



Adria

Bar Restaurant

Group Menu & Function Packages

T: 1300 989 989 | E: restaurant@adriabarandgrill.com.au | W: www.adriabarandgrill.com.au



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

\$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

CHEESE BREAD

ENTRÉE – choice of*

OVEN BAKED SCALLOPS ^{GF}

Cauliflower puree, watercress,
crispy prosciutto and balsamic glaze

or

SPICED CHICKPEAS

& PUMPKIN SALAD ^{GF | DF | V}

Roasted chickpeas, glazed & spiced pumpkin,
tomatoes & rocket

or

TRUFFLE MUSHROOM ARANCINI

With baby rocket & gorgonzola cream sauce

MAIN COURSE – choice of*

KING PRAWNS ^{GF}

Served on mesclun, lemon & dill beurre

or

MARINATED BEEF

Marinated in seeded mustard, garlic,
balsamic & olive oil

or

LEMON PESTO LINGUINE ^V

Peas, garlic, house- made pesto & parmesan

or

CHICKEN SUPREME ^{GF}

Tomato salsa, broccolini & lemon

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

\$60pp (Bread + 2 Courses)

\$70pp (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 spicy aioli & lemon

or

CAESAR SALAD

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

or

CHICKEN SOUVLAKI

Marinated with herbs served with tzatziki
& pita bread

MAIN COURSE – choice of*

SALMON FILLET ^{GF}

Cous-cous, raisin, medley tomatoes,
parsley & beurre blanc

or

PRIME GRAINGE SCOTCH ^{GF}

Served with creamy mash & mushroom sauce

or

KING PRAWN & CALAMARI LINGUINE

Garlic, chili, parsley & semi dried roma tomatoes

or

MARINATED LAMB ^{GF | DF}

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

\$70pp (Dips + 2 Courses)

\$80pp (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

TRIO FLAVOURS ^V

Spicy hummus, taramasalata, whipped kopanisti,
chickpeas, sumac and pita bread

ENTRÉE – choice of*

GARLIC PRAWNS

With olive oil, garlic & chilli

or

HALOUMI

Roasted capsicum, rocket, balsamic glaze
& tomatoes

or

LAMB SOUVLAKI

Marinated with rosemary served with tirokafteri
& pita bread

MAIN COURSE – choice of*

BARRAMUNDI FILLET ^{GF}

Thyme potatoes, caponata & lemon

or

PRIME GRAINGE RIB EYE ^{GF}

Served with creamy mash & red wine jus

or

KING PRAWN & CALAMARI LINGUINE

Garlic, chili, parsley & semi dried roma tomatoes

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 | \$42PP | 5 CANAPÉS + 1 SUBSTANTIAL

3 HOURS | \$57PP | 8 CANAPÉS + 2 SUBSTANTIAL

4 HOURS | \$72PP | 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 ^{GF}

BLOODY MARY OYSTER SHOOTER ^{GF}

KING PRAWN ^{GF}

served with marie rose sauce

NATURAL SYDNEY ROCK OYSTER ^{GF}

with champagne vinaigrette

FALAFEL WITH BABAGANOUSH

MINI TOMATO BRUSCHETTA

CHARGRILLED VEGETABLE ANTIPASTO WRAP

Hot Canapés

HALOUMI FINGERS ^{GF}

served with lime balsamic reduction

BAKED STUFFED BABY PORTOBELLO MUSHROOM ^{GF}

with gorgonzola cheese

TEMPURA PRAWN

served with lemon aioli

MARINATED CHICKEN SKEWER ^{GF}

served with lemon and oregano

SALT & PEPPER SQUID

served with chili lime mayonnaise

TRUFFLE MUSHROOM ARANCINI

CRISPY CHICKEN DRUMETTES

served with ranch dressing

LAMB SOUVLAKI ^{GF}

served with tzatziki

SPINACH & FETA TRIANGLES

HARISSA CHICKEN SKEWERS ^{GF}

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^{EA} DIPS SERVED WITH ASSORTED BREADS
Smoked salmon & dill dip, taramasalata, feta, roasted capsicum & chilli

\$80^{EA} 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^{PP} COCKTAIL ON ARRIVAL
Select one: Aperol Spritz, Peach Bellini or Champagne Cosmo

\$80^{EA} CHEESE & FRUIT PLATTERS
Seasonal fresh fruits & Adria's selection of premium cheeses

\$80^{EA} ANTIPASTO PLATTER
Trio of drips ~ Taramasalata, olive tapenade, salmon mousse served with assorted breads, grilled haloumi, cured meats, mixed marinated olives & gherkins

\$5^{PP} MIXED BREAD PLATTER TO START

House Beverage Package

\$35pp (2 hours)

\$47pp (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

Hahn SuperDry

Hahn Premium Light (bottles)

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

\$40pp (2 hours)

\$52pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING – Choice of 1

Chandon Brut NV (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 (Rhône, 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

Hahn SuperDry

James Squire 150 Lashes Pale Ale

Stone & Wood Pacific Ale

Hahn Premium Light (bottles)

Corona (bottles)

James Squire Orchard Crush Apple Cider (bottles)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water



\$55.00 (Suitable for 12-16 guests) Min 48 hours notice required



"Darker Shade"
Belgium Chocolate Brownie, Chocolate & Hazelnut Cream, Chocolate Crumble & Salted Caramel (Gluten Free)



"Hidden Passion"
Coconut Sponge, Passionfruit Cream & Crunchy Crumble (Gluten Free)



"Forest Noire"
Black Forest Sponge, Cherry Marmalade, Chocolate Cream & Chantilly Cream (Gluten Free)



"Lemon Demon"
Flourless Orange Cake, Lemon Curd & Caramelized Meringue (Gluten Free)



"Sassy Strawberry"
Macaron Sponge, Strawberry Compote, Strawberry Cream & Chantilly (Gluten Free)



"So Nutty"
Mud Cake, Peanuts Caramel Cream, Milk Chocolate Mousse, Dolce De Leche & Crunch (Gluten Free)

CAKE ORDER - ADRIA BAR RESTAURANT

CAKE PAYMENT DETAILS

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).

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 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\$55.00
- GROUP MENU 1 (Bread, Main & Dessert) A\$55.00
- GROUP MENU 1 (Bread & 3 Courses) A\$65.00
- GROUP MENU 2 (Bread, Entree & Main) A\$60.00
- GROUP MENU 2 (Bread, Main & Dessert) A\$60.00
- GROUP MENU 2 (Bread & 3 Courses) A\$70.00
- GROUP MENU 3 (Dips, Entree & Main) A\$70.00
- GROUP MENU 3 (Dips, Main & Dessert) A\$70.00
- GROUP MENU 3 (Dips & 3 Courses) A\$80.00
- A LA CARTE ONLY (Available for Groups up to 11 adults only)

CANAPES PACKAGES

- CANAPE PACKAGE 2 HOURS A\$42.00pp
- CANAPE PACKAGE 3 HOURS A\$57.00pp
- CANAPE PACKAGE 4 HOURS A\$72.00pp
- 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
- APEROL SPRITZ ON ARRIVAL A\$10.00pp

- 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\$35.00
- HOUSE BEVERAGE PACKAGE (3h) A\$47.00
- PREMIUM BEVERAGE PACKAGE (2h) A\$40.00
- PREMIUM BEVERAGE PACKAGE (3h) A\$52.00
- 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, or via return mail.

Adria
BAR RESTAURANT

Contact Us

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

Exclusive Use Enquiries: (02) 8281 1165

Email: restaurant@adriabarandgrill.com.au

www.adriabarandgrill.com.au

Terms & Conditions

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