



Smiley faces. Unbuttoned servers and tasty produce. Special occasions with a warm, relaxed and happy feel.

Ha Ha Bar, a 2009 Australian Hospitality Association award winning venue, is worth a look in. A spacious deck is perfect company for a seasonally inspired cocktail or boutique brew, as you mingle and unwind with guests overlooking the water.

Able to accommodate functions from 10 to 110, the below packages are a sample of what Haha can offer but not limited to, we are also happy to tailor a package to your desires.

Venue booking

As a general rule we do not offer exclusive use of the Ha Ha bar. We do however reserve sections of our venue or entire areas dependant on the booking at no charge.

Entertainment

Resident Djs set the vibe at Ha Ha and play scheduled sets throughout the week. If you would like to book a function falling outside a scheduled set we are happy to help facilitate a DJ or band for your function starting at \$60 p/h.

a little something to eat perhaps...

Our tapas selections are all prepared by our chefs from scratch, in house and are made to order.

*the packages below include one piece per person of each tapas option selected. For example, Option Four will provide a total of 3 pieces of tapas for each guest & 3 slices of pizza for each guest.

As a guide we suggest

Option one - \$8 per head

please choose 3 tapas options from the Tapas List

(recommended for pre dinner drinks)

Option two - \$12 per head

a selection of olives, dips and chic peas (served on arrival)

please choose 4 tapas options from the Tapas List

(recommended for a nibble or short functions)

Option three - \$16 per head

a selection of olives, dips and chic peas (served on arrival)

please choose 6 tapas options from the Tapas List

(recommended for lengthier functions)

Option four - \$16 per head

a selection of olives, dips and chic peas (served on arrival)

please choose 3 tapas options from the Tapas List

please choose 3 pizza options from the Pizza List

(recommended for lengthier functions)

all sound too hard... let our chef select and order mixed tapas platters \$60 per platter

to share

chick peas espanola V G L	4
olives marinated in citrus zest & herbs V G L	6
quartet of homemade dips w grilled pide bread (G on request) V	12
cheese plate. three Australian cheeses w lavosh and mustard fruits	18
charcuterie plate a selection of Australian cured meats served w grilled ciabatta & roast tomato	30
vegetarian antipasto plate confit tomato, frittata, chickpea and onion fritters, wild mushroom salad, roasted pear w blue cheese. served w grilled ciabatta	25
seafood platter. marinated baby octopus, grilled prawns, flash fried calamari, pan seared fish & bugs accompanied w salad and picked vegetables	45

tapas

king prawns w thai yellow curry G L	13
calamari w chilli szechuan salt G L	8
crispy skin quail (piri piri) w citrus/ herb salad G L	14
masterstock pork belly w blood plum bbq sauce L	12
tempura white anchovies w chipotle aioli	10
chickpea and onion fritters w tomato chutney V G	10
beef sirloin (MR) w thai red curry G L	12
paprika and lime roasted kipfler potatoes V G L	10
grilled chorizo w ciabatta and garlic aioli (G on request) L	12
tomato, chilli and garlic compote w grilled ciabatta. (G on request) V L	10
marinated baby octopus w gremolata. G	12
seared scallops w saffron escabesche and crisp pancetta. G L	13
house made gnocci w wild mushroom	12

pizza 9 inch

13.5

margherita

fresh tomato, basil, garlic, & bocconcini optional chilli

pepperoni

imported Italian pepperoni & bocconcini w a hint of oregano and olives

gamberi

king prawns, sun dried tomatoes, shallot, chilli and anchovies

zucca blue

roast pumpkin, blue cheese, chives & spinach w cashew crumble and a balsamic glaze

carnivore

every meat we stock w lots of cheese

zapata

roast chicken, jalapenos, red onion, peppers & bacon w guacamole & sour cream

fungi

mushrooms, pesto, red onion & cider marinated walnuts

spanish surf and turf

king prawns and beef cheek