicken wings, tahini yoghurt
suckling pig sausage roll, smoked onion

Vegetarian Option

tempura zucchini flowers, ricotta, wild rocket vichyssoise

SELECTION TWO

\$58 per guest

The Charcuterie Board

selection of cured meats, olives, chicken liver pate, charred bread, fig relish,
house pickles

Miss Moneypenny's Signature Pizzas

chefs selection of pizzas to share

Bar Bites

fresh oysters
salt and pepper calamari, harissa aioli, coriander
spiced chicken wings, tahini yoghurt
suckling pig sausage roll, smoked onion
french fries, spiced salt, aioli

Vegetarian Option

tempura zucchini flowers, ricotta, wild rocket vichyssoise

SELECTION THREE

\$70 per guest

The Charcuterie Board

selection of cured meats, olives, chicken liver pate, charred bread,
fig relish, house pickles

Miss Moneypenny's Signature Pizzas

chefs selection of pizzas to share

Bar Bites

fresh oysters
salt and pepper calamari, harissa aioli, coriander
spiced chicken wings, tahini yoghurt
suckling pig sausage roll, smoked onion
french fries, spiced salt, aioli

Vegetarian Option

tempura zucchini flowers, ricotta, wild rocket vichyssoise

Local and Imported Cheese

lavosh, oat biscuits, muscatelles, quince paste, fresh honey comb, pickled figs

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS. SEASONAL CHANGES MAY APPLY.

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BANQUET PACKAGES

PERFECT FOR SEMI PRIVATE DINING AND DINING AREAS
FOR 10+ GUESTS



BANQUET ONE

A sumptuous selection of all menu items will be served

\$69 per guest

SNACKS

Voodoo Bacon Pizzeria
asiago, garlic and parsley

Salt and Pepper Squid
harissa aioli, coriander

Mixed Olives
marinated in kumquat and sumac

MAIN

Pistachio Crusted Market Fish
wild rocket vichyssoise and asparagus

Cape Grim Eye Fillet
smoked onion puree, local oyster mushrooms

Harissa Spiced Chicken
pomegranate and pine nuts

Seasonal Greens
ras al hanout, black garlic

Garden Leaf Salad
lemon dressing, soft herbs

French Fries
spiced salt, aioli

DESSERT

The Miss Moneypennys Mess
strawberries, pomegranate, rose meringue, strawberry ice cream, creme fraiche

Spiced Chocolate Tart
candied hazelnuts, confit orange, olive oil ice cream

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BANQUET PACKAGES

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FOR 10+ GUESTS



BANQUET TWO

A sumptuous selection of all menu items will be served

\$85 per guest

TO START

Roast Garlic Bread Pizza

fior di latte, parmesan, rosemary

ENTREE

Slow Cooked Noosa Red Tomato

goats curd, saffron olive oil, soft herbs, caper and raisin puree

Yellowfin Tuna Tartare

preserved lemon, jerasusalem artichoke, verbena yoghurt, bronze fennel

Baharat Spiced Quail

cauliflower, toasted walnut, freekha, grilled pear

MAIN

Pistachio Crusted Market Fish

wild rocket vichyssoise and asparagus

Cape Grim Eye Fillet

smoked onion puree, local oyster mushrooms

Harissa Spiced Chicken

pomegranate and pine nuts

Moroccan Slow Braised Lamb Shoulder

date relish, yoghurt, soft herbs

Seasonal Greens

ras al hanout, black garlic

Garden Leaf Salad

lemon dressing, soft herbs

Duck Fat Kipflers

chorizo, chilli, sumac

DESSERT

Local and Imported Cheese

lavoche, oat biscuits, muscatelles, quince paste, fresh honeycomb, pickled figs

Spiced Chocolate Tart

candied hazelnuts, confit orange, olive oil ice cream

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BANQUET PACKAGES

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FOR 10+ GUESTS



BANQUET THREE

A sumptuous selection of all menu items will be served

\$110 per guest

TO START

Roast Garlic Bread Pizza

fior di latte, parmesan, rosemary

APPETIZER

Coffin Bay Oysters

ENTREE

Slow Cooked Noosa Red Tomato

goats curd, saffron olive oil, soft herbs, caper and raisin puree

Yellowfin Tuna Tartare

preserved lemon, jerasalem artichoke, verbena yoghurt, bronze fennel

Baharat Spiced Quail

cauliflower, toasted walnut, freekha, grilled pear

MAIN

Pistachio Crusted Market Fish

wild rocket vichyssoise and asparagus

Cape Grim Eye Fillet

smoked onion puree, local oyster mushrooms

Harissa Spiced Chicken

pomegranate and pine nuts

Moroccan Slow Braised Lamb Shoulder

date relish, yoghurt, soft herbs

Seasonal Greens

ras al hanout, black garlic

Garden Leaf Salad

lemon dressing, soft herbs

Duck Fat Kipflers

chorizo, chilli, sumac

DESSERT

Local and Imported Cheese

lavoche, oat biscuits, muscatelles, quince paste, fresh honeycomb, pickled figs

Spiced Chocolate Tart

candied hazelnuts, confit orange, olive oil ice cream

The Miss Moneypennys Mess

strawberries, pomegranate, rose meringue, strawberry ice cream, creme fraiche

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DEGUSTATION MENU

PERFECT FOR SEMI PRIVATE DINING & DINING AREAS



6 COURSE

\$110 per guest

With beverages \$190 per guest

Freshly Shucked Rock Oyster

watermelon, harissa, mint

Slow Cooked Noosa Red Tomato

goats curd, saffron olive oil, soft herbs, caper and raisin puree

Yellowfin Tuna Tartare

preserved lemon, jerasulem artichoke, verbena yoghurt, bronze fennel

Baharat Spiced Quail

cauliflower, toasted walnut, freekha, grilled pear

Grimaud Duck Breast

hummus, witlof, young kale, spiced dutch carrot, raisin sauce

Spiced Chocolate Tart

candied hazelnuts, confit orange, olive oil ice cream

8 COURSE

\$140 per guest

With beverages \$220 per guest

Freshly Shucked Rock Oyster

watermelon, harissa, mint

Slow Cooked Noosa Red Tomato

goats curd, saffron olive oil, soft herbs, caper and raisin puree

Yellowfin Tuna Tartare

preserved lemon, jerasulem artichoke, verbena yoghurt, bronze fennel

Pistachio Crusted Mulloway

wild rocket vichyssoise, asparagus, radish, zucchini flower, anchovy

Baharat Spiced Quail

cauliflower, toasted walnut, freekha, grilled pear

Grimaud Duck Breast

hummus, witlof, young kale, spiced dutch carrot, raisin sauce

Spiced Chocolate Tart

candied hazelnuts, confit orange, olive oil ice cream

Local and Imported Cheese (to share)

lavosh, oat biscuits, muscatelles, quince paste, fresh honey comb, pickled figs

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