

4 COURSE MENU | \$190PP

ON ARRIVAL

OCEAN PRAWN COCKTAIL TARTLET ^A
& SYDNEY ROCK OYSTERS WITH GOLDEN CAVIAR ^{A GF DF}

ENTREE

CHARGRILLED LOCAL OCTOPUS ^{A GF DF}
With Mixed Leaf Salad, Tomato Salsa, Lemon Wedges
CHARGRILLED ROSEMARY LAMB CUTLETS ^{GF DFO}
With Wild Rocket, Tzatziki & Lemon

CURED SALMON GRAVLAX ^{A GF DF}
Fresh Seaweed Salad, Lemon & Caviar

COLD SEAFOOD PLATE ^{M GF DF}
Freshly Shucked Oyster, Smoked Salmon
King Prawn, Baby Abalone & Mussels In Tomato Salsa

SALT & PEPPER CALAMARI ^I
With Rocket Leaves, Garlic Aioli, Lemon Wedges

CAPRESE SALAD ^{GF V VEO}
Sliced Mozzarella Cheese, Roma Tomatoes, Fresh Basil,
Olive Oil & Balsamic Glaze

MAIN COURSE

ADRIA'S SIGNATURE "RIBS & RUMP" ^{GFO DF}
250gm Rump Steak Accompanied with Giant BBQ Pork Ribs & Chips

350GM CHARGRILLED WAGYU RIBEYE MB 6+ ^{GF DFO}
Lemon Herb Potatoes, Chargrilled Broccolini & Green Pepper Sauce

250GM CHARGRILLED WAGYU FILLET MIGNON MB 6+ ^{GF DFO}
Fillet Steak Wrapped in Bacon, Truffle Mash Potato & Bearnaise Sauce

SQUID INK PRAWN PASTA ^I
With Garlic, Cherry Tomatoes, Basil, Lemon & Parmesan

BAKED BARRAMUNDI FILLET ^{A GF DF}
With Baby Bok Choy & Ginger Shallot Sauce

SAUTEED GNOCCHI ^V
Rich Cream Sauce, Wild Mushroom, Cherry Tomatoes, Parsley Herb

DESSERT

EARL GREY CARAMEL DELIGHT
Chocolate Sponge, Mascarpone Mousse, Almond Crunch,
Salted Caramel & Earl Grey Blancmange

TRADITIONAL TIRAMISU
Espresso Lady Finger, Mascarpone Mousse, Cocoa Powder

APPLE BLOOM
Brandy Apple Butter Cake Topped with Brown Butter Frosting

STRAWBERRY & PISTACHIO TART
Chocolate Tart, Confit Strawberry, Pistachio Ganache
with Chocolate Drizzle

3 HOUR DRINKS PACKAGE | + \$95PP

COCKTAIL

APEROL SPRITZ
Aperol, De Bortoli King Valley Prosecco & Soda,
Served In A Wine Glass With An Orange Wheel

SPARKLING

CHANDON NV BRUT (YARRA VALLEY, VIC)
WEST CAPE HOWE PINK MOSCATO (GREAT SOUTHERN, WA)

WHITE WINE

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 WINE

MAZI MATARO CINSULT GRENACHE ROSE
(MCLAREN VALE, SA)

RED WINES

VASSE FELIX 'FILIUS' CABERNET SAUVIGNON
(MARGARET RIVER, WA)
CAVEDON PINOT NOIR (KING VALLEY, VIC)
MAIN & CHERRY SHIRAZ (MCLAREN VALE, SA)
TERRAZAS RESERVA MALBEC (MENDOZA, ARGENTINA)

TAP BEER

STONE & WOOD PACIFIC ALE
HAHN SUPER DRY

BOTTLE BEER & CIDER

CORONA
HAHN PREMIUM LIGHT
HAHN SUPERDRY 3.5%
JAMES SQUIRE 150 LASHES PALE ALE
HEINEKEN SILVER LOW CARB
LITTLE CREATURES PIPSQUEAK CIDER

+ SOFT DRINKS, FRUIT JUICE, STILL &
SPARKLING MINERAL WATER

KIDS MENU | \$85PP

ENTREE

TEMPURA PRAWNS WITH CHIPS & AIOLI ^I
CHICKEN SOUVLAKI WITH TZATZIKI
CRUMBED CALAMARI RINGS WITH ROCKET & AIOLI ^I
CRUMBED FISH COCKTAIL WITH TARTARE SAUCE ^I

MAINS

SIRLOIN STEAK WITH MASH POTATO & MUSHROOM SAUCE
BEEF LASAGNE WITH CREAMY CHEESE SAUCE & GARDEN SALAD
WAGYU CHEESEBURGER WITH CHIPS & TOMATO SAUCE
12 RACK OF BBQ PORK RIBS WITH CHEF'S SIGNATURE SAUCE & CHIPS

DESSERT

ICE CREAM SUNDAE SPECTACULAR
Vanilla Ice Cream With Chocolate Sauce, Sprinkled
With Flake, Maltesers & Mars Bar
OR

WARM CHOCOLATE BROWNIE
With Fresh Cream & Strawberry

SEAFOOD ORIGIN: (A) AUSTRALIAN (I) IMPORTED (M) MIXED GF: GLUTEN FREE GFO: GLUTEN FREE OPTIONAL DF: DAIRY FREE DFO: DAIRY FREE OPTIONAL V: VEGETARIAN VO: VEGETARIAN OPTIONAL VE: VEGAN VEO: VEGAN OPTIONAL

Terms & Conditions

MENU INCLUSIONS: Menu items may change subject to availability. Special dietary requirements can be catered for however we must be advised at the time of booking. Entrees, mains & desserts are alternately served for groups of 40 people or more - up to 3 options per course. BEVERAGES: Beverages are not included in the '4 Course Package' price. We will charge on consumption from our wine list on the day. All major credit cards & cash are accepted. Cash Bar & Split Billing is not available. PAYMENT & CANCELLATION DETAILS: Cash Bar & Split Billing is not available. No bookings will be confirmed without full pre-payment. A 100% Cancellation Fee will apply after the 17th of December. GETTING THERE: VIA TAXI: ask to be dropped off at Wheat Road, Cockle Bay Wharf. VIA TRAIN: alight at Town Hall Station & walk down Market Street. VIA CAR: Darling Park Parking 201 Sussex St, Sydney. SURCHARGES: A surcharge of 10% is applicable on weekends and public holidays. SERVICE CHARGE: A Service Charge of 2.25% is applicable to all online purchases.