



# CHOPHOUSE

## Private dining room FUNCTION INFORMATION



### *Something to celebrate?*

*Downstairs, a section of the restaurant can be converted into a separate dining area to accommodate 40 guests for a sit down dinner.*

### *Menu Options*

*A Basic or Premium package applies to all groups of 15 & over.*

*Parties from 15 can order from the either menu of 2 entrée, 2 mains and 2 desserts.*

*Alternatively you may opt for shared entrées and a selection of main courses for your guests to choose from.*





# CHOPHOUSE

## **basic menu**

**2 course - 65.00 per person**

**3 course - 75.00 per person**

*Includes artisan sourdough on arrival*

## **Entrees - choose up to 2 items**

*HOUSE CURED OCEAN TROUT* beetroot puree, hazelnuts & virgin olive oil

*½ DOZ FRESHLY SHUCKED PAMBULA LAKE OYSTERS ON ICE* with lemon & oak aged mignonette

*BUFFALO BOCCONCINI & JAMON* roasted fennel, spring onion, herbs & flowers

*CRISP PORK BELLY & SEA SCALLOP SALAD* Chinese cabbage, coriander, pea shoots & soy vinaigrette

*KOREAN TARTARE OF WAGYU BEEF* pine nuts, pear, capers & croutons

*SEARED SEA SCALLOPS* corn custard, crispy shallots & cucumber pickle

## **In the middle - choose up to 2 items**

*300g NEW YORK STRIPLOIN* Riverine District, NSW

*350g PASTURE FED RIB ON THE BONE* Gympie QLD

*200g PASTURE FED TENDERLOIN* Southern Tablelands

*BBQ FREE RANGE ½ CHICKEN* lemonade glaze, corn salsa, Thirlmere NSW

*(All steaks served with Cafe De Paris butter, Red wine jus & potato puree)*

*AUSTRALIAN PINK SNAPPER BAKED IN A BAG* rocquette, pesto & mushrooms

*PAN FRIED WILD RIVER BARRAMUNDI* roasted fennel, heirloom cherry tomatoes

*ZUCCHINI FLOWER RISOTTO* taleggio, baby spinach, peas & olive oil

*VEGETARIAN DISH AVAILABLE ON REQUEST (V)*

*Mixed leaves & shoestring fries for the table to share*

## **Dessert - choose up to 2 items**

*CARAMELISED BANANA CHEESECAKE* peanut brittle

*GLACE WALNUT & FIG SEMI FREDDO* yoghurt sorbet, rosewater & pashmak

*FLOURLESS CHOCOLATE CAKE* crème Chantilly & hazelnut praline



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**Premium menu**  
**85.00 per person**

*Includes artisan sourdough on arrival*

## **Canapes To start - choose up to 2 items**

*Spiced salt prawns, aioli*  
*Taleggio & tomato risotto balls*  
*Prawn, scallop & tapioca fritters*  
*Warm chorizo, mozzarella & roasted capsicum*  
*Jamon, onion & thyme marmalade encroute*

## **Entrees - choose up to 2 items**

*HOUSE CURED OCEAN TROUT* beetroot puree, hazelnuts & virgin olive oil  
*½ DOZ FRESHLY SHUCKED PAMBULA LAKE OYSTERS ON ICE* with lemon & oak aged mignonette  
*BUFFALO BOCCONCINI & JAMON* roasted fennel, spring onion, herbs & flowers  
*CRISP PORK BELLY & SEA SCALLOP SALAD* Chinese cabbage, coriander, pea shoots & soy vinaigrette  
*KOREAN TARTARE OF WAGYU BEEF* pine nuts, pear, capers & croutons  
*SEARED SEA SCALLOPS* corn custard, crispy shallots & cucumber pickle

## **In the middle - choose up to 2 items**

*300g NEW YORK STRIPLOIN* Riverine District, NSW  
*350g PASTURE FED RIB ON THE BONE* Gympie QLD  
*200g PASTURE FED TENDERLOIN* Southern Tablelands  
*BBQ FREE RANGE ½ CHICKEN* lemonade glaze, corn salsa, Thirlmere NSW  
*(All steaks served with Cafe De Paris butter, Red wine jus & potato puree)*  
*AUSTRALIAN PINK SNAPPER BAKED IN A BAG* rocquette, pesto & mushrooms  
*PAN FRIED WILD RIVER BARRAMUNDI* roasted fennel, heirloom cherry tomatoes  
*ZUCCHINI FLOWER RISOTTO* taleggio, baby spinach, peas & olive oil  
*VEGETARIAN DISH AVAILABLE ON REQUEST (V)*



# CHOPHOUSE

## **Dessert - choose up to 2 items**

*CARAMELISED BANANA CHEESECAKE* peanut brittle  
*GLACE WALNUT & FIG SEMI FREDDO* yoghurt sorbet, rosewater & pashmak  
*FLOURLESS CHOCOLATE CAKE* crème Chantilly & hazelnut praline

## **To finish**

### **CHEESE PLATTERS TO SHARE**

*Selection of cheeses*

### **CHOCOLATE BLOCKS TO SHARE**

*100g with smashed honeycomb*

*100g with cookie dough*



# CHOPHOUSE

## WINE LIST

We recommend you select up to 2 reds and 2 whites for all functions.

If you cannot find what you are looking for on this list please let us know and we can certainly recommend something from our full wine list.

### SPARKLING WINE

NV Grant Burge Blanc de Noirs	Barossa Valley, SA	55
NV Pommery Brut Apanage	Epemay, France	110

### White wines

2011 Totara Sauvignon Blanc	Marlborough, NZ	39
2010 Les Eglantines Sauvignon Blanc	Loire Valley, France	43
2010 Wilson Vineyard DJW Riesling	Clare Valley, SA	43
2009 Brokenwood Semillon	Hunter Valley, NSW	45
2011 Larry Cherubino Nitty Gritty Pinot Grigio	Pemberton, WA	45
2009 Hugel "Genti" / Gris / Sylvaner / Gewurtz/ Muscadelle	Alsace, France	47
2010 Miles From Nowhere Chardonnay	Margaret River, WA	49
2010 Tower Estate Sauvignon Blanc	Adelaide Hills, SA	54
2008 Setanta □ Emer □ Chardonnay	Adelaide Hills, SA	56
2010 Chard Farm Pinot Gris	Central Otago, NZ	57
2009 Brokenwood Indigo Vineyard Chardonnay	Beechworth, VIC	58
2010 Cloudy Bay Sauvignon Blanc	Marlborough, NZ	69
2008 Howard Park Chardonnay	Margaret River, WA	75
2009 Domaine Christian Salmon Sancerre	Loire Valley, France	78

All wines subject to availability



## RED wines

2008 Yealands Way Pinot Noir	Marlborough □ Central Otago, NZ	38
2009 Maxwell Little Demon Cabernet Merlot	McLaren Vale, SA	39
2008 Alpha Box & Dice Tarot Grenache	McLaren Vale, SA	42
2008 St Hallet Garden of Eden Shiraz	Barossa Valley, SA	42
2009 Bass Straight Pinot Noir	Invermay, TAS	49
2008 Taylors Heritage Release Cabernet Sauvignon	Clare Valley, SA	49
2008 Joseph Drouhin Laforet Pinot Noir	Burgundy, France	57
2009 Penny □s Hill Cracking Black Shiraz	McLaren Vale, SA	56
2008 Teusner Avatar Grenache Mataro Shiraz	Barossa Valley, SA	59
2010 Kooyong Massale Pinot Noir	Mornington Peninsula, VIC	67
2005 Bowen Estate Shiraz	Coonawarra, SA	71
2003 Bowen Estate Cabernet Sauvignon	Coonawarra, SA	74
2010 Chard Farm River Run Pinot Noir	Central Otago, NZ	74
2008 Grant Burge Corryton Park Cabernet Sauvignon	Barossa Valley, SA	76
2004 Rymill Maturation Cabernet Sauvignon	Coonawarra, SA	78
2008 St Hallet Blackwell Shiraz	Barossa Valley, SA	78
2008 Henschke Keyneton Shiraz Cabernet Merlot	Barossa Valley, SA	89
2008 Ostler Caroline □s Pinot Noir	Central Otago, NZ	92
2009 Torbreck □ The Struie □ Shiraz	Barossa Valley, SA	98

All wines subject to availability



# CHOPHOUSE

## The technical stuff

**Please ensure the host of your function who will be in attendance for the event reads our terms and conditions and understands & recognises all of our requirements**

To book at the time you desire, be sure to get in early; there is a minimum of 1 hour between all bookings over 15 guests.

Smoking is not permitted in the private dining room or any part of the restaurant as required by the Smoke Free Environment Bill 2000 which prohibits smoking in all enclosed areas.

We reserve the right to refuse alcohol to intoxicated persons as part of our Responsible Service of Alcohol policy for the benefit of all parties involved. This is a requirement of the Liquor Act 1982, which we must observe. Please note we are licensed to trade to midnight only & last drinks will be called from approximately half an hour prior to this time at the discretion of management.

Also as part of our house policy and our responsibilities towards harm minimisation we have a Noise Control Policy which directs all patrons to be mindful of our neighbours when leaving the premises and requests they depart the restaurant in a quiet manner.

### Confirmation

Please note that all reservations are subject to confirmation. We advise you check availability for the private dining room in advance. Function bookings are not considered confirmed until the letter of agreement has been signed and returned to your functions coordinator.

### Service gratuity

An 8% service gratuity applies on all parties of 12 & over and private dining room bookings.

### Minimum spend

A minimum spend of \$2500 is required for all groups in private dining room.

### Menu Selection

Set menus are required for all groups over 14 pax. We require confirmation of the menu a **minimum of 10 working days prior** to the function. **If we have not received your final menu selection by 48 hours prior to the reservation, we will design the menu for you.** Menu items are subject to seasonal change. Menus cannot be changed within 24hrs of your reservation.

### Food Allergies & Intolerances

When notified we will take all due care to ensure that the meals or beverages served to you are free from the notified products that you are allergic or intolerant to. However, we cannot guarantee that trace elements will not be contained in the purchased components of these foods or beverages. Please ensure that you tell the function coordinator of your allergies or food intolerances. You may be required to sign a disclaimer once notified.

### Wine pre-selection

Our wine list changes frequently therefore vintages & varieties are subject to change. We advise pre-selecting your wines a minimum 5 working days & maximum 15 working days before your function.

### Payment

We accept all major credit cards or cash. Total food and beverage bill payment must be finalised at the completion of the function. A merchant fee of 0.80% applies for all credit card payments.

### Cancellation & Guaranteed Numbers

A \$500 cancellation fee applies to all confirmed functions of 15 or more guests that are cancelled within one week of the booking.

We have a **guaranteed numbers policy** which requires confirmation of final numbers attending the function a minimum of 3 business days prior to the reservation date. If numbers decrease from the confirmed number within 3 business days preceding the reservation, you will be charged **\$30.00 per person for those who do not attend.**

### Behaviour in the restaurant

All employees and managers are trained in responsible service of alcohol and if any of your group is intoxicated and behaving inappropriately you will be kindly asked to leave the premises after final payment of the bill.