



THE ROOK
ROOFTOP

FUNCTION

PACK

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CANAPES

\$4 PER CANAPE

Avocado on sweet potato chip (V) (GF)

Tom Yum chicken bites (GF)

Edamame pesto, bruschetta, roasted tomato (V)

\$4.5 PER CANAPE

Sydney rock oysters, finger lime dressing

Mini pork & fennel sausage roll, tomato jam

Crab & black garlic arancini, yuzu mayo

Vegetable vermicelli rice paper roll, red pepper sauce (GF) (V)

Beetroot & macadamia ricotta tart (GF) (V)

\$6 PER CANAPE

Prawn katsu, wasabi mayo

Harissa beef cheek boa bun, yoghurt

Truffle butter pate, crostini, fig jam

Herb pearl barley risotto, parmigiano, pumpkin (V)

MORE SUBSTANTIAL

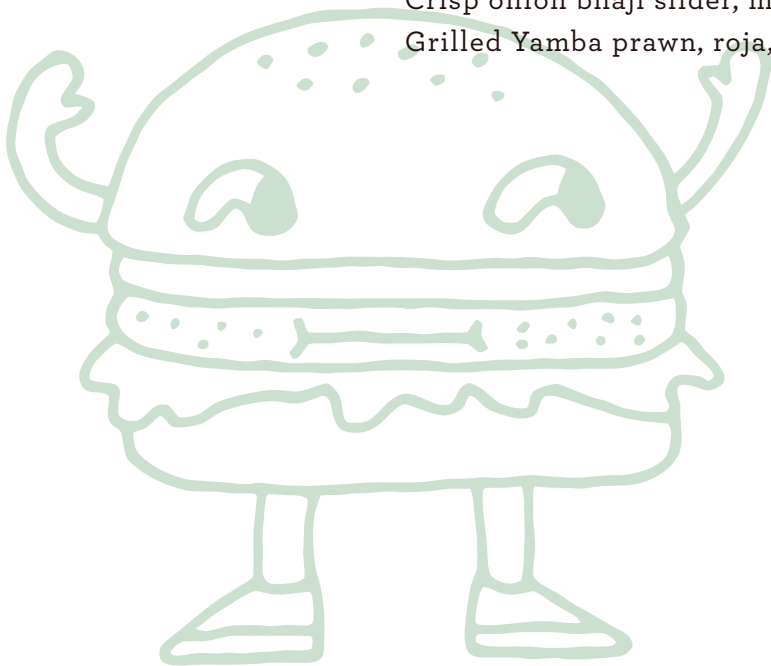
\$8 PER CANAPE

Mini wagyu cheeseburger, aged cheddar, onions

Fried chicken slider, truffle mayo

Crisp onion bhaji slider, mango salsa, hot sauce (V)

Grilled Yamba prawn, roja, garlic pangrattato



SOMETHING SWEET

\$4 PER CANAPE

Mini assorted gelati (V)

\$4.5 PER CANAPE

Deep fried Bounty, mango sauce (V)

Cookies and cream tart, glazed meringue (V)

Pumpkin pie with coffee cream (V)



SHARE PLATES

AVERAGE 1 PLATE BETWEEN 2-4 PEOPLE

ANTIPASTO

\$14 PER PERSON

Bresaola, truffled salami, aged cloth cheddar, chicken liver parfait, tomato jam, grilled breads & lavosh

VEGAN ANTIPASTO

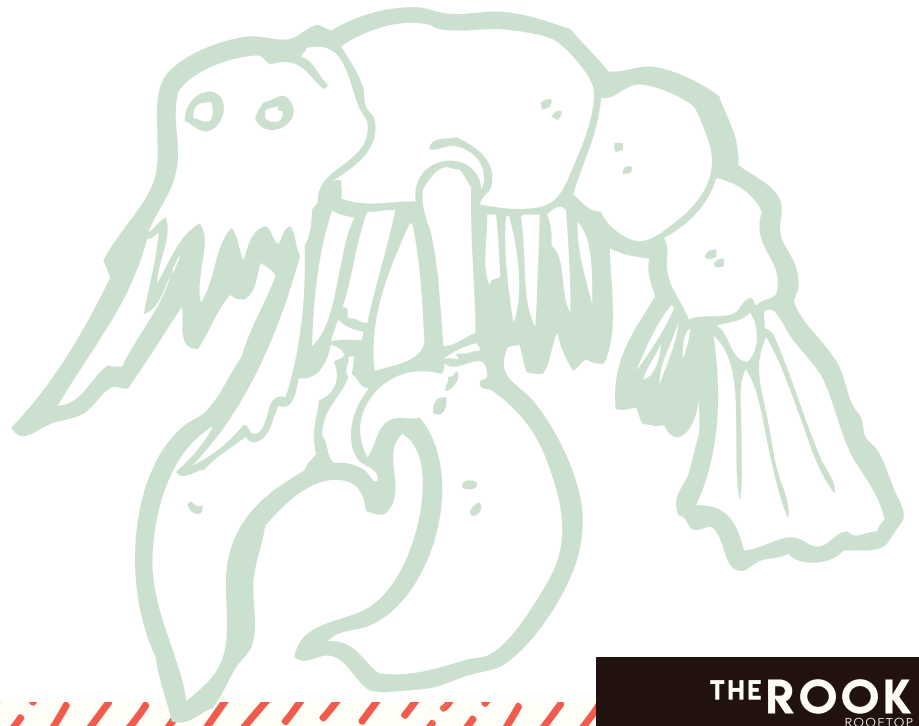
\$8 PER PERSON

Edamame pesto, macadamia ricotta, mixed vegetables, warm olives, pickles

SEAFOOD PLATES

\$16 PER PERSON

Mix of Sydney rocks and pacific oysters, kingfish sashimi, lobster lettuce cups, mignonette, finger lime dressing, ponzu & ginger, pickled daikon, fresh bread & butter



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BRING ME FOOD

SET MENU | \$50PP

HIRAMASA KINGFISH

Dressed in Opihr gin, mandarin sauce, pickled radish

TOM YUM CHICKEN BITES

Kaarage chicken, tom yum mayo

AVOCADO DIP

Sweet potato chips

'BLOOMIN' ONION

Truffled mayo

PEARL BARLEY RISOTTO

Stracciatella, herb oil, parmigiano reggiano, roasted pumpkin

CRAB & CLAM CASARECCE

QLD spanner crab, little neck clams, black garlic, panagrattato, chilli

HARISSA GLAZED BEEF CHEEK

Lettuce cups, boa buns, chilli sauce, yoghurt

SIDES

PARMESAN TRUFFLE FRIES

TORN BREAD IN THAI BROTH

DESSERT

ADD FOR \$7 PER PERSON

Based on 1 dish between 4 people



BEVERAGE PACKAGES

STANDARD

2 HOURS \$49PP

3 HOURS \$59PP

COCKTAIL ON ARRIVAL - ADD \$15 PER PERSON

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

TAP BEER

Select tap beers

WHITE WINE

Edge of the World Sauvignon Blanc

ROSÉ WINE

Edge of the World Rosé

RED WINE

Edge of the World Shiraz Cabernet

SPARKLING

Edge of the World Brut

BOTTLED BEER

Stella Artois, Hawthorn Pilsner & James Boags Light

NON-ALCOHOLIC

Juice, soft drink



THE ROOK
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BEVERAGE PACKAGES

PREMIUM

2 HOURS \$65PP

3 HOURS \$75PP

COCKTAIL ON ARRIVAL - ADD \$15 PER PERSON

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

TAP BEER

Select tap beers

WHITE WINE

Earth Works Riesling, Alpha Box & Dice Pinot Gris, Eden Road Long Road Chardonnay

ROSÉ WINE

Conde Valdemar Rosé, Domaines de Triennes Rosé

RED WINE

Alpha Box & Dice Grenache, SYP Double Love Trouble Pinot Noir/Shiraz, Alpha Box & Dice Montepulciano

SPARKLING

Alpha Box & Dice Zaptung Prosecco, Chandon Brut

BOTTLED BEER

Hawthorn Pilsner, Balter XPA, Stella Artois, James Squire Orchard Crush Cider

NON-ALCOHOLIC

Juice, soft drink



THE ROOK
ROOFTOP

BEVERAGE PACKAGES

OPTIONS & UPGRADES

ADD OUR HOUSE SPIRITS TO YOUR PACKAGE FOR \$10 PER HEAD PER HOUR.

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.

