



FUNCTION PACK

THE ROOK

rooftop at 56-58 york

Our Specialty lobster, burgers & liquor

info@therook.com.au

(02) 8322 2008

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 (V)

Mac & cheese balls, truffle aioli (V)

\$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

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

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, crème 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



(V) IS FOR VEGETARIAN, (GF) IS FOR GLUTEN FREE

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 VEGETERIAN, (GF) IS FOR GLUTEN FREE

BEVERAGE PACKAGES

STANDARD

2 hours \$49pp | 3 hours \$59pp
Cocktail on arrival + \$10pp

BOTTLED BEER

Stella Artois & James Boags light

SPARKLING

Arrowhead Brut

WHITE WINE

Arrowhead Sauvignon Blanc

RED WINE

Arrowhead Shiraz Cabernet

NON ALCOHOLIC

Juice and soft drink

Cocktail menu changes regularly, please speak to venue about your selection

PREMIUM

2 hours \$65pp | 3 hours \$75pp
Cocktail on arrival + \$10pp

BOTTLED BEER

Hawthorn Amber Ale, Samuel Adams, Kosciuszko and Stella Artois

SPARKLING

Arrowhead Brut

WHITE WINE

Riesling Freak #4 and Bleasdale Pinot Gris

ROSÉ

D'Anjou Cabernet Franc Rosé

RED WINE

Alamos Malbec

NON ALCOHOLIC

Juice and soft drink

