
MONCUR TERRACE COCKTAIL PARTIES



QUEEN STREET LOUNGE:

The Space:

Queen Street Lounge - Level 1, Corner Queen & Moncur Sts

The Moncur St Balcony may be included for groups over 60 (NB. Balcony closes 10pm)

Capacity:

The lounge can comfortably cater for 50-70 guests

Group Reservations:

There is no minimum spend to hold your function in the Queen Street Lounge. A 10% Service Charge will be added to your final Food & Beverage Bill upon conclusion of your function.

If you would prefer to reserve the space only and have your guests pay for their own food and beverages a Reservation/Service Charge will apply for the exclusive use of the Queen Street Lounge.

BEVERAGES:

Option A: Cash Bar – each guest orders from the bar and pays as they go (Reservation/Service Charge applies).

Option B: The host may determine a budget and run a tab over the bar. A 10% Service Charge will be added to the beverage total. A limited or pre-selected beverage menu can be arranged for your function.



CANAPÉS:

Option A: Select any 8 items from the following menu. You will be charged @ \$34.00 per person. A 10% Service Charge will be added to the food total.

Cold

Choux Ball filled with Creme Fraiche & Salmon Roe

Hoummus, Shallot & Yoghurt on Crispbread

Pork & Cognac Rillettes & Cornichon Toasts

Prosciutto wrapped Rockmelon

Fresh Goat Cheese, Grilled Red Capsicum & Pesto on Crispbread

Chicken & Tarragon Mayonnaise – white bread finger sandwich

Eggplant, Grilled Red Capsicum & Basil – white bread finger sandwich

Smoked Salmon, Horseradish Butter & Rocket – brown bread finger sandwich

Hot

Party Pies, Tomato Sauce

Sausage Rolls, Tomato Sauce

Prawn & Dill Cakes, Tartare Sauce

Grilled King Prawns, Chilli Dipping Sauce

Fish & Chips, Tartare Sauce – individual box

Grilled Pork & Fennel Cocktail Sausages, Chilli Dipping Sauce

Option B: Select items from the following list and nominate a quantity of each. We suggest a maximum of 10 items per guest to cover a 2½ - 3 hour gathering. Each item is priced per piece (except the pizzas). Please note that some canapés items in Option B may not be available with less than 7 days notice.

A 10% Service Charge will be added to the food total.

Cold

Prosciutto wrapped Rockmelon.....	\$2.50
Hoummus, Shallot & Yoghurt on Crispbread	\$2.50
Fresh Goat Cheese, Grilled Red Capsicum & Pesto on Crispbread.....	\$2.50
Pork & Cognac Rillettes & Cornichon Toasts.....	\$3.00
Chicken & Tarragon Mayonnaise – white bread finger sandwich	\$3.00
Eggplant, Grilled Red Capsicum & Basil – white bread finger sandwich	\$3.00
Smoked Salmon, Horseradish Butter & Rocket – brown bread finger sandwich	\$3.00
Choux Ball filled with Creme Fraiche & Salmon Roe	\$3.00
Oyster Fresh/Deep fried	\$4.00

Hot

Party Pies, Tomato Sauce.....	\$1.50
Sausage Rolls, Tomato Sauce.....	\$1.50
Prawn & Dill Cake, Tartare Sauce	\$2.50
Grilled Pork & Fennel Cocktail Sausage, Chilli Dipping Sauce	\$2.50
Grilled King Prawn, Chilli Dipping Sauce	\$3.00
Ham Croquette	\$3.00
Risotto Ball of Chicken, Spinach & Parmesan	\$3.00
Fish & Chips, Tartare Sauce – individual box	\$3.50
Mini Burger	\$4.50

Pizza 28cm (cut in 8 slices) \$24.50



- Margherita
- Bianco with Marinated Artichokes, Salami, Mozzarella, Rosemary & Cherry Tomatoes
- Spinach, Persian Fetta, Green & Black Olives
- Kurobuta Ham, Portabello Mushroom, Fontina & Spanish Onion
- Mozzarella, Our Pork & Fennel Sausage, Diced Red Peppers & Parmesan

MONCUR TERRACE SET MENUS



MONCUR TERRACE is open for Dinner, Tuesday – Sunday and for Lunch, Saturday & Sunday.

For large groups we can also open on a Monday or on week-day lunches exclusively for your function.

There are two Set Menus to choose from in the package following.

Please select two dishes from the entrée and two dishes from the main course menu.

For desserts please select cheese and one dessert.

MENU A:

Entrée

Crispy Soft Shell Crab, Salad of Sweetcorn, Tomatoes & Spanish Onion

Country Style Pork, Veal & Fresh Herb Terrine. Quince Preserve & Toast

Prawn & Dill Cakes, Tartare Sauce

Organic Chicken, Avocado & Iceberg Salad with Pistachio Nuts

Beetroot, Goat's Curd with Iceberg, Rocket & Hazelnut Vinaigrette

Main

Grilled Angus Scotch Fillet (150 day grain fed). Bordelaise Butter & French Fries

Barossa Chicken, Leek, Mushroom & Parsley Pie. Leaf Salad

Veal Minute Steak with French Tarragon Sauce. Creamed Spinach & Fries

Fish of the Day

Gnocchi Parisienne with a Piquillo stuffed with Eggplant, Preserved Lemon & Harissa. Braised Fennel, Zucchini & Coriole Olives

Dessert

Today's Two Cheeses

Berry & Toasted Almond Tart

Sticky Date Pudding, Walnut Ice Cream, Butterscotch Sauce

Vittoria Cinque Stelle Coffee or Larson and Thompson Teas

Menu A - Pricing

2 Courses (Entrée & Main) \$51 per person

3 Courses (Entrée, Main & Dessert - Including Coffee & Tea) \$66.50 per person

Petit Fours (2 pieces -Including Coffee & Tea) \$6.00 per person

Please note that for all function bookings, a 10% Service Charge will be added to the final Food & Beverage Bill.

MENU B:

Entrée

Mixed Seasonal Tomatoes with Shaved Fennel & Pecorino Romano

Balmain Bug & Celeriac Remoulade.
(Fine batons of Celeriac bound in a Mustard & Lemon Mayonnaise with Balmain Bug flesh)

Prawn & Dill Cakes. Tartare Sauce

Country Style Pork, Veal & Fresh Herb Terrine. Quince Preserve & Toast

Premium Smoked Salmon with Horseradish Cream & Melba Toast

Main

Prime Fillet of Beef, Bearnaise Sauce. Potato Gratin & Leaf Spinach

Veal Cutlet, Fresh Herb Butter. Potato Gratin & Leaf Spinach

Barossa Chicken, Leek, Mushroom & Parsley Pie. Leaf Salad

Grilled Atlantic Salmon, Romesco Sauce (Red Capsicums, Tomatoes, Almonds & Herbs bound with Extra Virgin Olive Oil). A Salad of Kipfler Potatoes, Olives, Seared Tomatoes, Fennel & Basil

Gnocchi Parisienne with a Piquillo stuffed with Eggplant, Preserved Lemon & Harissa. Braised Fennel, Zucchini & Corioler Olives

Dessert

Today's two cheeses

Strawberry Shortcake

Frozen Nougat Parfait

A Seasonal Fruit Pavlova

Vittoria Cinque Stelle Coffee and Larson and Thompson Teas

Menu B - Pricing

2 Courses (Entrée & Main) \$59.50 per person

3 Courses (Entrée, Main & Dessert - Including Coffee & Tea) \$74.50 per person

Petit Fours (2 pieces - Including Coffee & Tea) \$6.00 per person

Please note that for all function bookings, a 10% Service Charge will be added to the final Food & Beverage Bill.