



FUNCTION PACK

THE ROOK
rooftop at 56-58 york

Only 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 (C) V
THE ROOK SIGNATURE ONION RINGS (H)
MAC & CHEESE BALLS, TRUFFLE AIOLI (H) V

\$4.5 PER CANAPÉ

OYSTERS DRESSED WITH WAKAME AND SESAME
SEEDS (C)
SWEET CORN AND CORIANDER FRITTERS WITH
GUACAMOLE (C) E V
PORK & FENNEL SAUSAGE ROLL BITES WITH HOUSE
MADE ROOK TOMATO SAUCE (H)
CHUNKY BEEF COCKTAIL PIE WITH HOUSE MADE
ROOK TOMATO SAUCE (H)
VEGETABLE QUICHE COCKTAIL PASTRY (H) E V

\$6 PER CANAPÉ

LOBSTER LETTUCE CUPS WITH TOMATO AND
OLIVE SALSA (H) GF
LOBSTER & PRAWN CROQUETTES (H)
CRISPY TEMPURA COCONUT PRAWNS WITH
TOMATO CHILLI JAM (H)
SAILORS FISH & CHIPS WITH HERB AND GARLIC
AIOLI (H)

More substantial...

\$6.50 PER CANAPÉ

YANKEE MINI CHEESEBURGER, WAGYU, MUSTARD
AIOLI, TOMATO JAM, PICKLE (H)
FRIED MINI CLUCKER CHICKEN BURGER, LETTUCE,
TOMATO, HERB GARLIC MAYO (H)
FALAFEL MINI BURGER, LETTUCE, TOMATO, HERB &
GARLIC AIOLI (H) V

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 (C) E, V

\$4.50 PER CANAPÉ

MINI BELGIAN CHOCOLATE CAKE

DEEP FRIED MARS BARS (H) E, V

MIXED TARTLETS - LEMON CURD, FLOURLESS, CHOCOLATE, CHOCOLATE GANACHE, CRÈME PATISSERIE (C) E, V

WATERMELON, WHIPPED FETTA, HAZELNUT CRUMB & MINT (C) V GF

Something to Share...

ANIPASTO STATION

CHEESE, OLIVES, CURED MEATS & FRUIT

\$9 PER PERSON

VEGETARIAN ANTIPASTO

CHEESE, OLIVES, MARINATED MUSHROOMS, ARTICHOKE, SUNDRIED TOMATO, MARINATED EGGPLANT

\$7 PER PERSON

H – hot C – cold E – contains egg V – vegetarian GF – gluten free

CANAPÉS – FUNCTION PACK

BURGER BANQUET

\$35pp - Banquet available for groups of 12 or more

Gluten free options available

SHARED STARTERS

MAC 'N' CHEESE BALLS
CHARRED CHICKEN RIBLETTES

SHARED SIDES

FRIES
APPLE SLAW

MAINS

Pick your burger...

THE ALAMO

12 hour low and slow beef brisket, apple slaw
and chipotle aioli

THE YANKEE

Signature wagyu patty, tomato jam, pickles, tasty cheese,
cos leaf and American mustard aioli

LE COQ

Grilled buttermilk chicken, shredded cos, tomato,
guacamole, herb and garlic aioli

THE GRASS IS GREENER

Falafel patty, spinach, tomato, cucumber, guacamole,
herb and garlic aioli

...GO ON THEN!

WARM CHOCOLATE AND HAZELNUT BROWNIE

BURGER BANQUET – FUNCTION PACK

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 SAUV BLANC

Red Wine

ARROWHEAD SHIRAZ CABERNET

Sparkling

ARROWHEAD BRUT

Non-Alcoholic Selected beverages

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, SAMUAL ADAMS

KOSCUISKO 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 Selected beverages

JUICE AND SOFT DRINK

BEVERAGE – FUNCTION PACK