



— SIT DOWN MENUS —

BOTTOMLESS SMALL PLATES | \$59PP

90 MINUTES OF BOTTOMLESS SIGNATURE SMALL PLATES TO SHARE WITH THE TABLE.

START WITH SOME OF OUR FAVOURITE DISHES, FOLLOWED BY A SELECTION OF CHOICES OF YOUR OWN.

INDIVIDUAL CHOICE | 2 COURSE \$49 PP | 3 COURSE \$59 PP

YOU SELECT 3 OPTIONS FOR EACH COURSE (ENTREE, MAINS AND DESSERT)

GUESTS CAN CHOOSE THEIR OWN MEALS ON THE DAY WITH DIETARIES CATERED FOR AS REQUIRED.

6 COURSE NORTHSIDE WINES WITH PAIRED WINES | \$119 PP

A SPECIAL SIX-COURSE DINING EXPERIENCE CURATED BY OUR HEAD CHEF, DESIGNED EXCLUSIVELY FOR YOUR GROUP. EACH DISH SHOWCASES SEASONAL INGREDIENTS AND CREATIVITY, PAIRED WITH HALF POURS OF OUR FAVOURITE WINES. ALL DIETARY REQUIREMENTS CATERED FOR ON REQUEST.

CASUAL SERVICE

CASUAL DINING STYLE: GUESTS CAN ORDER AND PAY FOR THEIR MEALS DIRECTLY AT THE BAR FROM OUR À LA CARTE MENU. DISHES WILL COME OUT AS THEY'RE READY, CREATING A RELAXED, SOCIAL ATMOSPHERE. PLEASE NOTE, THIS OPTION ISN'T SUITED TO A FORMAL SIT-DOWN MEAL.

— DRINK OFFERING —

SET A TAB

Set a bar tab for your group and let the drinks flow all night, keep it to arrival drinks and anything in between, depending on your budget!

You can also add cocktails, a special drink on arrival, or shout your guests an inclusive drinks package (starting from \$69pp). We'll curate a drinks menu featuring function wines, special selections, or personalised cocktails to suit your vibe and budget.

PAY AS YOU GO

Guests can order via the bar, or roaming staff, with all purchases counting toward your minimum spend.

EXTRAS:

Pre-ordered cocktails | Sparkling/champagne receptions | Wine & food pairings |
Bespoke all-inclusive packages



— CANAPE PACKAGES —

'LIGHT BITE' CANAPÉS | \$20PP

IDEAL FOR EVENTS WHERE GUESTS MAY HAVE ALREADY EATEN, SUCH AS POST-DINNER PARTIES.

1 COLD CANAPE + 2 HOT CANAPE + 2 PIZZA SLICES

ADD ANTIPASTO GRAZING \$10PP

'FILL ME UP' CANAPE | \$35PP

PERFECT FOR LUNCH + DINNER EVENTS, WHEN YOU WANT YOUR GUESTS TO BE WELL FED

2 COLD CANAPE + 3 HOT CANAPE + 2 PIZZA + 1 SLIDER

ADD ANTIPASTO GRAZING \$10PP

SAVOURY + SWEET | \$45 PP

FINISH WITH A LITTLE SWEETNESS

2 COLD CANAPE + 3 HOT CANAPE + 3 PIZZA + 1 SLIDER + 1 DESSERT

ADD ANTIPASTO GRAZING \$10PP

— CANAPE PLATTERS —

ALL PLATTERS ARE 20 PIECES

V - VEGETARIAN | VG - VEGAN | GF(O) - GLUTEN FREE (OPTIONAL)

COLD CANAPES

STEAMED PRAWNS, MANGO CHILI SALSA | GF | \$65

SMOKED SALMON, CAPERS, CREAM CHEESE, DILL, CUCUMBER | \$65

CAPRESE SKEWERS, TOMATO, BASIL, MOZZARELLA, BALSAMIC | V GF | \$65

TZATZIKI, CUCUMBER SLICES, CHERRY TOMATO | VG GF | \$55

SELECTIONS OF SUSHI ROLLS | VGO GF | \$65

HOT CANAPES

BACON AND LEEK QUICHE (VEGE OPTION AVAIL) | \$65

LEMON + PEPPER CALAMARI, TARTARE | \$65

PUMPKIN ARANCINI, NAPOLI SAUCE | VG | \$65

HOUSE MADE SAUSAGE ROLLS | \$65

CHICKEN SATAY SKEWERS | GF | \$65

SWEDISH MEATBALLS, TOMATO COULIS | GF | \$65

HERBED BREADED CHICKEN FINGERS, REMOULADE | \$65

CURRIED VEGETABLES SAMOSA | VG | \$55

GOAT CHEESE CROSTINI IN TRUFFLE HONEY DRESSING | V | 55

CAJAN FRIED CAULIFLOWER | VG | 55

GRAZING PLATTERS | \$10 PP

SELECTION OF ANTIPASTO, DIPS & FRUIT

SLIDERS | \$120

CHEESE BURGER SLIDER

CHICKEN SLIDERS, CREAMY SLAW

POTATO FRITTER SLIDERS, CHIPOTLE SAUCE | VG |

PIZZA TRAYS | \$60

MARGHERITA, NAPOLI, FIOR DI LATTE, FRESH BASIL | V

LAMB SAUSAGE, GREEN OLIVES, MOZZARELLA, NAPOLI

CAULIFLOWER, ZUCCHINI, VEGAN MOZZARELLA, NAPOLI | VG

ARTICHOKE, MUSHROOM, NAPOLI, FIOR DI LATTE | VGO

HAM, PINEAPPLE, NAPOLI, FIOR DI LATTE

DESSERT PLATTERS

STICKY DATE SLICES, BUTTERSCOTCH SAUCE | \$65

CHOCOLATE BROWNIE | \$65 (DIETARY OPTIONS AVAILABLE)

FRESH FRUIT PLATTER | \$45



DRINKS LIST

EXAMPLE OF DRINK OPTIONS

WINES BY THE GLASS | BOTTLE

MORE OPTIONS AVAILABLE ON REQUEST

SPARKLES

PROSECCO | 14 | 60

PET NAT | 15 | 64

WHITES

PINOT GRIGIO | 14 | 58

CHARDONNAY | 14 | 58

ORANGE + ROSE

ORANGE | 13 | 62

DRY ROSE | 14 | 60

RED | BY THE GLASS

PINOT NOIR (LIGHT BODIED) | 14 | 62

SHIRAZ (FULL BODIED) | 15 | 68

DURIF (FULL BODIED) | 13 | 58

BEER ON TAP

ROCKY RIDGE LAGER | 8 | 11 | 14

3 RAVENS PALE ALE | 8 | 12 | 15

HAWKERS PILSNER | 10 | 13 | 16

ROCKY RIDGE CALI IPA | 10 | 13 | 16

IN THE FRIDGE

NAPOLEONE APPLE CIDER | 13

HAWKERS NON ALC BEER | 12

BASIC SPIRITS + MIXER | 13

VODKA | GIN | TEQUILA | SPICED RUM

BACARDI | SCOTCH | BOURBON

COCKTAILS

DISCOUNT ON PREORDERED COCKTAILS

SEA SALT YUZUSHU SPRITZ | 17

JAPANESE LIMONCELLO, PROSECCO, DASH OF SODA

STRAWBERRY YUZUSHU SPRITZ | 17

STRAWBERRY YUZUSHU, PROSECCO, RHUBARB BITTERS, SODA

ESPRESSO MARTINI | 21

VODKA, COFFEE LIQUEUR, LOCAL COLD BREW

GIN + ELDERFLOWER MARTINI | 22

GIN, ELDERFLOWER LIQUEUR, DRY VERMOUTH + CUCUMBER

PASSION-ATE | 22

VODKA, WHITE CHOC SYRUP, PASSIONFRUIT, LEMON

SPICY MARG' | 22

TEQUILA, ANCHO REYES, LIME, SUGAR, CHIPOTLE BITTERS + CHILLI

NAKED AND FAMOUS | 23

MEZCAL, APEROL, LIME + CHATRUENSE

NW MOCKTAILS

PINK GRAPEFRUIT SPRITZ | 14

PINK GRAPEFRUIT, NON ALC SPARKLING, GRAPEFRUIT SODA

TIKI FLAIR | 14

TROPICAL JUICE, LEMON, SPICED PINEAPPLE SYRUP

CUCUMBER SMASH | 14

APPLE JUICE, CRUSHED CUCUMBER, LEMON, SODA

NON - COSMOPOLITAN | 14

CRANBERRY, WONDERFOAM, LIME, SUGAR + ORANGE BITTERS

SOFT DRINKS | 5

COKE | DIET COKE | LEMONADE | LLB

ORANGE | PINEAPPLE | APPLE | CRANBERRY