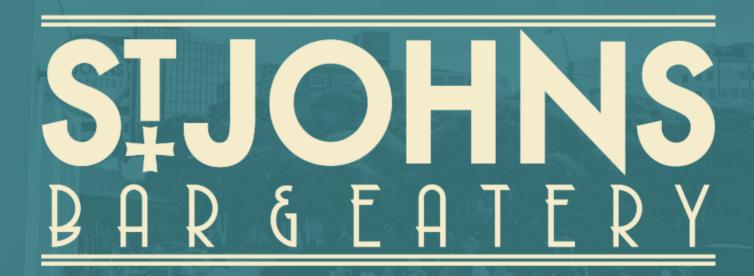
### Functions at



### Lounge

This stylish, private space is hidden away within the venue. A warm, cosy and private area, perfect for dinners, meetings and smaller parties.







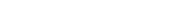
### Eatery & Lounge

Completely private, with access to an outdoor space and AV equipment, booking the Eatery includes access to the Lounge. For large birthdays, engagements, weddings, corporate events and everything in between, this space is perfect for any occasion!



Functions at St Johns Bar & Eatery







### Half - Eatery

If you're looking for a smaller, casual event, The Eatery is the place to be. A semi-private space which is best suited to group dinners or other seated events.







### **Venue Exclusive**

The potential is limitless for events booking a venue exclusive! With access to all areas, including our well-renowned outside spaces, fully stocked bar, and more.







# OUR MENUS

### **Shared Platters**

Choose your favorites! Each platter contains approx. 30 pieces of your chosen item, and will be served sharing style on tables in your booked area.

### ΗΟΤ

Vegetarian Spring Rolls   Sweet Chili (V)	70.0
Duck Spring Rolls   Hoisin	95.0
Chicken Satay Skewers   Toasted Peanuts (GF)	140.0
Pork & Fennel Sausage Rolls   Tomato Relish	110.0
Fried Chicken Tenders   Chilli Glaze, Kewpie, Pickles	140.0
Beef Sliders   Mustard, Ketchup, Cheese, Milk Bun	165.0
Tempura Prawns   Chilli & Lime Jam	145.0
Mushroom & Truffle Arancini   Parmesan, Parsley, Garlic Mayo (V)	100.0
Mac & Cheese Bites   Tomato Chutney (V)	90.0
Haloumi Skewers   Salsa Verde (V)	110.0
Fried Fish Tacos   Charred Sweetcorn Salsa, Guacamole	125.0
Tempura Cauliflower   Romesco (VG)	70.0
Falafel Bites   Sweet Potato Hummus (VG)	80.0
Market Fish Goujons   Tartare Sauce	135.0
Beef Skewers   Sweet Soy Glaze	160.0

### **CHILLED**

Mini Prawn Roll   Kewpie, Chives	185.0
Rock Oysters   Natural, Shallot Vinegar   Kilpatrick (GF, DF)	180.0
Heirloom Tomato Bruschetta   Basil   Sourdough   Aged Balsamic (V, VG, GFO)	90.0
Smoked Salmon Blini   Dill Creme Fraiche	110.0
SWEET	

Mini Sticky Toffee Pudding   Salted Caramel, Chantilly	75.0
Lemon Tart   Fresh Raspberry	65.0
Dark Chocolate Brownie   Chantilly (VG)	75.0



DF: Dairy Free | GF: Gluten Free | V: Vegetarian | VG: Vegan | VGO: Vegan Option | GFO: Gluten Free Option

Functions at St Johns Bar & Eatery



### Canapé

Looking for a more formal style of service? Choose our canapé package items, served direct to your guests.

Minimum of 30 guests is required, pricing is per piece.

#### Hot

Vegetarian Spring Rolls (V) | Sweet Chilli 3.0
Duck Spring Rolls | Hoisin 4.5
Chicken Satay Skewers (GF) | Toasted Peanuts 6.0
Pork & Fennel Sausage Rolls |Tomato Relish 4.0
Fried Chicken Tenders | Chilli Glaze, Kewpie, Pickles 6.0
Beef Sliders | Mustard, Ketchup, Cheese, Milk Bun 6.5
Tempura Prawns | Chilli & Lime Jam 5.5
Mushroom & Truffle Arancini (V) | Parmesan, Parsley & Garlic Mayo 5.0
Mac & Cheese Bites (V) | T omato Chutney 3.5
Tempura Cauliflower (VG) | Romesco 3.0
Wagyu Beef Skewers (GF)| Sweet Soy Glaze 6.0
Haloumi Skewers | Salsa Verde 4.0

#### Chilled

Mini Prawn Roll | *Kewpie, Chives 7.0* Smoked Salmon Blini | *Dill Creme Fraiche 4.0* Heirloom Tomato Bruschetta (V, VG, CBGF) | *Basil, Sourdough, Aged Balsamic 4.0* Rock Oysters (GF, DF) | *Natural or Shallot Vinegar 7.0* 

#### Sweet

Mini Sticky Toffee Pudding|*Salted Caramel, Chantilly 4.0* Lemon Tart |*Fresh Raspberry 3.0* Dark Chocolate Brownie (VG) |*Chantilly 4.0*  **Grazing Station** 

A convenient, tasty, and visually stunning way to serve your guests.

St Johns grazing stations comprise a selection of cured meats, cheeses, olives, relish, marinated vegetables and fruit, accompanied by a bread and cracker selection.

#### **Grazing Station: 40pp**

Minimum of 30 guests is required.

DF: Dairy Free | GF: Gluten Free | V: Vegetarian | VG: Vegan | VGO: Vegan Option | GFO: Gluten Free Option





### Set Menu

A minimum of 20 guests is required for our set menu option. Designed to be served 'family style' on shared plates in the centre of the table, you can also choose to have these items individually plated for an additional 5.0pp, per course.

**Two course option: 55.0pp** (choose from entrée + main, or main + dessert)

**Three course option: 70.0pp** (includes entrée, main, and dessert)

#### **ENTRÉE**

Mushroom & Truffle Arancini (VGO)Parmesan, Parsley & Garlic MayoPistachio & Ham Hock TerrineCornichons, Toasted Brioche, Onion JamLemon Pepper CalamariSmoked Aioli, Lemon, Dill

#### MAINS

Lamb Rump (GFO) Pea's ala Francis, Red Wine Jus Spanish Half Chicken (GF) Roasted Tomato Sauce, Spanish Potatoes, Basil Risotto Verde (GF, VGO)

Parmesan, Salsa Verde, Broccolini, Peas, Herbs

#### DESSERT

Vegan Chocolate Delice (VG, GF)Berry Compote, Raspberry SorbetSticky Toffee PuddingVanilla Bean Ice Cream, Toffee SauceBlueberry PavlovaBasil, Chantilly Cream

Designed to be served 'family style' on shared plates in the centre of the table, you can also choose to have these items individually plated for an additional 5.0pp, per course.



DF: Dairy Free | GF: Gluten Free | V: Vegetarian | VG: Vegan | VGO: Vegan Option | GFO: Gluten Free Option



### **Breakfast & Morning Tea**

### **Morning Tea**

Standard Package | Option One | 20pp Premium Package | Option Two | 35pp Deluxe Package | Option Three | 40pp Includes Tea & Coffee

#### **Option One**

Mini Mixed Assorted Muffins

Assorted Danishes

#### **Option Two**

Granola Bowl | Melon , Greek Yogurt, Mixed Berries, Banana, Honey (GFO, VGO)

Seasonal Fruit Platter (VG, GF)

Smoked Bacon & Egg Rolls

#### **Option Three**

Eggs Benedict | Smoked Ham, Poached Eggs, English Muffins, Hollandaise (GFO)

Cream Cheese Bagel | Smoked Salmon, Spinach, Pickled Cucumber

Smashed Avocado | Roasted Tomato, Rosemary Mushroom, Goats Cheese, Sourdough (GFO)

#### **Breakfast Hot Buffet**

Standard Package | Three Options | 25pp Premium Package | Six Options | 35pp Deluxe Package | Everything | 45pp Includes Tea & Coffee

#### **Choose from:**

Sourdough – NZ Butter| Preserves

Baked Beans

Manuka Smoked Streaky Bacon

Hash Browns

Traditional Black Pudding

Heirloom Tomato

**Rosemary Mushroom** 

**Cumberland Sausage** 

Scrambled Eggs or Fried Eggs

Eggs Benedict | Smoked Ham, Poached Eggs, English Muffin, Hollandaise (GFO)

American Pancakes | Maple Syrup, Whipped Cream, Mixed Berries, Toasted Almonds



### **Lunch Station**

Standard Package | Sandwich Platter | 25pp Premium Package | Sandwich Platter & One Salad | 30pp Deluxe Package | Sandwich Platter & Two Salads | 35pp

#### Sandwiches

Smoked Salmon – Cucumber | Chive Sour Cream (GFO) Hungarian Salami - Mustard | Pickles | Swiss Cheese (GFO) Cheese & Tomato - Mature Cheddar | Heirloom Tomato (V, GFO) Roasted Capsicum - Sweet Potato Hummus | Spinach (VG, GFO) Egg & Cress - Mustard Mayo | Watercress (GFO) Smoked Leg Ham - Garlic & Parsley Mayo | Cos (GFO) Roasted Chicken - Pesto Mayo (GFO)

#### Salads

Caesar Salad – Cos | Anchovies | Parmesan | Boiled Egg | Croutons (GFO) House Salad – Radish | Pickled Onion | Cos | Dill Warm Root Vegetable Salad – Beets | Pumpkin | Carrots | Spinach |

Warm Root Vegetable Salad – Beets | Pumpkin | Carrots | Spinach | Cous Cous (OGF)



Functions at St Johns Bar & Eatery

## **SIJOHNS** DARGEATERY

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