



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

\$80pp (Bread + 2 Courses)

\$90pp (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*

SALT & PEPPER CALAMARI

Served with spicy aioli & lemon

SPICED CHICKPEAS

or & PUMPKIN SALAD ^{GF} | ^{DF} | ^V

Roasted chickpeas, glazed & spiced
pumpkin, tomatoes & rocket

MUSHROOM & TRUFFLE ARANCINI ^V

or Truffle aioli, parmesan &
shaved parmesan

MAIN COURSE – choice of*

KING PRAWNS ^{GF}

Served on mesclun, lemon & beurre blanc sauce

MARINATED BEEF ^{GF} | ^{DF}

or Marinated in dijon mustard, lemon, garlic, thyme,
olive oil & oregano served with roast potatoes
& red wine jus

LEMON PESTO LINGUINE ^V

Peas, garlic, house- made pesto & parmesan

CHICKEN SUPREME ^{GF} | ^{DF}

Tomato salsa, broccolini & lemon

Mains served with Chips & Salads to Share

DESSERT – choice of*

VANILLA PANNA COTTA

With berry coulis, mixed berry compote & biscotti

RICH DARK CHOCOLATE BROWNIE

or With chocolate caramel sauce,
pepitas crunch & vanilla ice cream

Group Menu Two

\$85pp (Bread + 2 Courses)

\$95pp (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*

OVEN BAKED SCALLOPS ^{GF}

Cauliflower puree, crispy prosciutto & balsamic glaze

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 SIRLOIN ^{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 rosemary, garlic, lemon juice, olive oil,
& Italian herbs served with roast potatoes
& red wine jus

Mains served with Chips & Salads to Share

DESSERT – choice of*

RICH DARK CHOCOLATE BROWNIE

With chocolate caramel sauce,
pepitas crunch & vanilla ice cream

or WHITE CHOCOLATE & RASPBERRY

CREME BRULEE

With fresh berry coulis & coconut crumble

Group Menu Three

\$90pp (Dips + 2 Courses)

\$100pp (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

Spicy Hummus, Taramasalata & Charred Capsicum
& Feta Dip with Pita Bread

ENTRÉE – choice of*

GARLIC PRAWNS ^{DF}

With olive oil, garlic & chilli

or HALOUMI ^V

Roasted capsicum, rocket, balsamic glaze
& tomatoes

or LAMB SOUVLAKI

Marinated with rosemary served with tzatziki
& pita bread

MAIN COURSE – choice of*

BARRAMUNDI FILLET ^{GF}

Thyme potatoes, caponata & lemon served
with beurre blanc sauce

or PRIME GRAINGE SCOTCH ^{GF}

Served with creamy mash & red wine jus

or KING PRAWN & CALAMARI LINGUINE

Garlic, chili, parsley & semi dried roma tomatoes

or TASTING PLATE ^{GF}

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

Freshly Made Designer Cakes Available for your Celebration

A surcharge of 10% is applicable on weekends and public holidays. All card payments incur a 1.5% fee.

Canapé Menu

2 HOURS | \$48PP | 6 CANAPÉS + 2 SUBSTANTIAL

3 HOURS | \$63PP | 9 CANAPÉS + 2 SUBSTANTIAL

4 HOURS | \$75PP | 10 CANAPÉS + 3 SUBSTANTIAL

+ AUD\$5.00 (ADDITIONAL CHOICE) + AUD\$7.00 (ADDITIONAL SUBSTANTIAL)

Cold Canapés

CURED SALMON

with dill crème fraîche

SALMON TARTAR ^{GF | DF}

with capers, dill & cornichon

BABY BLINIS

with smoked salmon & mascarpone

BLOODY MARY & SYDNEY ROCK OYSTER SHOOTERS ^{GF | DF}

SALMON GRAVLAX

with dill, salmon roe on fried tortilla

SPICY PEPPERONI, STILTON & PEAR SALAD ^{GF | DF}

on chinese spoon

MASCARPONE, PROSCIUTTO & APPLE ^{GF}

in a cucumber cup

MELON & PROSCIUTTO BALLS

MINI BRUSCHETTA ^V

with aged balsamic

MINI ROAST PUMPKIN & FETA BRUSCHETTA ^V

TUNA & APPLE TARTAR ^{GF}

with wasabi & soy

GOATS CURD ON TOASTED BRIOCHE DISK ^V

with beetroot jam

MINI CAESAR SALAD

on sourdough crouton

MINI CAPRESE SALAD ^{GF | V}

with basil oil on bamboo skewer

RARE ROAST BEEF & RED BELL PEPPER RELISH

SMOKED EGGPLANT TARTLETS ^V

with red capsicum jam

OCEAN KING PRAWN ^{GF | DF}

with cocktail sauce

Hot Canapés

BEER BATTERED KING PRAWNS

with aioli

BEER BATTERED POTATO SCALLOPS ^V

with salt & vinegar

CRISPY FRIED WHITEBAIT ^{DF}

with tartare sauce

SEARED SESAME TUNA ON CHINESE SPOON

with tamarind & nori

SEARED SCALLOPS ^{GF}

with cauliflower puree & green apple glaze

PANKO & BLACK SESAME CALAMARI RINGS

TEMPURA CUTTLEFISH WITH BLACK MAYONNAISE ^{DF}

TEMPURA PRAWN YAKITORI STICKS ^{DF}

with sticky soy sauce

CHICKEN DEVIL WINGS ^{DF}

with chipotle mayo

CHICKEN DRUMETTES

with honey & soy dressing

HAM GRUYERE & SEEDED MUSTARD TARTLETS

PORK & VEAL MEATBALLS ^{GF}

with tomato & honey jam

PUMPKIN & PROSCIUTTO ARANCINI

TEMPURA ASPARAGUS WRAPPED IN PROSCIUTTO ^{DF}

DEEP FRIED CAMEMBERT WITH RED ONION JAM

MUSHROOM & TRUFFLE ARANCINI ^V

FRIED VEGETABLE SPRING ROLLS ^V

with sweet chilli sauce

FRIED VEGETABLE SAMOSA ^V

with sweet chilli sauce

JALAPENO POPPERS WITH GOAT'S CHEESE ^V

GOATS CHEESE TARTLETS ^V

TEMPURA VEGETABLE ASSORTMENT ^V

with wasabi mayo

Freshly Made Designer Cakes Available for your Celebration

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Canapé Menu Continued

2 HOURS | \$48PP | 6 CANAPÉS + 2 SUBSTANTIAL

3 HOURS | \$63PP | 9 CANAPÉS + 2 SUBSTANTIAL

4 HOURS | \$75PP | 10 CANAPÉS + 3 SUBSTANTIAL

+ AUD\$5.00 (ADDITIONAL CHOICE) + AUD\$7.00 (ADDITIONAL SUBSTANTIAL)

Substantial Canapés

MINI LOBSTER ROLL

with creamy mustard mayo & iceberg lettuce

MINI FISH & CHIP CONES

with tartare sauce

CHICKEN SOUVLAKI SKEWERS ^{GF}

with tzatziki

CAJUN CHICKEN SKEWERS ^{GF}

with sour cream

LAMB SOUVLAKI SKEWERS ^{GF}

with tzatziki

LAMB CUTLETS CHARGRILLED ^{GF}

with sauce vierge

WAGYU BEEF SLIDERS

with tomato salsa

PULLED PORK SLIDERS

with homemade pickles

MINI REUBEN SANDWICH

finely sliced pastrami on rye with pickles, mustard, gruyere & sauerkraut

MINI HOTDOGS ON A BRIOCHE ROLL

with mustard, caramelised onion & cheese

HALOUMI SLIDERS ^V

with preserved lemon

Dessert Canapés

HAZELNUT & CHOCOLATE MOUSSE SLICE

MANGO CREAM TART

CHOUX PUFFS – ASSORTED FLAVOURS

PAVLOVA

CHOCOLATE MOUSSE POTS

CHOCOLATE BROWNIE

PASSIONFRUIT BRÛLÉE

CHOCOLATE DIPPED STRAWBERRIES

FRESH SEASONAL FRUIT SKEWERS

Additional Vegan & Vegetarian Canapés

CHICK PEA & ZUCCHINI FRITTERS ^{VEGAN}

with kale pesto

EGGPLANT & BELL PEPPER ROULADE ^V

with smoked paprika aioli

PORTOBELLO MUSHROOMS ^V

stuffed with confit eshallots & brioche crumbs

CRISPY POLENTA FINGERS ^V

with lime yogurt & pomegranate

PASSALIDAE TART, CARAMELISED ONION & BLACK

OLIVE TARTELETTE ^V

CRUNCHY CAULIFLOWER POPCORN ^V

with Cajun seasoning & lemon aioli

SPANAKOPITA TRIANGLES ^V

spinach & fetta baked filo pastry triangles

TEMPURA BABY ASPARAGUS SPEARS ^{VEGAN}

with mousseline sauce

BEER BATTERED SILKEN TOFU ^{VEGAN}

with nam jim & fried eshallots

HALOUMI & MUSHROOM SKEWERS ^V

with lemon & balsamic glaze

GOATS CHEESE BEIGNETS ^V

with roasted tomato sugo

MUSHROOM & GRUYERE PASTIES ^V

with truffle & porcini velouté

GORGONZOLA, PEAR & WALNUT SALAD ^V

on chinese spoon

Freshly Made Designer Cakes Available for your Celebration

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Optional Add Ons

DIPS SERVED WITH ASSORTED BREADS | 24EA

Smoked salmon & dill dip, taramasalata, feta, roasted capsicum & chilli

CLASSIC PLATTER | 90EA

Salt & pepper calamari, wild mushroom risotto with parmesan & truffle oil, marinated chicken skewers with lemon & oregano, lamb souvlaki served with lemon & tzatziki dipping sauce

COCKTAIL ON ARRIVAL | 14PP

Select one: Aperol Spritz, Peach Bellini or Champagne Cosmo

CHEESE & FRUIT PLATTERS | 90EA

Seasonal fresh fruits & Adria's selection of premium cheeses

ANTIPASTO PLATTER | 90EA

Trio of dips ~ Taramasalata, olive tapenade, salmon mousse served with assorted breads, grilled haloumi, cured meats, mixed marinated olives & gherkins

MIXED BREAD PLATTER TO START | 9P

Freshly Made Designer Cakes Available for your Celebration

A surcharge of 10% is applicable on weekends and public holidays. All card payments incur a 1.5% fee.

House Beverage Package

\$54pp (2 hours)

\$65pp (3 hours)

\$78pp (4 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**

*A surcharge of 10% is applicable on weekends and public holidays.
All card payments incur a 1.5% fee.
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

\$58pp (2 hours)

\$70pp (3 hours)

\$82pp (4 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)

WHITE WINES - Choice of 2

821 South Sauvignon Blanc (Marlborough, NZ)

De Bortoli Buttery Chardonnay (Riverina, NSW)

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

Opawa Pinot Gris (Marlborough, NZ)

ROSE

Mazi Mataro Cinsault Grenache Rosé (McLaren Vale, SA)

RED WINES - Choice of 2

Cavedon Pinot Noir (King Valley, VIC)

Main & Cherry Shiraz (McLaren Vale, SA)

Vasse Felix 'Filius' Cabernet Sauvignon (Margaret River, WA)

Terrazas Reserva Malbec (Mendoza, Argentina)

Selection of tap & bottled beers

Hahn SuperDry

Tooheys New

Stone & Wood Pacific Ale

Hahn Premium Light (bottles)

Corona (bottles)

Little Creatures Pipsqueak Cider (bottles)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water

Deluxe Beverage Package

\$104pp (2 hours)

\$115pp (3 hours)

\$128pp (4 hours)

*Other timings are available on request

Selection of wines

SPARKLING - Choice of 1

West Cape Howe Pink Moscato

(Great Southern, WA)

Moet & Chandon Imperial Brut NV

(Epernay, France)

WHITE WINES - Choice of 2

Pewsey Vale '1961 Block' Riesling (Eden Valley, SA)

Brokenwood Pinot Gris (Beechworth, VIC)

Cloudy Bay Sauvignon Blanc (Marlborough, NZ)

Heggies Estate Chardonnay (Eden Valley, SA)

ROSE

Chateau d'Esclans 'Whispering Angels' Rose (Provence, France)

RED WINES - Choice of 2

Mt Difficulty 'Bannockburn' Pinot Noir (Central Otago, NZ)

Bowen Estate Cabernet Sauvignon (Coonawarra, SA)

Tyrrell's Estate Grown Shiraz (Hunter Valley, NSW)

Terrazas Reserva Malbec (Mendoza, Argentina)

Selection of tap & bottled beers

Hahn SuperDry

Tooheys New

Stone & Wood Pacific Ale

Hahn Premium Light (bottles)

Corona (bottles)

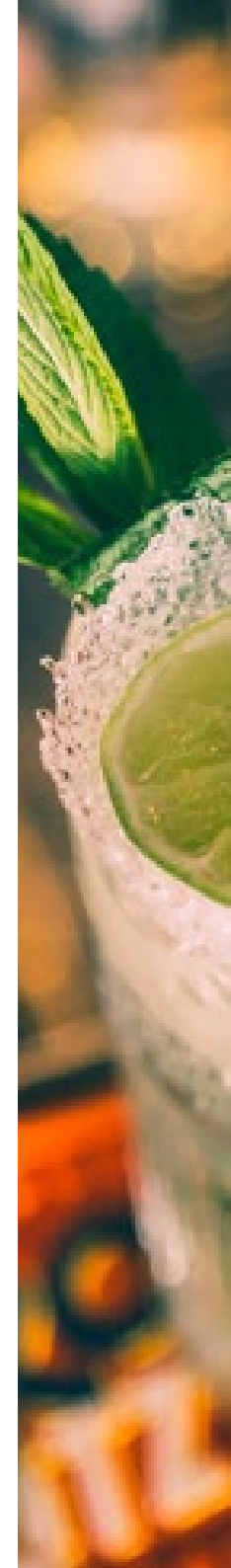
Kirin Ichiban (bottles)

Little Creatures Pipsqueak Cider (bottles)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling Mineral Water

Freshly Made Designer Cakes Available for your Celebration



\$90.00 (Suitable for 12-16 guests) Min 48 hours notice required



Chocolate Mudcake ^{NF}

Rich semi dark chocolate with caramel, cream & fresh seasonal berries

Berry Luscious ^{NF}

Chiffon sponge, mixed berry compote, berry mascarpone cream & fresh mixed berries

The Forest

Chocolate genoise sponge with layers of cherry & vanilla whipped cream

Raspberry Zest Cheesecake

Light cheesecake & sponge with layers of fresh cream & raspberry bliss

Strawberry Shortcake

Vanilla chiffon sponge with fresh strawberries, vanilla cream frosting & roasted almond flakes

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: _____

PRIVACY POLICY: Nick's Seafood Restaurant, 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 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\$80.00
- GROUP MENU 1 (Bread, Main & Dessert) A\$80.00
- GROUP MENU 1 (Bread & 3 Courses) A\$90.00
- GROUP MENU 2 (Bread, Entree & Main) A\$85.00
- GROUP MENU 2 (Bread, Main & Dessert) A\$85.00
- GROUP MENU 2 (Bread & 3 Courses) A\$95.00
- GROUP MENU 3 (Dips, Entree & Main) A\$90.00
- GROUP MENU 3 (Dips, Main & Dessert) A\$90.00
- GROUP MENU 3 (Dips & 3 Courses) A\$100.00
- A LA CARTE ONLY (Available for Groups up to 11 adults only)

CANAPES PACKAGES

- CANAPE PACKAGE 2 HOURS A\$48.00pp
 - CANAPE PACKAGE 3 HOURS A\$63.00pp
 - CANAPE PACKAGE 4 HOURS A\$75.00pp
 - ADDITIONAL CANAPE | Quantity____ A\$5.00
 - ADDITIONAL SUBSTANTIAL CANAPE | Quantity____ A\$7.00
- ### ADD ONS
- DIPS & ASSORTED BREADS | Quantity____ A\$24.00ea
 - CLASSIC PLATTER | Quantity____ A\$90.00ea
 - COCKTAIL ON ARRIVAL A\$14.00pp | Cocktail: _____
 - CHEESE & FRUIT PLATTER | Quantity____ A\$90.00ea
 - ANTIPASTO PLATTER | Quantity____ A\$90.00ea
 - MIXED BREAD PLATTER TO START A\$9.00pp

BEVERAGE SELECTION

- HOUSE BEVERAGE PACKAGE (2h) A\$54.00
- HOUSE BEVERAGE PACKAGE (3h) A\$65.00
- HOUSE BEVERAGE PACKAGE (4h) A\$78.00
- PREMIUM BEVERAGE PACKAGE (2h) A\$58.00
- PREMIUM BEVERAGE PACKAGE (3h) A\$70.00
- PREMIUM BEVERAGE PACKAGE (4h) A\$82.00
- DELUXE BEVERAGE PACKAGE (2h) A\$104.00
- DELUXE BEVERAGE PACKAGE (3h) A\$115.00
- DELUXE BEVERAGE PACKAGE (4h) A\$128.00
- 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

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Signature: _____ Date: _____

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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 48 hours 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
All card payments incur a 1.5% fee.