

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 ceiling features exposed wooden beams and several pendant lights. The walls are a mix of textured stone and light-colored panels. A long bar area with a stone wall and a large Japanese character '丸' (Maru) is visible in the background. The bar is lined with various bottles. In the foreground and middle ground, there are several wooden tables set for dining with white plates, glasses, and dark chairs. The floor is made of polished wood. The overall atmosphere is cozy and sophisticated.

BAY 丸 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 Opera Menu

\$125pp - 3-course

Sourdough Cob with tomato and olive tapenade, EVOO and balsamic (v, df, hf)

Entrée

La Stella burrata, compressed cucumber, watermelon, tomato and seasonal fruit salad with honey and chilli dressing, toasted sourdough (hf)

Fish ceviche, aji Amarillo, Leche de Tigre, sudachi and shiso (df, gf, hf)

Gem lettuce, avocado, radish, shaved parmesan, toasted almond and pumpkin seed, smoky eggplant cream (v, hf)

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

Mains

Grilled white fish, blistered tomato, sherry vinegar, EVOO, olives, capers, oregano and basil (gf, df, hf)

Chargrilled swordfish, olive, capsicum, fregola and gremolata

Harissa-glazed Pukara Estate lamb back strap, spiced caponata, asparagus, peas and sumac yoghurt (gf, hf)

Braised celeriac steak, parsnip purée, cannellini bean salsa and dashi, miso dressing (vegan, gf, hf)

Pinnacle striploin (hf) MBS2+ 200gm

Sides

Rocket, pear and parmesan salad (v, gf, hf)

Truffle fries with parmesan and aioli (hf)

Dessert

Dark chocolate and avocado mousse, popping candy, fresh and freeze-dried raspberries (vegan, hf)

Vanilla panna cotta, seasonal fruit, almond crumble and tuile (hf)

Selection of two Australian and International cheeses, lavosh, fig and almond Pan de Higo (gf crackers available on request)

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

Sample Upgraded Opera Menu

\$145pp - 3-course

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

Tostada with refried beans, smashed avocado, pickled red onion, sour cream and black bean and tomato salsa (v, gf, hf)

Entrée

Shucked Sydney Rock oysters, chilled on ice with mignonette and lemon (gf, df, hf)

Grilled Eastern King prawns with lemon butter and chilli mango (gf, hf)

La Stella burrata, compressed cucumber, watermelon, tomato and seasonal fruit salad with honey and chilli dressing, toasted sourdough (hf)

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

Smoked chicken, gem lettuce, avocado, radish, shaved parmesan, toasted almond and pumpkin seed, smoky eggplant cream (hf)

Mains

Pan-fried Humpty Doo barramundi, lentil dhal, saag aloo, pakora and raita (gf, hf)

Market fish with roasted cabbage, beetroot and lemon butter purée, gremolata and puffed wild rice (hf)

Harissa-glazed Pukara Estate lamb back strap, spiced caponata, asparagus, peas and sumac yoghurt (gf, hf)

Pinnacle tenderloin MBS2+ 250gm (hf)

Braised celeriac steak, parsnip purée, cannellini bean salsa and dashi, miso dressing (vegan, gf, hf)

Sides

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

Truffle fries with parmesan and aioli (hf)

Dessert

Deconstructed matcha cheesecake, chocolate, almond, feuilletine crumb, Italian meringue and citrus (hf)

House-made tiramisu

Dark chocolate and avocado mousse, popping candy, fresh and freeze-dried raspberries (vegan, hf)

Selection of three Australian and International cheeses, lavosh and preserve

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





Sample Sharing Menu

\$125pp - 3-course

min 12 guests

To Start

Tostada with refried beans, smashed avocado, pickled red onion, sour cream, black bean and tomato salsa (v, gf, hf)

Entrée

La Stella burrata, compressed cucumber, watermelon, tomato and seasonal fruit salad with honey and chilli dressing, toasted sourdough (v, hf)

Pickled local octopus, cauliflower emulsion, Kipfler potato, radish and spices (gf, hf)

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

Mains

Pan-fried Humpty Doo Barramundi, lentil dhal, saag aloo, pakora and raita (gf, hf)

Slow-cooked Pukara Estate lamb shoulder, roasted potatoes, minted peas and chimichurri

Braised celeriac steak, parsnip purée, cannellini bean salsa, dashi and miso dressing (vegan, gf, hf)

Accompaniments

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

Truffle fries with parmesan and aioli (hf)

Dessert

House-made tiramisu

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

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, dietarys, 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.

SERVICE CHARGE (APPLICABLE FROM MONDAYS - SATURDAYS ONLY, EXCLUDING SUNDAYS & PUBLIC HOLIDAYS)

Less than 8 guests - No service fees

From 9 guests - 10% service fees to the maximum amount of \$500 per booking

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
natalie.wilson@thevenuesco.au



Bay Nine Omakase
Bay 9, 7-27 Circular Quay W,
The Rocks NSW 2000



Sample Whisky Pairing Menu

Japanese Highball with Chita Suntory Japanese Whisky

Welcome cocktail on arrival

Toki Sour

*Second cocktail welcome by our chefs
paired with 1st course*

Yamazaki Distiller's Reserve Whisky, Yamazaki

paired with 2nd course

Hakushu Single Malt Japanese Whisky, Hakushu

paired with 3rd course

Yamazaki Distiller's Reserve Whisky, Yamazaki

paired with 4th course

Hibiki Suntory Harmony Whisky, Hakushu

paired with 5th course

Hakushu 12-Year-Old Single Malt Whisky

paired with 6th course

Yamazaki 12-Year-Old Single Malt Japanese Whisky

paired with 7th course

Hibiki Blender's Choice Japanese Whisky, Yamazaki

paired with 8th course

Sample Sake Tasting Flight

Kunizakari Saika Daiginjo

国盛 彩華 大吟醸

Houraisen Kasumizuki Junmai

蓬萊泉 霞月 純米

Tengumai Umajun Junmai

天狗舞 旨醇 純米

Tentak Kokoro Junmai Daiginjo

天鷹心 純米大吟醸

Tsukinokatsura Iwai 80 Junmai

月の桂 祝 80 純米

Yoshinogawa Yuzush

吉乃川 ゆず酒