

Function

PACKAGES

NORTH BONDI RSL

CANAPE MENU

25 PIECES PER PLATTER

COLD OPTIONS

SMOKED SALMON & CREAM CHEESE BITES ^(I) 120
Toasted slices of baguette topped with cream cheese, smoked salmon and dill

BRUSCHETTA PIECES ^(V) 80
Toasted baguette topped with a fresh mix of tomatoes, basil, and a drizzle of balsamic glaze

MINI CAPRESE SKEWERS ^(G, V) 95
Cherry tomatoes, fresh mozzarella balls, and basil leaves, drizzled with olive oil and balsamic reduction

PRAWN COCKTAIL SHOTS ^(A, DF, GF) 95
Cooked prawns served in shot glasses with tangy cocktail sauce

WATERMELON FETTA ^(GF, V) 85
A refreshing selection of watermelon, sesame, feta, olive and balsamic



HOT OPTIONS

GOURMET PARTY PIES 75
Pepper and rosemary filled beef gourmet party pies served with tomato sauce

LAMB KOFTAS ^(GF) 75
Spiced lamb koftas skewers, served with mint yoghurt

PRAWN & CHORIZO SKEWERS ^(I, GF, DF) 120
Grilled prawn and chorizo skewers served with lemon and lime dipping sauce

COCKTAIL SAUSAGE ROLLS 95
Seasoned sausage meat wrapped in puff pastry, served with tomato sauce

MEATBALLS 75
Tender beef meatballs cooked in either a napolitana sauce or a smoky BBQ glaze

ARANCINI BALLS ^(V) 50
Mushroom and pea risotto balls served with capsicum sugo

VEGETABLE SPRING ROLLS ^(V) 60
Fresh and crispy spring rolls filled with vegetables, served with sweet chilli sauce

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on next page*

CANAPE MENU

Continued

GOURMET COLD OPTIONS

OYSTERS ^(A, GF, DF) 150
Fresh Sydney rock oysters served either natural or Kilpatrick

TUNA TARTARE SPOONS ^(I, DF) 140
Fresh tuna tartare mixed with avocado, sesame seeds, chives and soy sauce

KINGFISH SASHIMI ^(A, GF) 140
Fresh kingfish sashimi with cucumber, garlic sour cream, crispy rice paper

SLIDERS/TACOS

FISH TACOS ^(I) 130
Battered fish pieces served with cabbage slaw and spicy mayo

CAULIFLOWER TACOS ^(GF) 90
Southern fried cauliflower pieces served with cabbage slaw and spicy mayo

BBQ PULLED PORK SLIDERS 140
BBQ Pulled pork served with crunchy coleslaw on a mini brioche bun

CHEESEBURGER SLIDERS 140
Mini beef patties served with lettuce, tomato, cheese and pickles on a mini brioche bun

GOURMET HOT OPTIONS

HALF SHELL SCALLOP ^(I, GFO) 240
Baked half shell scallop served with a herb and garlic butter and Pangrattato

STEAK CROSTINI 120
Seared steak and mushroom duxelles with port onion jam served on toasted bread



SET MENU

OPTION 1

OPTION 1 • ENTRÉE

GARLIC BREAD ^(V)
Toasted garlic and herb bread

BRUSCHETTA ^(V)
Tomato, Spanish onion, basil

ARANCINI ^(V)
Mushroom and pea risotto balls served with capsicum sugo

SALT AND PEPPER SQUID ^(I)
Lightly floured with a Szechuan pepper mix & fried, garnished with shallot & chilli, served with aioli

KARAAGE CHICKEN ^(GF)
Sliced crumbed chicken served with a kimchi sesame salad, topped with kewpie mayo and sriracha

MEATBALLS
Beef meatballs cooked in a rich red sauce, topped with parmesan and served with toasted bread

OPTION 1 • MAIN

BATTERED HAKE AND CHIPS ^(I)
Beer battered fish, chips, salad, tartare, lemon

CHICKEN SCHNITZEL
House crumbed chicken breast, chips, salad, gravy

BONDI ANGUS BURGER ^(GFO)
150g brisket beef patty on a milk bun with American cheese, bacon, pickles and lettuce

FALAFEL BURGER ^(V, GFO)
House made falafel on a milk bun with tomato relish, rocket, cucumber and herb yoghurt

OPTION 1 • DESSERTS

STICKY DATE PUDDING
served with butterscotch sauce

CHOCOLATE BROWNIE
served with vanilla ice cream

CHEESECAKE
served with seasonal fruit

2 COURSE
\$45^{PP}

3 COURSE
\$60^{PP}

MINIMUM
25 PERSONS



V: Vegetarian **VG:** Vegan **GF:** Gluten-free **GFO:** Gluten-free option
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SET MENU

OPTION 2

OPTION 2 • ENTRÉE

GRILLED PRAWN AND AVOCADO SALAD ^(A, GF)
Lightly grilled king prawns, served with a mix of avocado, cherry tomatoes, rocket and a citrus vinaigrette dressing.

HALF SHELL SCALLOPS ^(GFO)
Tasmanian half shell scallops, baked in café de paris butter and topped with herb Pangrattato

ZUCCHINI FLOWERS ^(V)
Tempura zucchini flowers, stuffed with ricotta and capsicum, served with aioli

PUMPKIN RISOTTO ^(V)
Roasted butternut pumpkin risotto, topped with parmesan and parsley oil

KARAAGE CHICKEN ^(GF)
Sliced crumbed chicken served with a kimchi sesame salad, topped with kewpie mayo and sriracha

OPTION 2 • CHILDREN under 12 years of age \$12

FISH AND CHIPS ^(I)

CHICKEN NUGGETS & SALAD OR CHIPS ^(DF)

STEAK & CHIPS ^(DF, GF)

PENNE PASTA
with Napoletana sauce & cheese ^{DF V}

OPTION 2 • MAIN

GRILLED CHICKEN SUPREME ^(GF)
Cornfed chicken supreme served with seasonal vegetables, roasted potatoes and a chicken jus

PAN ROASTED BARRAMUNDI ^(I, GF)
Crispy skin barramundi served with sauteed asparagus, roasted fennel and a lemon beurre blanc sauce

BEEF EYE FILLET MBS3+
Pan seared eye fillet served with roasted root vegetables, creamy mash and red wine jus

POTATO GNOCCHI ^(V)
pan cooked potato gnocchi, with sauteed wild mushrooms, snow peas and parmesan

OPTION 2 • DESSERTS

VANILLA BEAN CREME BRULEE
vanilla bean custard topped with a caramelised sugar crust, served with fresh berries

PANNA COTTA
Yoghurt panna cotta served with strawberry compote and white chocolate crumble

2 COURSE
\$60^{PP}

3 COURSE
\$75^{PP}

MINIMUM
25 PERSONS

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BEVERAGE PACKAGE

OPTION 1 • STANDARD

TAP BEER (SCHOONERS)
Hahn Super Dry
Great Northern Super Crisp
Carlton Draught
Tooheys Old
Bondi Lager

CIDER
All bottled cider

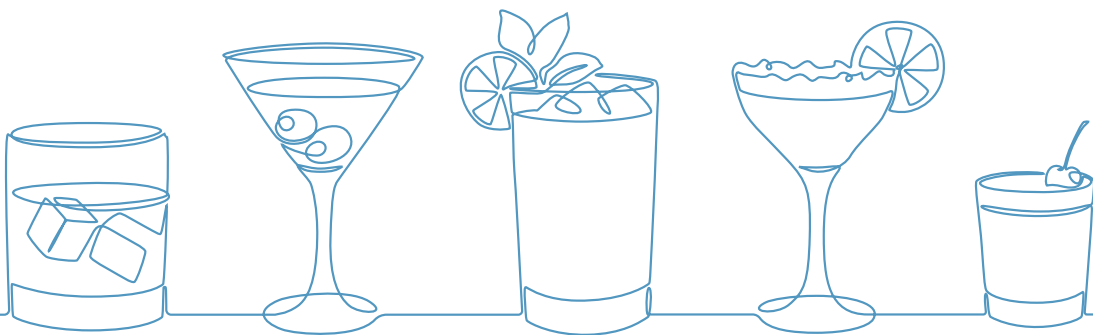
SPARKLING
Angullong Brut Cuvee
Piccini Prosecco

WHITE WINE
House White

RED WINE
House Red

ROSÉ
Marquis de Pennautier Rosé

NON-ALCOHOLIC
SOFT DRINKS & JUICE
All soft drinks and juices



2 HOURS
\$60^{PP}

3 HOURS
\$75^{PP}

4 HOURS
\$90^{PP}

BEVERAGE PACKAGE

OPTION 2 • PREMIUM

TAP BEER (SCHOONERS)
Hahn Super Dry
Great Northern Super Crisp
Carlton Draught
Tooheys Old
Bondi Lager
VB
Asahi
Stone & Wood
Balter
Byron Bay Lager
**Subject to change*

SPIRIT
Sky Vodka
Bulldog Gin
Jim Beam
Jack Daniels
Glengrant Scotch Whiskey
Espolon Tequila
Appleton Estate Rum

CIDER
All bottled cider

BOTTLED BEER
All bottled beer

SPARKLING
Angullong Brut Cuvee
Biscardo Prosecco

WHITE WINE
House White
Spy Valley Sauvignon Blanc
Koonowla Moscato
Koonowla Pinot Gris
Kirkton Matilda Chardonnay

RED WINE
House Red
Mt Moriac Pinot Noir
Angullong Merlot
Kurtz Boney Shiraz

ROSÉ
Marquis De Pennautier Rosé
Angullong Rosé

NON-ALCOHOLIC SOFT
DRINKS & JUICE
All soft drinks and juices

2 HOURS
\$80^{PP}

3 HOURS
\$95^{PP}

4 HOURS
\$110^{PP}

BEVERAGE PACKAGE

OPTION 3 • DELUXE

TAP BEER (SCHOONERS)

Everything on Tap
Hahn Super Dry
Great Northern Supercrisp
VB
Asahi
Tooheys Old
Bondi Larger
Stone and Wood Pacific Ale
Balter XPA
Brookvale Union Ginger Beer
Hard Rated
Guinness

SPIRIT

All spirits excluding Patrón & Johnnie
Walker Blue Label & Macallan 12, Hennessy
XO, Glenfiddich 12, Balvenie

READY TO DRINK BOTTLED SPIRITS

All RTD's

CIDER

All bottled cider

BOTTLED BEER

All bottled beer

ROSÉ

Marquis De Pennautier French Rosé
Angullong Rosé

SPARKLING

Angullong Brut Cuvee
Piccini Prosecco
Moet and Chandon Brut NV

WHITE WINE

House White
Spy Valley Sauvignon Blanc
Ben Murray Riesling
Castelli Pinot Grigio
Kirkton Matilda Chardonnay
Koonowla Pinot Gris
Koonara Moscato

RED WINE

House Red
Mt Moriac Pinot Noir
Kurtz Boundary Row Shiraz
Angullong Merlot
Kirkton Eliza Cabernet Sauvignon
Ben Murray Grenache
Ben Murray Shiraz

NON-ALCOHOLIC

All soft drinks and juices

COCKTAILS +\$10

Aperol Spritz
Classic Margarita

2 HOURS
\$100^{PP}

3 HOURS
\$120^{PP}

4 HOURS
\$140^{PP}

Plus

UP TO
50 PATRONS
A personal bartender
is provided for 3 hrs

UP TO
100 PATRONS
A personal bartender
is provided for 4hrs

BUFFET MENU

MINIMUM OF 25 PERSONS

COLD OPTIONS

POTATO SALAD ^(GF)

Boiled potatoes, mayonnaise, shallots,
celery, egg

CHICKEN CAESAR SALAD ^(GFO)

Baby cos lettuce, crispy bacon, grilled chicken,
croutons, parmesan, caesar dressing

PESTO PENNE PASTA SALAD ^(V)

Penne pasta, house made pesto, sundried
tomato, celery, parmesan

FRUIT SALAD ^(V, GF, VG, DF)

Seasonal fruit selection

MIXED SANDWICHES

Selection of sandwiches including ham, cheese
and tomato. Egg and salad. Tomato, cucumber,
salad and avocado. (choice of white, rye or
whole grain bread)

CAPRESE SALAD SKEWERS ^(GF)

Cherry tomato, bocconcini, basil and
prosciutto. (choice to remove the prosciutto
and make vegetarian)

VEGETABLE AND DIP SELECTION ^(V, GF)

Selection of carrots, celery, cucumber and
capsicum served with hummus, ranch
and guacamole

ANTIPASTO SELECTION

Selection of cold meats and cheese, including
prosciutto, ham and salami, a mix of brie
camembert and cheddar with artichokes,
peppers and olives, served with toasted bread

HOT OPTIONS

ROAST BEEF ^(GF, DF)

Slow roasted beef cooked with garlic and
rosemary, sliced and served with gravy

PORK BELLY ^(GF, DF)

Slow cooked crispy pork belly, served with the
crackle and gravy

VEGETARIAN LASAGNA ^(V)

House made vegetarian lasagna with eggplant,
capsicum, egg and paprika

BEEF LASAGNA

House made beef lasagna with slow cooked
beef, bechamel, mozzarella and parmesan

ROASTED PUMPKIN ^(V)

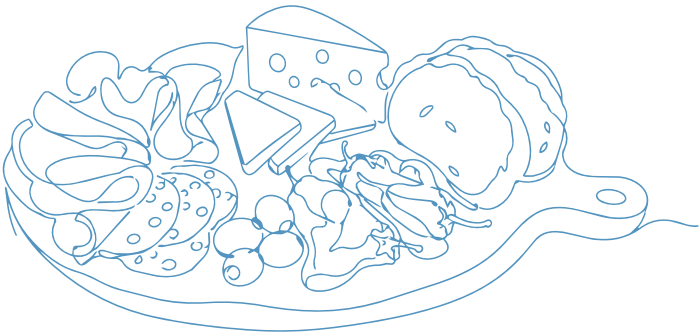
Roasted pumpkin cooked in cumin and
honey, topped with pepitas, herb salad and
pickled onions

POTATO GRATIN ^(V, GF)

Slow cooked potato infused with cream,
butter and thyme

ROASTED KIPFLER POTATO ^(GF, DF, V, VG)

Twice cooked kipfler potatoes served with
rosemary salt and garlic chips



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BUFFET MENU

Continued

DESSERT OPTIONS

PAVLOVA

Classic made pavlova topped with cream and seasonal fruit

STICKY DATE

Sticky date served with a butterscotch sauce and ice cream

CRÈME BRULEE

vanilla bean custard topped with a caramelized sugar crust, served with fresh berries

TIRAMISU

Coffee soaked ladyfingers, creamy mascarpone, whipped cream and cocoa powder

ADDITIONAL SEAFOOD OPTIONS

These options can be chosen in place of an option above; however an additional \$29 fee will apply per option chosen

IBACUS PERONII (BALMAIN BUGS) ^(A, GF, DF)

Fresh slipper lobster, sourced from local Australian waters

FRESH WHOLE AUSTRALIAN TIGER PRAWNS ^(A, GF, DF)

Fresh tiger prawns, sourced from local Australian waters

FRESH LOCAL OYSTERS ^(A, GF, DF)

Fresh oysters, sourced from local Australian waters

WHOLE BAKED SNAPPER ^(A, GF)

Whole baked snapper cooked with lemon and thyme, served with a beurre blanc



6 OPTIONS
\$79^{PP}

8 OPTIONS
\$99^{PP}

10 OPTIONS
\$129^{PP}

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TOUR GROUP MENU

MEAL CHOICE

BEER BATTERED FISH AND CHIPS ^{DF (I)}

Battered hake served with chips & salad, tartare sauce and lemon

CHARGRILLED STEAK SALAD ^{DF • GF}

Warm charred beef and onions, potatoes, baby spinach, orange and mustard dressing

VEGETARIAN PIZZA ^v

Onion, mushroom, cherry tomatoes, and feta

SEAFOOD LINGUINE ^(M)

Pasta served with seafood, napoli sauce, garlic and herbs

CLASSIC ANGUS BURGER AND CHIPS ^(GFO)

With swiss cheese, lettuce, tomato & chips

CHICKEN SCHNITZEL WITH CHIPS AND SALAD

DESSERT

Pavlova
Cheese cake
Carrot cake
Chocolate cake

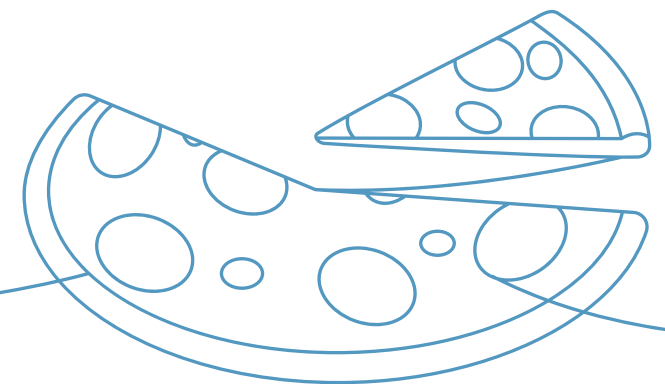
Please note, we require 1-2 day of notice prior to ordering desert option

ALCOHOLIC DRINK (SCHOONER)

Bondi Larger
House Sauvignon Blanc
House Red Wine

NON-ALCOHOLIC DRINK (SCHOONER)

Post mix soft drinks
Juice
Water



MEAL & NON
ALCOHOLIC DRINK
\$30^{PP}

MEAL &
ALCOHOLIC DRINK
\$35^{PP}

MEAL & ALCOHOLIC
DRINK & DESSERT
\$45^{PP}

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NORTH BONDI RSL

118/120 Ramsgate Ave,
North Bondi NSW 2026