



Adria

Bar Restaurant

Set Menu & Function Packages

T: 1300 989 989 | F: (02) 9283 3391 | E: functions@adriabarandgrill.com.au | W: www.adriabarandgrill.com.au



About

Adria overlooks the water at Cockle Bay; the dining experience extends to the Adriatic region from Venice to Crete. Rustic seafood dishes and spit roast meats, populate the menu at this much-loved restaurant on Sydney's gorgeous Harbour. The venue boasts a semi-private room and can be used exclusively for groups or private events. The all wooden rustic finishes, creates a cosy, warm, and delectable environment for that unforgettable evening. On Friday and Saturday evenings the venue's public bar and resident DJ kicks off, during which the atmosphere is perfect for a cocktail, canapé party or a casual drink by the water.



Capacity

Seated: 350 people
Cocktail: up to 450 people



Exclusive Use

Nick's Restaurant and Bar Group encompasses 6 stunning spaces in Darling Harbour including Nick's Seafood Restaurant | Cyren Bar Grill Seafood | I'm Angus Steakhouse | Adria Bar Restaurant | Nicks Bar & Grill | Stacks Bar Restaurant. We offer each of these stunning venues for exclusive events. Our restaurant and bars can be stripped to an empty canvas which with the professional help of our chefs, event managers and suppliers, we are able to transform to something spectacular and magical - a bespoke space for your event to be spoken of for years to come!

Functionality: Lighting & Staging | Audio Visual | Performances | Live Entertainment | DJ | Themeing | Flooring | Decorating + more

Group Breakfast Menu One

\$20pp (Plated Breakfast)

Breakfast will be alternately served for groups of 20 or more guests or a pre order can be made 48 hours prior.

SCRAMBLED EGGS & BACON

Served with toast

TRADITIONAL CREPES

Served with maple syrup & mixed berry compote

TOASTED APPLE & HAZELNUT MUESLI

Bound with honey, yoghurt & topped with fresh fruit

ADRIA BREAKFAST BURGER

Egg & Bacon, lettuce, tomato & mayonnaise

Your choice of freshly brewed tea or coffee

OR a freshly squeezed orange juice

Group Breakfast Menu Two

\$40pp (Tiered Platter Breakfast)

Served on a two tiered platter, each tiered platter is shared 1 between 2

TOP TIER

Freshly baked friends

Pancakes with maple syrup

Fresh seasonal assorted sliced fruits

BOTTOM TIER

Eggs Florentine - Poached eggs on toasted pide,

English spinach & hollandaise sauce

Bacon rashers

Gourmet sausages

Sautéed mushrooms

Hash browns

Your choice of freshly brewed tea or coffee

OR a freshly squeezed orange juice

***Make it a celebration! add a glass of sparkling wine
for each of your guests – extra \$5pp**

Set Menu One

\$40pp (2 Courses)

\$50pp (3 Courses)

A choice of will be offered for groups up to 40 guests.
Alternate serve is required for more than 40 guests (Max 3 options)

ENTRÉE

SALT & PEPPER CALAMARI

Served with a honey dressing, rocket with fresh lemon

or GRILLED LAMB & VEGETABLE BROCHETTES ^{GF}

Mixed greens & tzatziki

or CAESAR SALAD

Cos lettuce, bacon, croutons, egg, served

with a caesar dressing & parmesan cheese

or SPANAKOPITA TRIANGLES ^V

Cheese & spinach wrapped in filo pastry

MAIN COURSE

CHICKEN SCHNITZEL

Served with creamy mash & a mushroom sauce

or ROTISSERIE COOKED PRIME BEEF RUMP ^{GF}

Carved to order and served with garlic mash,

baby onion, broccoli & red wine jus

or TRUFFLED MUSHROOM & SPINACH RISOTTO

Risotto with field mushrooms & spinach

or GRILLED TASMANIAN SALMON FILLET ^{GF | DF}

Warm crushed potatoes, green beans, tomatoes

& fresh herb gremolata

Mains are served with garden salads to share

DESSERT

CHEF'S DESSERT OF THE DAY

Set Menu Two

\$55pp (Garlic Bread + 2 Courses)

\$65pp (Garlic Bread + 3 Courses)

A choice of will be offered for groups up to 40 guests.
Alternate serve is required for more than 40 guests (Max 3 options)

ON ARRIVAL

GARLIC BREADS TO SHARE

ENTRÉE

SCALLOPS IN THE HALF SHELL ^{GF | DF}

Served with a mediterranean salsa

or GRILLED SCAMPI

Served with a garlic butter & rice pilaf

or GOLDEN HALOUMI ^{GF | V}

Haloumi with water cress salad & a tomato salsa
& honey dressing

or TASMANIAN SMOKED SALMON

With crème fraiche, spanish onions & wholemeal bread fingers

MAIN COURSE

FETTUCCHINI SIMPATICO ^{DF | V}

Tossed in olive oil, garlic, chilli, white wine & parsley

or BRAZILIAN TOP CUT SIRLOIN ^{GF}

Served with greek potatoes & a mushroom sauce

or GRILLED TASMANIAN SALMON FILLET ^{GF}

Served with a seasonal green vegetables with salsa verde

or SEAFOOD RISOTTO ^{GF}

Prawns, scallops, mussels & calamari with napolitana sauce

or ROTISSERIE COOKED JUNEE 'PASTURE FED'

LAMB RUMP ^{GF}

Carved to order and served with garlic mash,
broccoli & red wine jus

Mains are served with garden salads & chips to share

DESSERT

WHITE CHOCOLATE PANNA COTTA ^{GF}

With a milk fudge sauce

or CARAMEL CRÈME BRÛLÉE

Served with almond biscotti

or STICKY DATE PUDDING

With butterscotch sauce & vanilla ice cream

Set Menu Three

\$65pp (Bruschetta + 2 Course)

\$75pp (Bruschetta + 3 Course)

Served on platters (1 between 4)

ON ARRIVAL

BRUSCHETTA

Tomato, onion, basil, balsamic vinegar & olive oil

ENTRÉE

ADRIA'S TASTING PLATE TO SHARE

Grilled chorizo

Grilled calamari

King prawns

Cevapcicci

Sicilian and kalamata olives

Marinated feta

Taramasalata

Breads

MAIN COURSE

ADRIA'S CARVERY PLATTER TO SHARE ^{GF}

Rotisserie cooked and carved:

Junee 'pasture fed' lamb rump

Prime sirloin beef from South West Queensland

Northern New South Wales free range pork roast, free range chicken

Platters complimented with sautéed seasonal vegetables, greek salad and chips as well as chef's selection of sauces; mushroom, pepper, red wine jus & béarnaise

DESSERT

CHEF'S DESSERT SELECTION TO SHARE

Sticky date pudding

Banana & caramel crème brûlée

White chocolate panna cotta

Chef's assorted sorbets

Set Menu Four

\$70pp (Bruschetta + 2 Courses)

\$80pp (Bruschetta + 3 Courses)

A choice of will be offered for groups up to 40 guests.
Alternate serve is required for more than 40 guests (Max 3 options)

ON ARRIVAL

BRUSCHETTA

Tomato, onion, basil, balsamic vinegar & olive oil

ENTREE

BABY OCTOPUS SALAD ^{GF | DF}

Baby octopus, mixed greens, mango salsa & chilli lime dressing

or **GOLDEN HALOUMI** ^{GF | V}

Haloumi with watercress salad, tomato salsa & honey dressing

or **CRAB & AVOCADO SALAD**

Roma tomatoes, lemon dressing served with a tortilla crisp

or **GRILLED LAMB CUTLETS** ^{GF | DF}

Marinated cutlets with snow pea leaves, peach & jalapeno chutney

MAIN COURSE

WHOLE BABY LOBSTER MORNAY

Served with a salad

or **ADRIA FILET MIGNON** ^{GF}

1'm Angus fillet wrapped in bacon, served on creamy mash & bordelaise sauce

or **GRILLED TASMANIAN SALMON FILLET** ^{GF}

Served with creamy baked potatoes with gremolata & lemon

or **FREE RANGE CHICKEN BREAST** ^{GF}

Stuffed with mushroom, onion, cheese and shallots

with a creamy mild blue cheese sauce

or **GRAIN FED & AGED SCOTCH FILLET** ^{GF}

Served with truffle mash with snow pea leaf & a lemon dressing

or **TRUFFLED MUSHROOM & SPINACH RISOTTO** ^{V | GF}

Risotto with field mushrooms & spinach

Mains are served with garden salads & chips to share

DESSERT

TIRAMISU

Marsala sponge fingers, mascarpone creme

or **CHOCOLATE DELICE** ^{GF}

Chocolate & almond cake with a caramel mousse

or **ADRIA CHEESE PLATE**

Local & imported cheeses, served with figs & crispbread

Canapé Menu

PACKAGE 1 | \$39PP | 2 HOURS | 5 CANAPÉS + 1 SUBSTANTIAL

PACKAGE 2 | \$54PP | 3 HOURS | 8 CANAPÉS + 2 SUBSTANTIAL

PACKAGE 3 | \$69PP | 4 HOURS | 10 CANAPÉS + 2 SUBSTANTIAL

+ AUD\$4.00 (ADDITIONAL CHOICE) + AUD\$6.00 (ADDITIONAL SUBSTANTIAL)

Cold Canapés

**ROSETTES OF SMOKED SALMON
& DILL CREME FRAICHE** ^{GF}

**GOAT'S CHEESE & ROASTED
CAPSICUM BRUSCHETTA**

**RARE ROAST BEEF
& TOMATO CHUTNEY ON CROSTINI**

CRAB & CUCUMBER SALAD ^{GF}

STEAK TARTAR ^{GF}
on chinese spoon

ASPARAGUS WRAPPED IN PROSCUITTO ^{GF}
served with hollandaise

PRAWN TARTLET
with lemon, feta & semi dried tomatoes

SYDNEY ROCK OYSTER ^{GF}
with a wasabi lime granita

Hot Canapés

SEARED SCALLOPS IN SHELL ^{GF}
served with garlic & lime butter

VEGETARIAN SPRING ROLLS ^V
with sweet chilli sauce

VEGETABLE SAMOSA ^V
with sweet chilli sauce

MINI ARANCINI BALLS
with aioli sauce

TEMPURA PRAWN
with aioli

CHARGRILLED LAMB CUTLETS ^{GF}
with cilantro vierge

**SALT & PEPPER CALAMARI
SPINACH & FETA TRIANGLES** ^V

PRAWN CROQUETTE
with horseradish mayo

CHICKEN SKEWERS ^{GF}
LAMB SKEWERS ^{GF}

with tzatziki

Substantial Canapés

MINI BEEF BURGERS

PULLED PORK SLIDER
with pickled cornichons

HALOUMI & EGGPLANT BURGER ^V

FRIED FISH & CHIPS
with homemade tartare sauce

Dessert Canapés

CHOCOLATE BROWNIE

MINI PAVLOVA

Optional Add On's

\$18^{EA} DIPS SERVED WITH ASSORTED BREADS
Smoked salmon & dill dip, taramasalata, feta, roasted capsicum & chilli

\$28^{EA} SEAFOOD TASTING PLATE (1 BETWEEN 2)
Sydney rock oysters, baby crab salad with avocado, fresh king prawns, tasmanian smoked salmon

\$10^{PP} COCKTAIL ON ARRIVAL
Please ask your events coordinator for the cocktail options.

House Beverage Package

\$29pp (2 hours)

\$39pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING

Cockle Bay Cuvee Brut

WHITE WINE - Choice of 1 or 2 whites

Nick's Private Label Semillon Sauvignon Blanc

Nick's Private Label Pinot Gris

Nick's Private Label Chardonnay

RED WINE - Choice of 1 red

Nick's Private Label Shiraz

Nick's Private Label Cabernet Merlot

Selection of tap & bottled beers

Carlton Draught

Pure Blonde

Pure Blonde Crisp Apple Cider (Bottle)

Cascade Premium Light (Bottle)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Premium Beverage Package

\$34pp (2 hours)

\$44pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING - Choice of 1 sparkling

Chandon Brut NV (Yarra Valley, VIC)

De Bortoli 'King Valley' Prosecco

(King Valley, VIC)

WHITE WINES

Little Pebble Sauvignon Blanc

(Marlborough, NZ)

Tempus Two 'Wilde' Chardonnay

(Hunter Valley, NSW)

RED WINES

Opawa Pinot Noir

(Marlborough, NZ)

Grant Burge 'Benchmark' Shiraz

(Barossa Valley, SA)

Selection of tap & bottled beers

Carlton Draught

Pure Blonde

Corona (Bottle)

Pure Blonde Crisp Apple Cider (Bottle)

Cascade Premium Light (Bottle)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Deluxe Beverage Package

\$37pp (2 hours)

\$49pp (3 hours)

*Other timings are available on request

Selection of wines

SPARKLING

Chandon Brut NV (Yarra Valley, VIC)

Tempus Two 'Copper Series' Moscato (Riverland, SA)

WHITE WINES - Choice of 2 whites

Cape Mentelle Sauvignon Blanc Semillon (Margaret River, WA)

McGuigan 'The Shortlist' Chardonnay (Adelaide Hills, SA)

Jim Barry 'The Lodge Hill' Riesling (Clare Valley, SA)

Nepenthe Pinot Gris (Adelaide Hills, SA)

ROSÉ

La Vieille Ferme Rose (Rhone, FRANCE)

RED WINES - Choice of 2 reds

Mud House Pinot Noir (Central Otago, NZ)

Grant Burge 'The Benchmark' Shiraz (Barossa Valley, VIC)

McGuigan 'The Shortlist' Cabernet Sauvignon (Coonawarra, SA)

Smith and Hooper Merlot (Limestone Coast, SA)

Selection of tap & bottled beers

Carlton Draught

Pure Blonde

Coopers Pale Ale

Corona (Bottle)

Stella Artois (Bottle)

Pure Blonde Crisp Apple Cider (Bottle)

Cascade Premium Light (Bottle)

Non alcoholic beverages

Soft Drinks, Fruit Juices, Still & Sparkling

Mineral Water

Last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to stop serving alcohol should a patron show signs of intoxication.

Cake Order Form

48 hours notice is required when ordering a small cake. 72 hours notice is required when ordering a large cake. *toppings may vary due to seasonal produce.
Email: restaurant@adriabarandgrill.com.au | Fax: (02) 9283 3391



Baked Ricotta Cheesecake



Tiramisu



Strawberry Shortcake



Black Forest Cake



Layered Chocolate Mousse & Hazelnut Meringue Cake



Gluten Free Orange & Almond Cake



Gluten Free Chocolate & Almond Mud Cake



Baked New York Cheesecake

Please Select Cake Size: SMALL (min 48hrs notice) MEDIUM (min 72 hours notice) LARGE (min 72 hours notice)

Cake Sizes: Approximately 12 slices for SMALL (\$48.00) | Approximately 30 slices for MEDIUM (\$120.00) | Approximately 60 slices for LARGE (\$240.00)
Larger cakes only available in the following flavors: Black Forest Cake, Strawberry Shortcake, Gluten Free Chocolate & Almond Mud Cake.

CAKE ORDER

Date of Booking: _____ Preferred Booking Time: _____
 Booking Name: _____ Number Guests: _____
 Company Name: _____ Contact Name: _____
 Postal Address: _____ Post Code: _____

 Contact Number Work: _____ AH: _____
 Mobile: _____
 Email: _____

I do not wish to receive any information on events and promotions (please tick box).

CAKE PAYMENT DETAILS

Card Type: VISA M/C AMEX JCB Diners Not Accepted
 Credit Card No: _____ Exp. Date: _____
 Name on Card: _____ Card Authorisation Code: _____
 Number of cakes: _____ (\$48/\$120/\$240 per cake) Amount of Payment: _____
 Cake Message/ Inscription: _____
 I AUTHORISE ADRIA BAR RESTAURANT TO DEDUCT THE ABOVE AMOUNT FROM MY CREDIT CARD.
 Signature: _____ Date: _____
 Other Form of Payment: CASH (Must be received 7 days prior to booking)

CHOICE OF MENU

BREAKFAST MENU 1 (Plated Breakfast)	A\$20.00	<input type="checkbox"/>	CANAPE PACKAGE 1	A\$39.00	<input type="checkbox"/>
BREAKFAST MENU 2 (Tiered Platter Breakfast)	A\$40.00	<input type="checkbox"/>	CANAPE PACKAGE 2	A\$54.00	<input type="checkbox"/>
ADD ON SPARKLING ON ARRIVAL Qty _____	A\$5.00	<input type="checkbox"/>	CANAPE PACKAGE 3	A\$69.00	<input type="checkbox"/>
SET MENU 1 (Entree & Main)	A\$40.00	<input type="checkbox"/>	CANAPE ADDITIONAL CHOICE	A\$4.00	<input type="checkbox"/>
SET MENU 1 (Main & Dessert)	A\$40.00	<input type="checkbox"/>	CANAPE ADDITIONAL SUBSTANTIAL	A\$6.00	<input type="checkbox"/>
SET MENU 1 (3 Courses)	A\$50.00	<input type="checkbox"/>	ADD ON DIPS SERVED WITH ASSORTED BREADS	A\$18.00	<input type="checkbox"/>
SET MENU 2 (Garlic Bread, Entree & Main)	A\$55.00	<input type="checkbox"/>	ADD ON SEAFOOD TASTING PLATE	A\$28.00	<input type="checkbox"/>
SET MENU 2 (Garlic Bread, Main & Dessert)	A\$55.00	<input type="checkbox"/>	ADD ON COCKTAIL ON ARRIVAL	A\$10.00	<input type="checkbox"/>
SET MENU 2 (Garlic Bread & 3 Courses)	A\$65.00	<input type="checkbox"/>	ADD ON PREMIUM BON BONS	A\$3.00	<input type="checkbox"/>
SET MENU 3 (Bruschetta, Entree & Main)	A\$65.00	<input type="checkbox"/>	HOUSE BEVERAGE PACKAGE (2h)	A\$29.00	<input type="checkbox"/>
SET MENU 3 (Bruschetta, Main & Dessert)	A\$65.00	<input type="checkbox"/>	HOUSE BEVERAGE PACKAGE (3h)	A\$39.00	<input type="checkbox"/>
SET MENU 3 (Bruschetta & 3 Courses)	A\$75.00	<input type="checkbox"/>	PREMIUM BEVERAGE PACKAGE (2h)	A\$34.00	<input type="checkbox"/>
SET MENU 4 (Bruschetta, Entree & Main)	A\$70.00	<input type="checkbox"/>	PREMIUM BEVERAGE PACKAGE (3h)	A\$44.00	<input type="checkbox"/>
SET MENU 4 (Bruschetta, Main & Dessert)	A\$70.00	<input type="checkbox"/>	DELUXE BEVERAGE PACKAGE (2h)	A\$37.00	<input type="checkbox"/>
SET MENU 4 (Bruschetta & 3 Courses)	A\$80.00	<input type="checkbox"/>	DELUXE BEVERAGE PACKAGE (3h)	A\$49.00	<input type="checkbox"/>
A LA CARTE ONLY (Available for Groups up to 11 adults only)		<input type="checkbox"/>	DRINKS ON CONSUMPTION		<input type="checkbox"/>

BOOKING INFORMATION

Date of Booking: _____ Preferred Booking Time: _____
 Booking Name: _____ Number Guests: _____ adults _____ kids
 Company Name: _____ Contact Name: _____
 Postal Address: _____ Post Code: _____

 Contact Number Work: _____ AH: _____
 Mobile: _____
 Email: _____
 Occasion: _____
 I do not wish to receive any information on events and promotions (please tick box).

PAYMENT DETAILS

Card Type: VISA M/C AMEX JCB Diners Not Accepted
 Other Form of Payment: CASH Must be received 7 days prior to booking
 ONLINE Please contact us for the Online Deposit link. Mastercard & Visa Only.
 A DEPOSIT OF AUD\$25 PER ADULT GUEST IS REQUIRED
 Credit Card No: _____
 Name on Card: _____
 Exp. Date: _____ Card Authorisation Code: _____
 Amount of Deposit: _____ (AUD\$25.00 per adult)

I AGREE TO THE TERMS & CONDITIONS AND AUTHORISE ADRIA BAR RESTAURANT TO DEDUCT THE ABOVE AMOUNT FROM MY CREDIT CARD. T&C'S MAY CHANGE FROM TIME TO TIME AND YOUR BOOKING WILL BE BOUND BY THESE TERMS

Signature: _____ Date: _____

Contact Us

Function / Event Enquiries: 1300 989 989 or (02) 9267 6339

Exclusive Use Enquiries: (02) 8281 1165

Email: functions@adriabarandgrill.com.au

www.adriabarandgrill.com.au

Terms & Conditions

Deposits:

Your deposit amount will be deducted from your final bill on the day. Please be aware we do not split bills.

Deposit will not be refunded if the restaurant receives less than 7 days notice of cancellation.

Outstanding Amounts:

Any outstanding amounts that have not been settled & paid at the completion of your booking will be charged by us to the credit card provided by you and held on file.

Final Numbers:

Your final numbers are required 72hrs in advance; if we are notified of a decrease in numbers up until 24hrs prior to your scheduled arrival time a \$25 per head charge to the variance in numbers will apply (this excludes special event days where full charges will still apply) If notification has not been received of any changes to your confirmed guest numbers 24 hours prior then full payment will be required for any missing guests.

Cancellation:

Should the restaurant receive cancellation of the groups booking with less than 24 hours notice of arrival full payment of the package price by the amount of guests confirmed will apply and will be charged to the credit card on file.

Seating Requests:

All seating requests will be taken into consideration but are not guaranteed. Please be aware for groups that are over 12 people, you may be seated across two tables side by side.

Please advise when confirming your reservation of any highchair requirements & prams you will be bringing.

Larger Groups: (40 guests or more)

An alternate drop menu is required for groups over 40 guests. Your Entrée, Main + Dessert will be served alternately; A choice will not be offered on the day, guests may swap amongst themselves at the table as required. (Max three selections per course)

All reservations with 40 or more guests will require full food payment along with your final guest numbers 72 hours in advance unless otherwise arranged with your events coordinator.

Beverage Packages:

Beverage package options are available for two or three hour durations and will commence at your confirmed reservation time. Please be aware last drinks will be called 15mins prior to your allocated beverage package time completion. Multiple beverage orders per person will not be permitted in line with our RSA requirements. By law, management reserves the right to cease serving alcohol should a patron show signs of intoxication.

Beverages on Consumption:

You are welcome to have your beverages charged on a consumption basis (Bar Tab) Please be aware we do not split bills. For groups 40+ a pre selection of wine is required 7 days prior (Max 6 varieties).

Cakes:

Adria Bar Restaurant is able to arrange cakes for any occasion with a minimum of 3 days (72hrs) notice period for medium/ large sizes. Cakes are charged from \$48 per cake with a personalised message. If you wish to supply your own cake a \$5 per person cakeage charge will apply.