



FUNCTION PACK

THE ROOK

rooftop at 56-58 york

Our Specialty lobster, burgers & liquor

CANAPÉ OPTIONS

Please select catering option below, a minimum order of 4 varieties with 30 pieces of each is required

\$4 per canapé

Bruschetta of smashed minted peas, ricotta (V)

The Rook signature onion rings Mac & cheese balls, truffle aioli

\$4.5 per CANAPÉ

Oysters dressed with wakame and sesame seeds

Sweet corn and coriander fritters with guacamole (V)

Pork & fennel sausage roll bites with house made Rook tomato sauce

Chunky beef cocktail pie with house made Rook tomato sauce (V)

Vegetable quiche cocktail pastry (V)

\$6 per canapé

Lobster lettuce cups with tomato and olive salsa (GF)

Lobster & prawn croquettes

Crispy tempura coconut prawns with tomato chilli jam

Sailor's fish & chips with herb and garlic aioli

MORE Substantial

\$8 per canapé

Yankee mini cheeseburger, wagyu, mustard aioli, tomato jam, pickle

Fried mini clucker chicken burger, lettuce, tomato, herb garlic mayo

Falafel mini burger, lettuce, tomato, herb & garlic aioli (V)



(V) is for vegetarian, (gf) is for gluten free

CANAPÉ OPTIONS

Please select catering option below, a minimum order of 4 varieties with 30 pieces of each is required

something sweet

\$4 per canapé

Mini assorted gelati (V)

\$4.5 per canapé

Mini Belgian chocolate cake Deep fried Mars bars (V)

Mixed tartlets - Lemon curd, flourless, chocolate, chocolate ganache, creme patisserie (V)

Watermelon, whipped fetta, hazelnut crumb & mint (V) (GF)

Something to share

Antipasto station

\$8 per canapé

Cheese, olives, cured meats & fruit

vegetarian antipasto

\$6.5 per canapé

Cheese, olives, marinated, mushrooms, artichokes, sundried tomato, marinated eggplant



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Burger banquet

\$35pp - 2 courses & sides

\$40pp - 2 courses, side & dessert

Banquet available for groups of 4 or more. Gluten free options available

Shared starters

Mac 'n' cheese balls

Jalapeno & Cheddar Hush

Puppies

Mains

Pick your burger...

Deep south surf and turf

Southern fried chicken, lobster mayo, fresh tomato & lettuce (available grilled)

Uncle sam

Beef patty, tomato jam, pickles, American cheese, cos leaf, and American mustard aioli

Spicy mother clucker

Fried Chicken drowned in Franks, cheese, ranch, bacon, jalapeno & lettuce (available grilled)

Fried eggplant parm (v)

Provolone, mozzarella, red sauce & lettuce

Shared sides

Fries

Salad

...go on then

Warm chocolate and hazelnut brownie (v)



(v) is for vegetarian, (gf) is for gluten free

Beverage packages

standard

2 hours \$49pp | 3 hours \$59pp

Cocktail on arrival + \$10pp

Cocktail menu changes regularly so speak to venue about your selection

Bottled beer

Stella Artois & James boags light

White wine

Arrowhead sauvignon blanc

Red wine

Arrowhead Shiraz Cabernet

Sparkling

Arrowhead Brut

Non alcoholic

Juice and soft drink

PREMIUM

2 hours \$65pp | 3 hours \$75pp

Cocktail on arrival + \$10pp

Cocktail menu changes regularly so speak to venue about your selection

Bottled beer

Hawthorn Amber Ale, Samuel Adams, Kosciusko and Stella Artois

White wine

Riesling Freak #4 and Bleasdale Pinot Gris

Rosé

D'Anjou Cabernet Franc Rosé

Red wine

Alamos Malbec

Sparkling

Arrowhead Brut

Non alcoholic

Juice and soft drink

