



Welcome to The Avenue.

In the following pages, you will find our current share menus. These items have been created using the finest produce available in Australia and are designed to be enjoyed in any one of our venue areas.

If you have specific requirements for the food and beverage at your event, please contact our Functions Manager. Our talented Chef can design a bespoke menu specifically for your function if desired.

Enjoy.



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# SHARE MENU

## **Antipasti**

\$220 for 12 guests, additional \$18 per person Selection of cheeses, finest cuts of charcuterie, relishes, olives, focaccia

#### Cheese Platter

\$220 for 12 guests, additional \$18 per person Australian cheese selection, pickles, marinated olives, relishes, focaccia, flat bread (v)

#### Mezza

\$168 for 12 guests, additional \$14 per person Hummus, smoky baba, taramasalata, labneh, marinated olives, pickles, focaccia, flat bread

## Wings

Chicken or Cauliflower (v) \$144 for 12 guests, additional \$12 per person Please select one from below

- Smokey, comeback sauce, house pickles
- Buffalo style, ranch sauce, pickles
- Korean, sweet gochujang sauce, sesame, pickles

## **Burger Sliders**

\$288 per 2 dozen, additional \$12 per person Please select one from below

- Smashed beef patties, cheese, pickles, burger sauce
- Fried buttermilk chicken, iceberg, cheese, ranch mayo
- Sustainable fish, iceberg, tartar sauce
- BBQ chipotle cauliflower, vegan cheese (vg)
- Persian falafel, hummus, biwar (vg)

### Oysters

\$168 per 2 dozen, additional \$7 per person Sydney rock oysters, lemon Please select one from below

- Mignonette
- Nam jim
- Bloody Mary sauce
- Hot sauce

#### Sustainable Fish Goujons

\$144 per 12 guests, additional \$12 per person Pickles, tartare sauce, lemon Please select one from below

- Beer battered
- Crumbed

#### Mediterranean Bites

\$216 per 2 dozen, additional \$9 per person With pickles and dipping sauces Please select one from below

- Three cheese sambousek (v)
- Spinach feta parcels (v)

## **Vegetable Chips**

\$108 for 12 guests, additional \$9 per person Please select one from below

- Zucchini, oregano, green herb yogurt (v)
- Eggplant, mint, tzatziki (v)
- Cauliflower, parsley, tahini cream (vg)
- Polenta, pecorino, green olive aioli (v)
- Crunchy potato, aioli

# SHARE MENU CONT.

#### Persian Falafel

\$108 per 12 guests, additional \$9 per person

Chickpea fava bean falafel, pickles, green tahini dressing

#### Flash Fried Calamari

\$168 for 12 guests, additional \$14 per person Please select one from below

- Chinese salt pepper crusted calamari, soy chilli sauce
- Italian semolina crusted calamari, marinara sauce
- Mex spiced crusted calamari, chipotle coriander mayo
- Lebanese sumac spiced crusted calamari, toum sauce

## **Loaded Hot Chips**

\$132 for 12 guests, additional \$11 per person Please select one from below

- Gravy, sour cream, hot sauce (v)
- Parmesan cheese sauce, truffle oil, truffle aioli (v)
- Feta, oregano, yogurt dressing (v)

#### **BBQ Skewers**

\$240 per 2 dozen, additional \$10 per person Please select one from below

- Chicken satay, peanut sambal
- Chicken yakitori, soy ginger shallot glaze
- Argentine beef rump, chimichurri
- Beef kofta, green tahini
- Chicken souvlaki, tzatziki
- Peri peri prawn, lemon aioli
- Chorizo prawn, tomato aioli

#### Sausage Rolls

\$216 per 2 dozen, additional \$9 per person Please select one from below

- Pork fennel cheese, tomato relish
- Spinach feta, tomato relish (v)
- Beef chipotle cheese, salsa macha relish

#### Fritti

\$216 per 2 dozen, additional \$9 per person Marinara sauce, aioli

Please select one from below

- Mushroom, feta, truffle oil arancini (v)
- Beef ragu, parmesan arancini
- Cacio Pepe arancini

#### **Gourmet Pies**

\$216 per 2 dozen, additional \$9 per person Please select one from below

- Butter chicken, mango relish
- Beef Burgundy, tomato relish
- Chicken, mushroom, leek, onion relish
- Cauliflower cheese, tomato relish (vg)

#### Guacamole

\$144 for 12 guests, additional \$12 per person Avocado, edamame pea, jalapeño, lime, tostadas chips (vg)

#### Cali Burritos

\$288 per 2 dozen. additional \$12 per person Guacamole, jack cheese, hot chips, pico de gallo salsa, sour cream

Please select one from below

- Chipotle beef chilli
- Chicken tinga
- Vegetable chilli (v)
- Fried cauliflower, cashew cheese sauce (vg)

#### Fried Chicken Tenders

\$216 per 2 dozen, additional \$9 per person Please select one from below

- Gravy, pickles, sour cream
- Miso glaze, lime mayo, pickles
- Hot sauce, aioli, pickles

#### Loaded Nachos

\$156 for 12 guests, additional \$13 per person Guacamole, jack cheese, pico de gallo salsa, sour cream Please select one from below

- Ground beef chilli
- Chicken tinga
- Vegetable chilli (v)
- Fried cauliflower, cashew cheese sauce (vg)



# SHARE MENU CONT.

#### **Spring Rolls**

\$192 per 2 dozen, additional \$8 per person With dipping sauces, lettuce cups

Please select one from below

- Cheese burger
- Prawn
- Vegetable (vg)
- Peking duck
- BBQ pork

## **Vietnamese Rice Paper Rolls**

\$228 per 2 dozen, additional \$9.50 per person Fresh herb, vegetable, rice noodle rolls with peanut dipping sauce

Please select one from below

- Chicken
- Beef
- Roast duck
- Prawn
- Sashimi salmon
- Vegetable (vg)

#### Mexican Street Corn Ribs

\$108 for 12 guests, additional \$9 per person Crispy corn ribs, Mexican chipotle crema, lime, cotija cheese (v)

#### **Asian Bites**

\$216 per 2 dozen, additional \$9 per person Please select one from below

- Karage chicken, ginger shallot mayo
- Coconut crumbed prawns, sweet mango chutney
- Zucchini chickpea fritters, mint chutney (v)

#### Salad

\$144 for 12 guests, additional \$12 per person Please select one from below

- Super greens, crunchy vegetables, pickles, super seeds, goddess dressing (vg)
- Tahini slaw, pickled currants, almonds, halloumi (v)
- Green bean, avocado, super seeds, pesto (vg)
- Roast cauliflower, pickled currants, mint, almonds, green tahini (vg)
- Baby gem, parmesan, Caesar dressing (v)
- Roast carrot, roast pumpkin, creme fraiche, super seeds harissa (v)

#### Stone Fired Pizza

\$180 (24 slices) for 12 guests, additional \$7.50 per slice Please select four pizzas from below

- Margherita, pomodoro, fior di latte, parmesan, basil (v)
- Eggplant Parmigiana, pomodoro, fior di latte, parmesan, fresh basil (v)
- Pepperoni, tomato, fior di latte, parmesan, chilli, honey
- Prosciutto, fior di latte, tomato, rocket, parmesan
- Buffalo chicken, ranch sour cream, hot sauce glaze, fior di latte, pico de gallo salsa
- Garlic chilli prawn, pomodoro, fior di latte, parmesan, garlic butter, baby spinach, fresh basil, chilli

THE

# SHARE MENU CONT.

## Pavlova

\$144 per 12 guests, additional \$12 per person Thick cream, passionfruit curd, berries

## **Decadent Slices**

\$216 for 2 dozen, additional per person \$9 Please select one from below

- Chocolate brownie
- Vanilla
- Caramel
- Rocky road

## Celebration Tray cakes

Please provide own candles or decorations \$216 for 24 guests, additional \$9 per person Please select one from below

- Banana
- Chocolate mud
- Carrot
- Mixed berry cheesecake

#### Seasonal Fruit Platter

\$144 for 12 guests, additional \$12 per person Healthy option with combination of exotic and seasonal fruits





## NIPPERS' MENU

#### Pizza

\$180 (24 slices), additional \$7.5 per slice Please select four pizzas from below

- Fairy pizza bread (v)
- Margarita (v)
- Ham pineapple
- Bolognese cheese
- Three cheese (v)

## **Party Pies**

\$168 per 2 dozen, additional \$7 per person

• Beef mince, tomato sauce

## **Party Sausage Rolls**

\$168 per 2 dozen, additional \$7 per person Please select one from below

- Pork cheese, ketchup
- Beef cheese, BBQ sauce
- Spinach cheese, tzatziki (v)

#### **Burger Sliders**

\$216 per 2 dozen, additional \$9 per person Please select one from below

- Beef patty, cheese, tomato sauce
- Chicken nuggets, cheese, tomato sauce

#### **BBQ Skewers**

\$216 per 2 dozen, additional \$9 per person Please select one from below

- Chicken satay, peanut dip
- Teriyaki beef, BBQ sauce

## Dips

\$108 for 12 nippers, additional; \$9 per person Guacamole, hummus, corn chips, vegetable sticks, cherry tomato (v)

## Crispy Nuggets, Hot Chips

\$120 for 12 nippers, additional \$10 per person Please select one from below

- Chicken nuggets, tomato mayo
- Fish nuggets, tartar sauce

## **Hot Chips**

\$108 for 12 nippers, additional \$9 per person Please select one from below

- BBQ
- Tomato
- Mayo

## **Gelato Cups with Toppings**

\$180 per 2 dozen, additional \$7.50 per person Please select one from below

- Vanilla
- Chocolate
- Strawberry
- Rainbow
- Vegan Vanilla

## Fruit Cups

\$180 per 2 dozen, additional \$7.50 per person Seasonal chopped fruit with sugar free fruit juice jelly

# EVENT SPACE

Event space hire \$450+gst per 3 hour package.

#### THE SUNROOM

An indoor private section adjacent to the bar and lawns, either suitable for gatherings, including casual celebrations and corporate networking events

Seated 60 / Standing 100

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# BAREFOOT BOWLS

Barefoot Bowls is a fabulous, fun and casual team building experience.

Great for Corporate Functions and Christmas Parties. \$145 per lane x 2 hours (8 persons per lane)

On arrival, please see one of our friendly bar staff who will introduce you to a bowls representative. Your group will be given a short 15-minute briefing on how to play barefoot bowls and the rules of the game. The average barefoot bowls experience lasts two hours.

#### MAKE A BOOKING

To check availability and make a booking, contact us on; E: events@theavenuerandwick.com.au

#### **PAYMENT**

Please pay for your barefoot bowls session at the bar when you arrive, before going out onto the green.

#### **CANCELLATION POLICY**

If you are unable to make your barefoot bowls session, we ask that you give us a day's notice, so that we can inform our bowls representative about your cancellation.



## CATERING TERMS AND CONDITIONS

#### **Ordering:**

Bookings are tentative until the catering invoice is paid.

To ensure a reserved area, invoice to be paid two weeks in advance or before.

Minimum food spend \$1200

Minimum 24 adults, minimum spend \$50 per adult.

Additional guests can be added five days prior to function.

The minimum spend includes table service of platters as required during your function and reserved picnic tables.

Minimum quantities apply per platter.

Two dozen pieces per platter or for 12 guests, as specified.

Additional quantities may be added. Example: 28 persons = 28 pieces.

As a guide, please cater for around 5-7 items per person.

Picnic tables - no booking fee

Sunroom - booking hire fee \$450 + gst and minimum food spend \$2000.

Time limit - 3 hours for picnic tables and sunroom.

Please contact us regarding dietary options or allergies as ingredients can be substituted in some items.

#### Weather:

We can assess this leading up to the event or on the day, if any inside tables are available, if you wish to move due to weather conditions. However, we cannot guarantee availability.

## **Public Holidays:**

A 15% surcharge applies.

#### Cancellation:

72 hours' cancellation notice applies, or all prepayments are forfeited in full.

#### Catering:

All catering is provided by THE AVENUE RANDWICK; no outside food is allowed on the premises with the exception of a celebration cake.

## Cakeage:

You are welcome to bring your own cake to the venue. We are happy to assist in cutting and serving your cake to your reserved area for a \$30 fee.

#### **Decorations and Entertainers:**

Please note: no confetti, balloons, decorations or entertainers are permitted in the venue without approval. Please check with us regarding external materials before your visit to avoid disappointment.

#### Dietary:

Please contact us regarding dietary options or allergies, as ingredients can be substituted in some items.

#### Leftovers:

In accordance with appropriate Health Codes, THE AVENUE RANDWICK reserves the right to discard all leftover food items, excluding Cakeage, after the agreed upon event timetable, where there is a reasonable risk for food borne illness to occur.



