



# Adria

Bar Restaurant

## Group Menu & Function Packages

T: 1300 989 989 | E: [restaurant@adriabarandgrill.com.au](mailto:restaurant@adriabarandgrill.com.au) | W: [www.adriabarandgrill.com.au](http://www.adriabarandgrill.com.au)



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## About

Adria is dedicated to capturing the tastes of the Adriatic coast, presented in a warm, laidback and rustic atmosphere, overlooking Darling Harbour's vibrant esplanade. The dining room can be tailored to suit virtually any need, from a quiet business lunch to a larger celebratory event. Adria's cuisine combines fresh locally-caught seafood, roast meats and pasta specialities, simmered, slow roasted or skilfully sauced in the authentic herbs and spices of the Mediterranean, from Venice in the North to Crete in the south. With its warm timber finishes and open grill, few venues on Cockle Bay Wharf can provide a more relaxed atmosphere, or a more outstanding view of Sydney's most famous foreshore destination.



## Group Menu One

**\$45pp** (Bread + 2 Courses)

**\$55pp** (Bread + 3 Courses)

\*A choice of will be offered for groups up to 40 guests.  
Alternate serve is required for more than 40 guests  
(Max 3 options)

### ON ARRIVAL

CHEESE BREAD

### ENTRÉE – choice of\*

OVEN BAKED SCALLOPS <sup>GF</sup>

Cauliflower puree, watercress,  
crispy prosciutto and balsamic glaze

or FATTOUSH SALAD

Crusty bread pieces, tomato, parsley,  
spanish onion with red radish & herbed vinaigrette

or TRUFFLE MUSHROOM ARANCINI

With baby rocket & gorgonzola cream sauce

### MAIN COURSE – choice of\*

KING PRAWNS <sup>GF</sup>

Served on mesclun, lemon & dill beurre

or MARINATED BEEF

Marinated in seeded mustard, garlic,  
balsamic & olive oil

or BEEF LASAGNA

Layers of pasta with bolognese & bechamel

or CHICKEN BREAST <sup>GF</sup>

Stuffed with fetta, semi dried tomatoes, seeded  
mustard & light gorgonzola sauce

Mains served with Chips & Salads to Share

### DESSERT – choice of\*

VANILLA PANNA COTTA

With berry coulis, mixed berry compote & biscotti

or RICH DARK CHOCOLATE BROWNIE

With chocolate caramel sauce,  
pepitas crunch & vanilla icecream

## Group Menu Two

**\$55pp** (Bread + 2 Courses)

**\$65pp** (Bread + 3 Courses)

\*A choice of will be offered for groups up to 40 guests.  
Alternate serve is required for more than 40 guests  
(Max 3 options)

### ON ARRIVAL

GARLIC BREAD

### ENTRÉE – choice of\*

SALT & PEPPER CALAMARI

Served with lemon & aioli

or CAESAR SALAD

Cos lettuce, croutons, boiled egg, bacon,  
anchovies & parmesan with a traditional caesar  
dressing

or CHICKEN SOUVLAKI

Marinated with greek herbs, garlic, olive oil served  
with tzatziki

### MAIN COURSE – choice of\*

ATLANTIC SALMON FILLET <sup>GF</sup>

Lemon thyme potatoes, braised leek, baby spinach  
& hollandaise sauce

or PRIME GRAINGE SCOTCH <sup>GF</sup>

Served with creamy mash and mushroom sauce

or KING PRAWN LINGUINE

Lemon, garlic, chilli and olive oil

or MARINATED LAMB <sup>GF | DF</sup>

Marinated in roasted capsicum, garlic, rosemary,  
lemon juice & olive oil

Mains served with Chips & Salads to Share

### DESSERT – choice of\*

RICH DARK CHOCOLATE BROWNIE

With chocolate caramel sauce,  
pepitas crunch & vanilla icecream

or WHITE CHOCOLATE & RASPBERRY

CREME BRULEE

With fresh berry coulis & coconut crumble

## Group Menu Three

**\$65pp** (Dips + 2 Courses)

**\$75pp** (Dips + 3 Courses)

\*A choice of will be offered for groups up to 40 guests.  
Alternate serve is required for more than 40 guests  
(Max 3 options)

### ON ARRIVAL

DIPS SERVED WITH ASSORTED

BREAD TO SHARE

Smoked salmon & dill dip, taramasalata & tzatziki

### ENTRÉE – choice of\*

GARLIC PRAWNS

With olive oil, garlic & chilli

or WARM HALOUMI SALAD <sup>GF | V</sup>

Rocket, tomatoes, roasted field mushroom,  
grape & balsamic dressing

or LAMB SOUVLAKI

Marinated in rosemary, garlic, olive oil  
served with tzatziki

### MAIN COURSE – choice of\*

FRESH BARRAMUNDI FILLET <sup>GF</sup>

Served with broccolini & chimichuri salsa

or PRIME GRAINGE RIB EYE <sup>GF</sup>

Served with creamy mash & red wine jus

or SEAFOOD RISOTTO OR PASTA <sup>GF</sup>

Prawns, scallops, mussels & calamari with  
napolitana sauce, fresh tomatoes, garlic & chilli

or TASTING PLATE

A selection of marinated beef & lamb roasts  
served with lemon thyme potatoes

Mains served with Chips & Salads to Share

### DESSERT – choice of\*

STICKY DATE PUDDING

Served with butterscotch & vanilla ice cream

or VANILLA PANNA COTTA

With berry coulis, mixed berry compote & biscotti

# Canapé Menu

**2 HOURS | \$39PP | 5 CANAPÉS + 1 SUBSTANTIAL**

**3 HOURS | \$54PP | 8 CANAPÉS + 2 SUBSTANTIAL**

**4 HOURS | \$69PP | 10 CANAPÉS + 2 SUBSTANTIAL**

+ AUD\$4.00 (ADDITIONAL CHOICE) + AUD\$6.00 (ADDITIONAL SUBSTANTIAL)

## Cold Canapés

**ROSETTES OF TASMANIAN SMOKED SALMON  
& DILL CRÈME FRAICHE**

**RARE ROAST BEEF & RED BELL PEPPER RELISH**

**SMOKED EGGPLANT TARTLETS**

served with red capsicum jam

**PROSCIUTTO WRAPPED MELON**

**BLOODY MARY OYSTER SHOOTER**

**KING PRAWN**

served with marie rose sauce

**NATURAL SYDNEY ROCK OYSTER**

with champagne vinaigrette

**FALAFEL WITH BABAGANOUSH**

**MINI TOMATO BRUSCHETTA**

**CHARGRILLED VEGETABLE ANTIPASTO WRAP**

## Hot Canapés

**HALOUMI FINGERS**

served with lime balsamic reduction

**BAKED STUFFED BABY PORTOBELLO MUSHROOM**

with gorgonzola cheese

**TEMPURA PRAWN**

served with lemon aioli

**MARINATED CHICKEN SKEWER**

served with lemon and oregano

**SALT & PEPPER SQUID SKEWER**

served with chili lime mayonnaise

**TRUFFLE MUSHROOM ARANCINI**

**CRISPY CHICKEN DRUMETTES**

served with ranch dressing

**LAMB SOUVLAKI**

served with tzatziki

**SPINACH & FETA TRIANGLES**

**HARISSA CHICKEN SKEWERS**

served with raita

**VEGETABLE SAMOSA**

served with sweet chilli sauce

## Substantial Canapés

**PULLED PORK SLIDER**

served with caramelised onion & tomato relish

**GRILLED HALOUMI & EGGPLANT BURGER**

**FRIED FISH & CHIPS**

served with homemade tartare sauce

## Dessert Canapés

**DARK CHOCOLATE BROWNIE**

**MINI PAVLOVA**

## Optional Add On's

**\$18<sup>EA</sup>** DIPS SERVED WITH ASSORTED BREADS  
Smoked salmon & dill dip, taramasalata, feta, roasted capsicum & chilli

**\$80<sup>EA</sup>** CLASSIC PLATTER  
Salt & pepper calamari, wild mushroom risotto with parmesan & truffle oil, marinated chicken skewers with lemon & oregano, lamb souvlaki served with lemon & tzatziki dipping sauce

**\$10<sup>PP</sup>** COCKTAIL ON ARRIVAL  
Select one: Aperol Spritz, Peach Bellini or Champagne Cosmo

**\$80<sup>EA</sup>** CHEESE & FRUIT PLATTERS  
Seasonal fresh fruits & Adria's selection of premium cheeses

**\$80<sup>EA</sup>** ANTIPASTO PLATTER  
Trio of drips - Taramasalata, olive tapenade, salmon mousse served with assorted breads, grilled haloumi, cured meats, mixed marinated olives & gherkins

**\$5<sup>PP</sup>** MIXED BREAD PLATTER TO START

## House Beverage Package

**\$30pp** (2 hours)

**\$42pp** (3 hours)

\*Other timings are available on request

### *Selection of wines*

#### **SPARKLING**

Cockle Bay Cuvee Brut

#### **WHITE WINES**

Nicks Private Label Semillon Sauvignon Blanc

Nicks Private Label Chardonnay

#### **RED WINE**

Nicks Private Label Cabernet Merlot

### *Selection of tap & bottled beers*

Great Northern Super Crisp Lager

Cascade Premium Light (Bottle)

### *Non alcoholic beverages*

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

**Why not add the Multi-Award  
Winning Vintage ~ Wynns Riddoch  
Cabernet Sauvignon 1998 Magnums  
(Coonawarra, SA) \$380 Per Magnum**

*Last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to stop serving alcohol should a patron show signs of intoxication.*

## Premium Beverage Package

**\$35pp** (2 hours)

**\$47pp** (3 hours)

\*Other timings are available on request

### *Selection of wines*

#### **SPARKLING – Choice of 1**

Chandon Brut NV (Yarra Valley, VIC)

La Boheme Cuvee Rose (Yarra Valley, VIC)

De Bortoli King Valley Prosecco (King Valley, VIC)

Tempus Two 'Copper Series' Moscato (Riverland, SA)

#### **WHITE WINES – Choice of 2**

Little Pebble Sauvignon Blanc (Marlborough, NZ)

Nashdale Lane Chardonnay (Orange, NSW)

Jim Barry 'The Atherley' Riesling (Clare Valley, SA)

Nepenthe 'Altitude' Pinot Gris (Adelaide Hills, SA)

#### **ROSÉ**

La Vieille Ferme Rose (Rhone, France)

#### **RED WINES – Choice of 2**

Opawa Pinot Noir (Marlborough, NZ)

Earthworks 'Barossa' Shiraz (Barossa Valley, SA)

McGuigan 'The Shortlist' Cabernet Sauvignon (Coonawarra, SA)

### *Selection of tap & bottled beers*

Great Northern Super Crisp Lager

Carlton Draught

Balter XPA

Corona (Bottle)

Cascade Premium Light (Bottle)

Peroni (Bottle)

Pure Blonde Organic Cider (Bottle)

### *Non alcoholic beverages*

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water



\$48.00 (Suitable for 12-16 guests) Min 48 hours notice required



"Darker Shade"  
Belgium Chocolate Brownie, Chocolate & Hazelnut Cream, Chocolate Crumble, Salted Caramel topped with Chocolate Shards <sup>GF</sup>



"Hidden Passion"  
Coconut Sponge, Passionfruit Cream, Crunchy Crumble topped with White Chocolate Shards <sup>GF</sup>



"Forest Noire"  
Black Forest Sponge, Cherry Marmalade, Chocolate Cream, Chantilly Cream topped with Chocolate Shards <sup>GF</sup>



"Lemon Demon"  
Flourless Orange Cake, Lemon Curd, Caramelized Meringue topped with Chocolate Shards <sup>GF</sup>



"Sassy Strawberry"  
Macaron Sponge, Strawberry Compote, Strawberry Cream, Chantilly topped with Chocolate Shards <sup>GF</sup>



"So Nutty"  
Mud Cake, Peanuts Caramel Cream, Milk Chocolate Mousse, Dolce De Leche, Peanuts Crunch topped with Caramel Shards <sup>GF</sup>

**CAKE ORDER - ADRIA BAR RESTAURANT**

Date of Booking: \_\_\_\_\_ Preferred Booking Time: \_\_\_\_\_  
 Booking Name: \_\_\_\_\_ Number Guests: \_\_\_\_\_ adults \_\_\_\_\_ kids  
 Company Name: \_\_\_\_\_ Contact Name: \_\_\_\_\_  
 Contact Number (Work/ Home): \_\_\_\_\_ Mobile: \_\_\_\_\_  
 Email: \_\_\_\_\_  
 Occasion: \_\_\_\_\_  
 Cake Message (Optional): \_\_\_\_\_

I do not wish to receive any information on events and promotions (please tick box).

**CAKE PAYMENT DETAILS**

ONLINE: <https://www.nicksgroup.com.au/deposits/>  
*To pay online please use the above link. The reference is your cake selection, booking name and booking date.*  
 If you require other payment options, please contact the function coordinator or our central reservations team on 1300 989 989  
 I AGREE TO THE BOOKING TERMS & CONDITIONS (PLEASE REFER TO THE NEXT PAGE). T&C'S MAY CHANGE FROM TIME TO TIME AND YOUR BOOKING WILL BE BOUND BY THESE TERMS

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

## Adria Bar Restaurant Booking Form

Please complete the below booking form, accepting our terms & conditions and email a scanned copy to [restaurant@adriabarandgrill.com.au](mailto:restaurant@adriabarandgrill.com.au) in order to confirm your booking. All group bookings are required to confirm & cancel via email. Please note your booking is not confirmed until we receive this completed booking form and a confirmation email is sent back to you within 48hrs.

### CHOICE OF MENU

#### SIT DOWN SELECTION

- GROUP MENU 1 (Bread, Entree & Main) A\$45.00
- GROUP MENU 1 (Bread, Main & Dessert) A\$45.00
- GROUP MENU 1 (Bread & 3 Courses) A\$55.00
- GROUP MENU 2 (Bread, Entree & Main) A\$55.00
- GROUP MENU 2 (Bread, Main & Dessert) A\$55.00
- GROUP MENU 2 (Bread & 3 Courses) A\$65.00
- GROUP MENU 3 (Dips, Entree & Main) A\$65.00
- GROUP MENU 3 (Dips, Main & Dessert) A\$65.00
- GROUP MENU 3 (Dips & 3 Courses) A\$75.00
- A LA CARTE ONLY (Available for Groups up to 11 adults only)

#### CANAPES PACKAGES

- CANAPE PACKAGE 2 HOURS A\$39.00pp
- CANAPE PACKAGE 3 HOURS A\$54.00pp
- CANAPE PACKAGE 4 HOURS A\$69.00pp
- ADDITIONAL CANAPE | Quantity\_\_\_\_ A\$4.00
- ADDITIONAL SUBSTANTIAL CANAPE | Quantity\_\_\_\_ A\$6.00

#### ADD ONS

- DIPS & ASSORTED BREADS | Quantity\_\_\_\_ A\$18.00ea
- CLASSIC PLATTER | Quantity\_\_\_\_ A\$80.00ea
- COCKTAIL ON ARRIVAL A\$10.00pp

Select one: Aperol Spritz, Peach Bellini or Champagne Cosmo

- CHEESE & FRUIT PLATTER | Quantity\_\_\_\_ A\$80.00ea
- ANTIPASTO PLATTER | Quantity\_\_\_\_ A\$80.00ea
- MIXED BREAD PLATTER TO START A\$5.00pp

#### BEVERAGE SELECTION

- HOUSE BEVERAGE PACKAGE (2h) A\$30.00
- HOUSE BEVERAGE PACKAGE (3h) A\$42.00
- PREMIUM BEVERAGE PACKAGE (2h) A\$35.00
- PREMIUM BEVERAGE PACKAGE (3h) A\$47.00
- DRINKS ON CONSUMPTION

### BOOKING INFORMATION - ADRIA BAR RESTAURANT

Date of Booking: \_\_\_\_\_ Preferred Booking Time: \_\_\_\_\_

Booking Name: \_\_\_\_\_ Number Guests: \_\_\_\_\_adults\_\_\_\_\_kids

Company Name: \_\_\_\_\_ Contact Name: \_\_\_\_\_

Contact Number (Work/ Home): \_\_\_\_\_ Mobile: \_\_\_\_\_

Email: \_\_\_\_\_

Occasion: \_\_\_\_\_

I do not wish to receive any information on events and promotions (please tick box).

### PAYMENT DETAILS ~ A deposit of AUD\$25 per adult is required

ONLINE: <https://www.nicksgroup.com.au/deposits/>

*The reference is your booking name and date.*

If you require other payment options, please contact the function coordinator or our central reservations team on 1300 989 989

I AGREE TO THE BOOKING TERMS & CONDITIONS (PLEASE REFER TO THE NEXT PAGE). T&C'S MAY CHANGE FROM TIME TO TIME AND YOUR BOOKING WILL BE BOUND BY THESE TERMS

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

PRIVACY POLICY: Nick's Seafood Restaurant, Cyren Bar Grill Seafood, I'm Angus Steakhouse and Adria Bar Restaurant collect specific personal information to assist in the processing of reservations and the delivery of services. This information may also be used to communicate details of special events and updates about our services that we feel may be of interest. Information is collected through correspondence, phone contact and affiliated third parties. At any time you may ask for your personal details to be viewed or removed from our records. You can do this by contacting the privacy officer by phone T: 1300 989 989, email: [privacy@nicksgroup.com.au](mailto:privacy@nicksgroup.com.au), or via return mail.

**Adria**  
BAR RESTAURANT

## Contact Us

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Function / Event Enquiries: 1300 989 989 or (02) 9267 6339

Exclusive Use Enquiries: (02) 8281 1165

Email: [restaurant@adriabarandgrill.com.au](mailto:restaurant@adriabarandgrill.com.au)

[www.adriabarandgrill.com.au](http://www.adriabarandgrill.com.au)

## Terms & Conditions

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### Deposits:

Your deposit amount will be deducted from your final bill on the day. Please be aware we do not split bills.

Deposit will not be refunded if the restaurant receives less than 7 days notice of cancellation.

### Outstanding Amounts:

Any outstanding amounts that have not been settled & paid at the completion of your booking will be charged by us to the credit card provided by you and held on file.

### Final Numbers:

Your final numbers are required 72hrs in advance; if we are notified of a decrease in numbers up until 24hrs prior to your scheduled arrival time a \$25 per head charge to the variance in numbers will apply (this excludes special event days where full charges will still apply) If notification has not been received of any changes to your confirmed guest numbers 24 hours prior then full payment will be required for any missing guests.

### Cancellation:

Should the restaurant receive cancellation of the groups booking with less than 24 hours notice of arrival full payment of the package price by the amount of guests confirmed will apply and will be charged to the credit card on file.

### Seating Requests:

All seating requests will be taken into consideration but are not guaranteed. Please be aware for groups that are over 12 people, you may be seated across two tables side by side.

Please advise when confirming your reservation of any highchair requirements & prams you will be bringing.

### Larger Groups: (40 guests or more)

An alternate drop menu is required for groups over 40 guests. Your Entrée, Main + Dessert will be served alternately. A choice will not be offered on the day, guests may swap amongst themselves at the table as required (Max three selections per course). All reservations with 40 or more guests will require full food payment along with your final guest numbers 72 hours in advance unless otherwise arranged with your events coordinator.

### Beverage Package:

A beverage package option is available for a two hour duration and will commence at your confirmed reservation time. Please be aware last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to cease serving alcohol should a patron show signs of intoxication.

### Beverages on Consumption:

You are welcome to have your beverages charged on a consumption basis (Bar Tab) Please be aware we do not split bills. For groups 40+ a pre selection of wine is required 7 days prior (Max 6 varieties).

### Cakes:

Adria Bar Restaurant is able to arrange cakes for any occasion with a minimum of 3 days (72hrs) notice period. If you wish to supply your own cake, a \$5 per person cakeage charge will apply.

### Surcharges:

A surcharge of 10% is applicable on weekends & public holidays excluding kids menu & set menus