

FUNCTIONS ~



Thank you for considering us to host your celebration. We are a small venue that loves a good time. Due to the size and set up we have a few limitations but if your event suits what is available then we look forward to working with you to create a memorable night.

SPACE~



FRIDAYS & SATURDAYS

After 4pm we currently only have one area available to host functions. It seats 30-35 and can hold up to 45 with standing. This area is available to book at anytime with a minimum spend.

2.5 hours = \$2000

3 hours = \$2500

3.5 hours = \$3000

If you are looking for a lunch booking please let us know as this is more flexible.

SPACE~



SUNDAY - THURSDAY

We are more flexible on these days, please send through what date & times you are after, with a bit about your group and what you were thinking and we will be able to give you the minimum spend and options

DRINKS~



TAB or PAYG

We have the ability to run a TAB for your group or guests can pay as they go. We are not currently offering any bottomless drink packages. We do not offer table service so all drinks will still need to be ordered at the bar. Wine & Champagne may be organised to be brought out.

We will adhere to all responsible service of alcohol. By making a function booking you agree that If the group is intoxicated or showing signs of anti social behaviour we will stop serving alcohol, you will be asked to leave the venue and no refund will be given. It is up to our discretion and it not up for discussion if this decision is made. We obviously hope not to encounter this during the festive season but know it can happen from time to time. Depending on the severity warnings may be given first or individuals being asked to leave.

FOOD~



IN VENUE OR CATERED

In venue food options will be apart of your minimum spend. We will do our best to serve at preferred times but do to the nature of being a small bar their may need to be flexibility depending on the amount of food and what timings.

We work with some catering options if looking for alternative food, as this is outsourced it is not part of the minimum spend. If you are interested please reach out and we will send you options

IN-VENUE FOOD~



SHARE

WARM SOURDOUGH & DIPS 14

CHEESE BOARDS 32

danish blue, dutch gouda & french brie with olives, bread, crackers

MEAT & CHEESE BOARDS 42

salami & prosciutto served with danish blue, dutch gouda & french brie with olives, bread, crackers

NATURAL FRESH OYSTERS 38 *per dozen*

TUNA, SALMON OR COD PATE *with potato chips* 14

SARDINES *with warm sourdough* 22

BURRATA CHEESE *with warm sourdough, pesto* 22

HOT

TOASTIES 10

TOASTIE BOARD 40

three cheese, truffle & parmesan, pickle & gouda, salami & mozz, pesto & mozz

TACO STATION \$400+ *price dependent the amount of tacos req. a 'make your own taco station', this requires a bit of space in your area and will be served at the beginning of your event.*



NOT YOUR STANDARD

INTERACTIVE

Lunch & afternoon sessions of whisky or gin tastings, cocktail classes, gin & tonic matching. These are created to suit each group. If you have an idea of what you would like please email us some information on your group, date, time & budget.