



SHARE MENUS 2026



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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Barefoot Bowls

THE
AVENUE

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

\$170 for 12 guests, additional \$14 per person

Hummus, smoky baba, taramasalata, labneh, marinated olives, pickles, focaccia, flat bread

Wings

Chicken or Cauliflower (v)

\$160 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
- Persian falafel, hummus, biwar (vg)

Oysters

\$180 per 2 dozen, additional \$7.5 per person

Sydney rock oysters, lemon

Please select one from below

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

Mediterranean Bites

\$216 per 24 guests, additional \$9 per person

With 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

Persian Falafel

\$115 per 12 guests, additional \$9.5 per person

- Chickpea fava bean falafel, pickles, green tahini dressing

Flash Fried Calamari

\$168 for 12 guests, additional \$14 per person

- Szuanzan salt pepper crusted calamari, Smoked Chipolte mayonnaise

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)

SHARE MENU CONT.

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

With dipping sauce

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

Cali Burritos

\$290 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

Spring Rolls

\$192 per 2 dozen, additional \$8 per person

With dipping sauces

Please select one from below

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

Vietnamese Rice Paper Rolls

\$240 per 2 dozen, additional \$10 per person

Fresh herb, vegetable, rice noodle rolls with peanut dipping sauce

Please select one from below

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

Asian Bites

\$220 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

\$150 for 12 guests, additional \$12.5 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)

SHARE MENU CONT.

Stone Fired Pizza

\$180 for 12 guests

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

Mexican Street Corn Ribs

\$120 for 12 guests, additional \$10 per person

Crispy corn ribs, Mexican chipotle crema, lime, cotija cheese (v)

Pavlova

\$160 per 12 guests, additional \$12 per person

Thick cream, passionfruit curd, berries

Decadent Slices

\$220 for 2 dozen, additional per person \$9

Please select one from below

- Chocolate brownie
- Vanilla
- Rocky road

Seasonal Fruit Platter

\$144 for 12 guests, additional \$12 per person

Healthy option with combination of exotic and seasonal fruits

NIPPERS' MENU

\$24pp selection min 10 children

Selection of 3 items

Kids must be below 12 years old. This menu cannot be ordered for adults

Pizza

- Margarita (v)
- Ham pineapple
- Pepperoni

Party Pies

- Beef mince, tomato sauce

Crispy nuggets, hot chips

Choice of

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

Hot Chips

Please select one from below

- BBQ
- Tomato
- Mayo

Gelato Cups with Toppings

Please select one from below

- Vanilla
- Chocolate
- Strawberry
- Rainbow

Fruit Cups

Seasonal chopped fruit with sugar free fruit juice jelly

EVENT SPACE

Event space hire \$220+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

THE
AVENUE

BAREFOOT BOWLS

Minimum 8 people. These are served in the bowling area only to enjoy whilst playing bowls

\$35pp

- Beef burgundy pies, tomato relish
- Vegetables spring rolls, sweet chilli sauce
- Selection of pizza (margherita, pepperoni, ham and pineapple)
- chips

\$45pp

- Flash fried calamari
- Truffle fries
- Selection of pizza (margherita, pepperoni, ham and pineapple)
- Cheese sambousek

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 \$220 including 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 \$50 fee and served in disposable plates

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.

THE

AVENUE