



The CLUB
MEDITERRANEAN CANTINA + BAR

Large Groups & Functions



Group Dining

groups of 10+ are required to dine from a set menu

*sorry no exceptions

menus are subject to change

maximum seating times for groups during high season

10 to 20 - 2.5 hrs

20 + - 3 hrs

seating times

12 pm

1 pm

2 pm

5 pm

5:30 pm

8 pm

8:30 pm



Groups of 10 - 30

parties of 20+ are required to dine from the Chef's Selection menu after 5 pm

full **mez** \$85

our menu is subject to change. 10% weekend surcharge . 15% public holidays will apply

oyster

locally sourced served with citrus dressing or roasted chilli sauce (gf, df, nf)

hiramasa kingfish

king fish crudo, mango dressing, salsa criolla, sweet potato crisps (gf, df, nf)

roasted pumkin dip

confit garlic, sour cream, fresh mint, homemade flatbread (gfo, vo, do, nf)

haloumi

onion jam, smoked honey, pecans, green mizuna (gf, nfo)

confit potatoes

duck fat, tartufo sauce, prosciutto (gf, nf, df)

moroccan roasted carrots

harissa sauce, greek yoghurt, feta, crispy chickpeas (nf, gf)

slow cooked lamb

moroccanspices, ginger, israeli couscous, mint, lemon. zest (nf, df)

caramelized pineapple

passion fruit, marjoram mascarpone, coconut crumb (nf)

gf – gluten free, gfo – gluten free op on, v – vegan, vo, vegan op on, nf – nut free

Groups of 10 - 30

not available for parties of 20+ after 5 pm

little
mez \$65

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tasmanian scallop

bacon jam, gorgonzola emulsion, beetroot powder, chili oil (nf, gf)

haloumi

onion jam, smoked honey, pecans, green mizuna (gf, nfo)

confit potatoes

duck fat, tartufo sauce, prosciutto (gf, nf, df)

broccoli

ginger sauce, pistachio, ginger salt (v, df, nfo)

boneless beef short rib

espresso and cacao rub, celeriac puree, braised fennel, fennel salad (gf, nf)

creme brulee

vanilla, berries (gf, nf)

gf – gluten free, gfo – gluten free op on, v – vegan, vo, vegan op on, nf – nut free

Groups of 30+

suitable for cocktail-style functions

party menu

priced per piece, \$25 per person minimum

\$4 canape

mediterranean olives sumac

haloumi onion jam, smoked honey, pecans, green mizuna

broccoli ginger sauce, pistachio, ginger salt

heirloom tomatoes stracciatella cheese, olive oil, basil

\$5 canape

white anchovies capers, pine nuts, olive oil, croutons

vegan arancini smoked tomatoes, ginger sauce

prosciutto wrapped melon lemon myrtle syrup, fennel oil

confit potatoes duck fat, tartufo sauce, prosciutto, chilli oil

\$6 canape

kingfish crudo mango dressing, salsa criolla

oysters citrus dressing or chili sauce

beef tartare homemade focaccia, karkalla seaweed, cured egg yolk

slow cooked lamb moroccan spices, iraeli couscous, lemon zest

boards

charcuterie \$100 selection of meats and cheese (serves 10)

roasted pumkin dip \$50 (serves 10)

10% weekend surcharge and 15% public holiday will apply

welcome cocktails

preorder one per guest.

all cocktails after this will be charged at the regular price

prosecco \$12

gin & tonic \$17

tommy's margarita \$20

tequila, agave, lime

moscow mule \$20

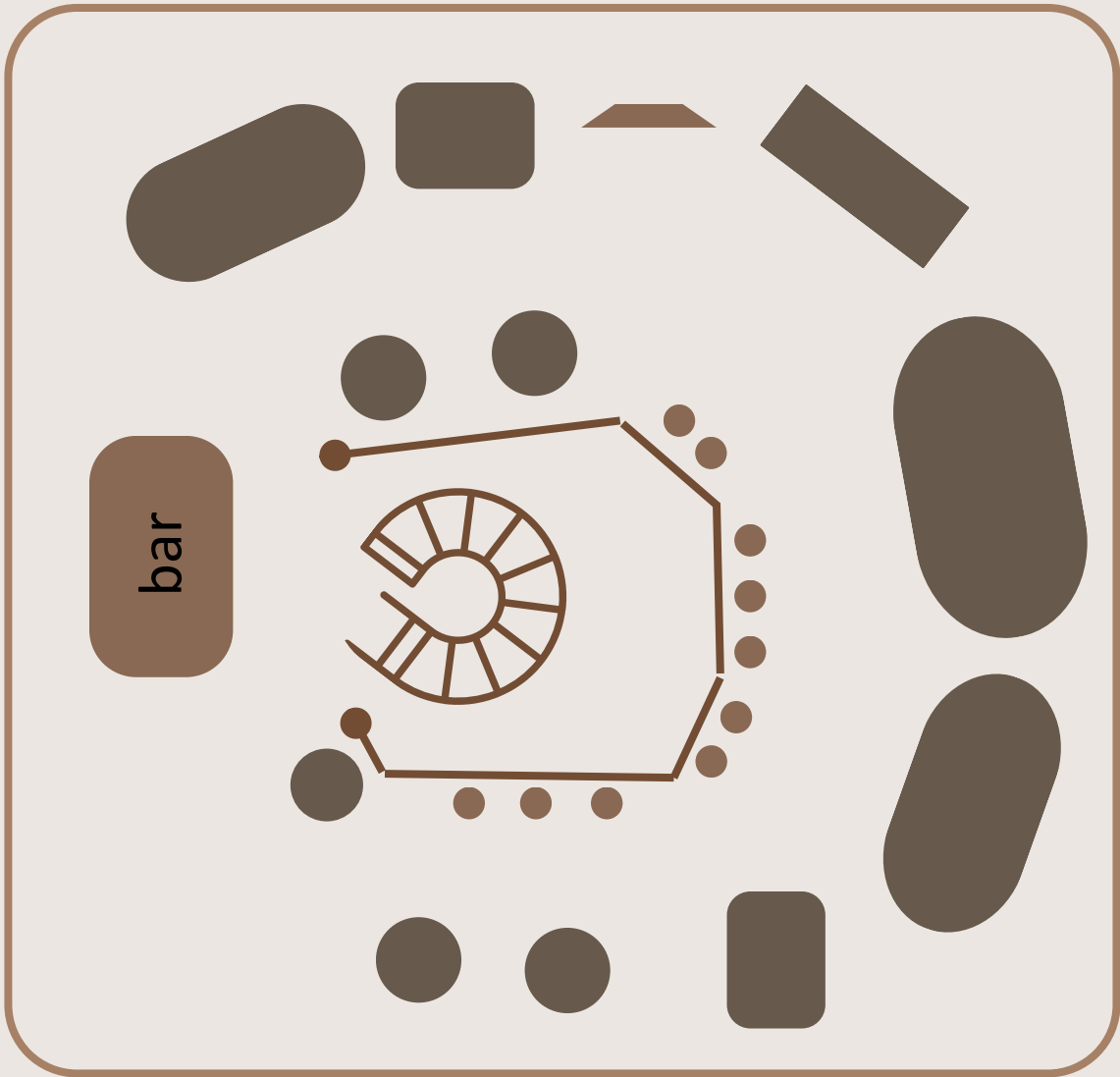
vodka, lime juice, ginger beer

seasonal spritz \$20

10% weekend surcharge and 15% public holiday will apply



The SOUK



Terms & Conditions

- A \$500 deposit is required to secure your booking, and full payment of the menu and welcome cocktails is required 7 days before the event.
- Final numbers, menu selection, and dietary requirements are required 7 days before the event.
- All orders and payments will be taken at the table. Guests can start a tab to pay for their drinks.
- We allow outside cakes. There will be a \$2 per person fee, up to \$20.
- We cater to most dietary restrictions, but cannot guarantee 100% against cross-contamination
- Agreed minimum spend is applicable. If not met, the remainder will be charged as a room hire fee.
- Table decorations should be kept to a minimum to ensure room for shared plates.
- In case of cancellation, we require notification no less than 30 days before your booking to receive a full refund.

