

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:

\$4.00 per canapé:

Bruschetta of Smashed Minted Peas, Ricotta (C) V
THE ROOK signature onion rings
Bean Burrito, Mint, Crème Fraiche, and Sun Dried Tomato (H) E V

\$5.00 per canapé:

Watermelon, whipped Persian Fetta, Candied Walnuts and Mint (C) I V, GF
Brandade of Crab and Scallion, Cucumber, Chili, Smoked Almond Crumb (C) I GF
Oysters Natural (C) E GF
Lobster Lettuce Cups (GF)
Lobster and chorizo croquettes
Pork and Fennel Sausage Roll Bites, House made Tomato Sauce (H) E

\$6.00 per canapé:

Goats Cheese Quiche, Onion Jam, Thyme (H) E, V
Chicken and Double Brie Pie, Savoury Cranberry Compote (H) E

\$7.00 per canapé:

Crisp Tempura Coconut Prawns, Tomato Chilli Jam (H) I
Pumpkin, Fetta, Pine Nut & Sage Pissaladiere (H) E V

\$7.50 per canapé:

Sweet Corn and Coriander Fritters, Smashed Avocado, Crème Fraiche, Chili Jam (C) E V

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Substantial

\$8.00 per canapé:

Sailors Fish and Chips, Lemon Aioli (H)
Dusted Prawns, chips, Tartare (H)
Buttermilk Chicken Drumettes Sweet Potato Chips, Southern Spiced yoghurt (H)
Uncle Sam mini cheeseburger, wagyu, mustard aioli, tomato jam, pickle
Fried chicken mini burger, lettuce, tomato, herb garlic mayo
Falafel mini burger, lettuce, tomato, harissa aioli (V)
Lone ranger pulled beef slider, pickled corn slaw, smoky aioli (H)
Southern Rock Lobster – Thermidor
Southern Rock Lobster – Citrus Vinaigrette

Something Sweet

\$4.00 per canapé:

Mini Assorted Gelati E V

\$4.50 per canapé:

Deep Fried Mars Bar

\$5.00 per canapé:

Mini Belgian Chocolate Crunch Bars E V
Mixed Tartlets - Lemon Curd, Flourless Chocolate, Chocolate Ganache, Crème Patisserie E V

Food Stations

Antipasto Station \$20.00pp

Cheese, Salami, Olives and fruit

Oyster Station \$14.00pp

Pacific Natural, Pacific Champagne Vinaigrette Chervil, Pacific Nam Jim GF

Dessert Station \$14.00pp

Mixed mini cakes and sweets V

Roast Lamb Station \$14.00pp

Tabbouleh, Hummus, Flat Bread

Steam Pork Bun Station \$8.00pp

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SET MENU

Please select catering option below, noting any dietary requirements:

Alternate Drop Menu \$60pp

Entree

Lobster and chorizo croquettes, smoked paprika aioli &
Mushy pea, baby bocconcini & basil bruschetta (v)

Main Course

Uncle Sam cheeseburger with fries *or*
Or Prawn & Mussel Linguine

Dessert

Chocolate Mousse with hazelnut foam & praline *or*
Classic Eton Mess

BURGER BANQUET MENU

\$35 pp 2 courses + sides

\$40pp 2 courses + sides + dessert

SHARED STARTERS

Mac 'N' Cinni

BBQ Lamb Riblets

Not to share!

PICK YOUR BURGER...

Billy Ray

Uncle Sam

Chicken off the Grill

Veggie Burger

Further options available for an additional charge

SHARED SIDES

Sweet Potato Fries

Quinoa & Feta Salad

Go on then!

Coconut & Lime Sorbet,

G & T Marsh Mellow

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BEVERAGE OPTIONS

Beverage Packages

Standard

2 hours \$49pp

3 hours \$59pp

Cocktail on arrival – Add \$10 per person

Cocktail lists change regularly so please speak to a member of our team for options

Bottled Beer Stella Artois & James Boags Light

White Wine Arrowhead Sauv Blanc

Red Wine Arrowhead Shiraz Cabernet

Sparkling Arrowhead Brut

Bottled Beer Stella Artois & James Boags Light

Non-Alcoholic Selected beverages – Juice and Soft drink

Premium

2 hours \$65pp

3 hours \$75pp

Cocktail on arrival – Add \$10 per person

Cocktail lists change regularly so please speak to a member of our team for options

White Wines Rieslingfreak#3, Bleasdale pinot gris

Rosé Alliance cabernet Franc Rose

Red Wines William Cole Pinot Noir & Tilia Malbec

Sparkling Arrowhead Sparkling

Bottled Beers Hawthorn Amber Ale, Samuel Adams & Stella Artois

Non-Alcoholic Selected beverages

On-Consumption Beverages

The option of on-consumption beverages is also available based on a pre-arranged selection. To arrange tray service of these beverages, an additional \$30 per 50 people per hour is applicable.