CASTLEROSE

SUPPER CLUB

Our sub terranean venue can be booked for private functions.

The space is for those chasing an intimate experience. The decadent, plush and somewhat lavish space offers intimacy and an unmatched vibe.

Bespoke & luxury dining awaits your guests with the flexibility to customize and personalize your dining and drinking options as you see fit. Perfect for small format weddings, milestone birthdays and exclusive corporate events. Audio visual options also available.





Capacity:

Seated Functions - 40 guests (lunch or dinner) Cocktail Functions - 70 guests (from 12pm daily)

Large Groups – from 7 – 40 guests (seated) (see set menu's \$95pp or \$145pp)



MENU \$95PP (SEATED)

Bread & Butter
Duck cigar
Natural oyster, mignonette & lemon
House charcuterie
Fish fillet
Roast chicken, black garlic, truffle & grave

Sides Shoe string French fries, aioli, Charred broccolini, flaked almonds

Eton mess

MENU \$145PP (SEATED)

Bread & Butter
Duck cigar
Natural oyster, mignonette & lemon
House charcuterie
Kingfish ceviche, fennel & orange
Roast chicken, black garlic, truffle & gravy
Fish fillet
agyu rump cap 6+ Yorkshire pudding, red wine sauce

Sides Shoe string French fries, aioli, Charred broccolini, flaked almonds

Cheese or Dessert

Cocktail Functions

GRAZING \$30PP

CHARCUTERIE

Jamon Iberico Salami Wagyu Bresaola Mortadella

CHEESE

Kris Lloyd Buffalo Brie Heidi Farm Gruyère (hard) Tarago River 'Shadows of Blue' Fromagerie Poitou Goat Cherve Berthaut Epoisses (wash rind)

(Curate your own plates or have our chef create them)





All grazing plates include:

Vermouth-soaked Sicilian Olives House Pickles Breads & Lavosh Seasonal Fresh Fruits Selection of Dried Fruits Toasted Nuts

Cocktail Event Menu

Nothing is set, the choice is yours so pick as many as you want

SMALL BITES \$5 EACH

LOBSTER DEVIL EGG

Lobster Egg Custard / Lobster Salad / Gribiche

THEK "OPEO

Duck Liver Parfait / Duck Rillette / Age Balsamic Cookies

KING FISH TACC

Ceviche / Tomato Salsa / Sesame Cream / Crispy Corn Tortilla

BEEF TARTAF

Cornichons / Capers / Egg Yolk / Anchovy / Potato Chips

PARMESAN PROFITEROLE

Grilled Leek / Potato + Truffle Mousseline / Chive

MORE SUBSTANTIAL \$8 EACH

FNGLISH PIF

Chili Con Carne / Cornish Pastry / Pickles

BEEF SLIDER

Charred Slow Cooked Beef Brisket / Korean Style Marinated / Kim Chi / Scallion

TERIYAKI CHICKEN

BBQ Chicken Skewer / Teriyaki Glaze / Shiitake Mushroom / Cured Egg

PRAWN "KATAIFI"

Prawn / Kataifi Pastry / preserved Lemon / Avocado Coulis

ASPARAGUS FLAN

Asparagus Mousse / Roasted Asparagus / Fermented Asparagus + Horseradish Cream / Parmesan tuiles

Beverage Packages

2 hour duration \$55 pp 3 hour duration \$65 pp 4 hour duration \$75 pp

The package includes:

Sparkling Wine Rose 2x White (choice) 2X Reds (choice) Bottled Beer + Light Beer

(Speak to our wine guy and curate your own wine package)

ADD ONS

Spirits +19 pp Champagne priced as per our regular menu +165 per bottle

COCKTAILS

(1 pp on arrival) + 20 pp

- House NegroniOur Old Fashioned (Rum or Bourbon)Espresso Martini
- House Spritz (Campari, Aperol or Select)

(Speak to our team about having cocktail options for the duration of your event)

