

The image shows the interior of a restaurant named Bay Nine. The space is characterized by warm, ambient lighting and a rustic yet modern aesthetic. The walls are made of textured, light-colored stone or brick, with a prominent stone pillar on the left. The ceiling features exposed wooden beams and several pendant lights. In the background, a bar area is visible with a long counter and stools, and a large, illuminated Japanese character '九' (Nine) is mounted on the wall. The dining area is furnished with dark wooden tables and black chairs, each set with white plates, glasses, and cutlery. A large, white text overlay 'BAY 九 INE' is centered in the image, and another white text overlay 'Bay Nine Group Dining Package' is positioned at the bottom. The floor is made of light-colored wood.

BAY 九 INE

Bay Nine Group Dining Package



Exclusive buy-out for your event at Bay Nine

Experience the epitome of intimate group dining at Bay Nine, nestled in the heart of The Rocks. Whether for private celebrations or corporate gatherings, our venue offers an ambiance of exclusivity and charm, perfect for creating unforgettable memories.

Indulge in curated menus crafted to satisfy even the most discerning palates, featuring the finest ingredients prepared to perfection. Let our attentive staff cater to your every need, ensuring that your event is nothing short of extraordinary. Bay Nine promises an unparalleled dining experience in Sydney's most iconic neighborhood.

Suitable for corporate or private gatherings exclusively for up to 20 guests seated.

Available Monday to Friday for Lunch and Monday to Thursday for Dinner.

Sample Tasting Menu
\$185pp
\$285pp (with wine pairing)

Warm Focaccia, olive oil and stracciatella (v)

Sydney Rock oyster, citrus, tomato juice, samphire and Avruga caviar (gf, df)

*Paired with Kanemitsu Shuzo Premium Craft Lemon Sake
 (太陽の雨音 檸檬)*

King fish ceviche, aji Amarillo. Leche de Tigre, sudachi and shiso (gf, df)

Paired with Small Forrest Verdelho Upper Hunter, NSW

Duck breast, beetroot and red currants (gf, df)

Paired with K1 by Geoff Hardy Pinot Noir Adelaide Hill SA

White fish, spinach velouté, zucchini blossom, asparagus and caviar sauce (gf)

Paired with Nanny Goat 'Queensberry' Chardonnay Central Otago, NZ

Wagyu Striploin, horseradish cream, sauté king browns and jus (gf)

Paired with Capel Vale Black Label Malbec Margaret River, WA

Seasonal fruit Granita (vegan, df, gf)

Texture of Chocolate, dried berry and berry sorbet

Paired with Roger & Rufus Rose Barossa Valley SA

(v) vegetarian (vg) vegan (gf) gluten-free (df) dairy-free





Sample Opera Menu \$125pp - 3-course

Warm Focaccia, olive oil and stracciatella (v)

Entrée

Scallop ceviche apple, Leche de Tigre, Avruga caviar, pumpkin purée and coriander (gf, df)

La Stella buratta, seasonal fruits and hazelnut dressing (v, gf)

Gem lettuce, Caesar dressing, Grano Padano and cured meat

Chilled tiger prawns, egg crème sauce and lemon (df, gf)

Mains

Grilled reef fish, blistered tomato, sherry vinegar, EVOO, oregano and basil (gf, df)

Chargrilled swordfish, olive, capsicum, fregola and gremolata

Chargrilled MBS2+ striploin 200gm, seasonal greens and jus (df, gf)

Chargrilled veal cutlet, charred mango cheek, coriander, pickled guindilla and EVOO (gf, df)

Agave glazed sugarloaf cabbage, romesco, gremolata and micro greens (vegan, gf, df, contains nuts)

Sides

Rocket, pear and parmesan salad (v, gf)

Fries, umami salt and aioli (df)

Dessert

Chargrilled pineapple, salted caramel sauce, mango, passionfruit and raspberry with coconut sorbet (gf,vegan)

Vanilla panna cotta, seasonal fruit, almond crumble and tuille

Selection of two Australian and International cheeses, lavosh & preserve

(v) vegetarian (vg) vegan (gf) gluten-free (df) dairy-free

Sample Upgraded Opera Menu

\$145pp - 3-course

\$200pp (with 3hr standard beverage package)

Flatbread, roasted pumpkin, goat's curd, Agrodolce sultana,
pine nuts and honey balsamic (v)

Entrée

Six chilled Sydney rock oysters on ice with mignonette and lemon (gf, df)

Grilled Eastern King Prawns with lemon butter and chilli mango (gf)

La Stella buratta, seasonal fruits and hazelnut dressing (v, gf)

Queensland spanner crab, green papaya, apple and som tam dressing (gf, df)

King fish ceviche, aji Amarillo. Leche de Tigre, sudachi and shiso (df, gf)

Mains

Grilled reef fish, blistered tomato, sherry vinegar, EVOO, oregano and basil (gf, df)

Pan roasted Humpty Doo barramundi with miso butter, pipis and fish roe (gf)

Chargrilled 250gm Murrunjai pasture-raised Black Angus
tenderloin, charred lemon, greens and jus (gf, df)

Chargrilled veal cutlet, charred mango cheek, coriander, pickled
guindilla and EVOO (gf, df)

Agave glazed sugarloaf cabbage, romesco, gremolata and micro
greens (vegan, df, gf, contains nuts)

Sides

Fries, umami salt and aioli (df)

Charred broccolini with preserved lemon, capers and parmesan (chilled) (gf, df)

Dessert

Chargrilled pineapple, salted caramel sauce, mango,
passionfruit and raspberry with coconut sorbet (gf, vegan)

House-made tiramisu

Selection of three Australian and International cheeses, lavosh and preserve

(v) vegetarian (vg) vegan (gf) gluten-free (df) dairy-free





Sample Sharing Menu
\$125pp - 3-course
min 12 guests

To Start

Flatbread, roasted pumpkin, goat's curd, Agrodolce sultana, pine nuts and honey balsamic (v)

Entrée

La Stella buratta, seasonal fruits and hazelnut dressing (v, gf)

Sous vide octopus, kipfler potato, black garlic aioli and preserved lemon dressing (df, gf)

Grilled Eastern King Prawns with lemon butter and chilli mango (gf)

Mains

Pan roasted Humpty Doo barramundi with miso butter, pipis and fish roe (gf)

Thor's Hammer slow roasted beef shank (1.8-2kg) with creamy polenta, chips, seasonal vegetables and jus

Agave glazed sugarloaf cabbage, romesco, gremolata and micro greens (vegan, gf, df, contains nuts)

Accompaniments

Charred broccolini with preserved lemon, capers and parmesan (chilled) (gf, df)

Fries, umami salt and aioli (df)

Dessert

House-made tiramisu

(v) vegetarian (vg) vegan (gf) gluten-free (df) dairy-free

Terms

BOOKING GUARANTEE POLICY

Bay Nine Omakase Exclusive Hire bookings require a 50% deposit of the minimum spend to secure the space. The remainder of the minimum spend will be invoiced to you and is due one week prior to your booking date.

BOOKING CANCELLATION

Should you cancel within 28 days of your booking, or fail to show for your reservation the 50% deposit will be retained. For exclusive dining room bookings, you are required to meet the minimum spend. If you do not reach this, the remaining funds will be allocated towards room hire.

BOOKING DETAILS

Final guest numbers, dietary requirements and beverage selections must be confirmed at least 14 days prior to your booking date. No changes will be made to floor plans, dietaries, menus or final numbers within 7 days of your lunch/dinner date.

SUNDAY & PUBLIC HOLIDAY SURCHARGE

Should your reservation fall on a Sunday, a surcharge of 10% will apply to all food and beverage purchases. Should your reservation fall on a public holiday a surcharge of 15% will apply to all food and beverage prices.

PAYMENT PROCESSING FEE

All Debit Card and Credit Card Payments including AMEX will incur 1.6% surcharge.

BEVERAGES

Beverages can be provided based on consumption or guests have the option to choose a beverage package. No BYO are permitted.

FLORALS UPGRADE

Elevate your corporate or private gathering with our customisable table floral arrangements. Whether it's for brand cohesion or personal preferences, we tailor packages to suit your needs. Inquire now for details.

ADDITIONAL INFORMATION

- No BYO are permitted
- All menus are seasonal and subject to change.
- Any additional amounts spent over the minimum spend MUST be settled at the conclusion of the dinner.
- All Debit Card and Credit Card Payments including AMEX will incur 1.6% surcharge.
- Please note, we cannot accommodate split bills. Your total amount may be split into a maximum of 2 payments only.
- By completing the deposit payment, and entering your credit card details to secure your booking, you agree to abide by our booking confirmation and cancellation policy.



For more information, enquire with
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