



Functions Package

Menu Options

Dining room only

The Jester- Entrée and Main \$54pp

The Joker- Entrée, Main and Dessert \$62pp

Menu Option- Choose two for alternate drop

Entrée-

- Cheesy polenta wedges-fresh parmesan and aioli
- *Wild Mushroom Arancini-* Taleggio, escalivada and truffled cauliflower puree
- *Chargrilled squid-* Spring Chorizo, new potato, tomato and parsley tagine, fresh lemon GF DF
- *Carpaccio-* dill, chives, tomato, chilli flakes, lemon, olive oil GF DF
- *Caesar salad-* cos lettuce, crisp prosciutto, soft boiled egg, white anchovy, house dressing and pangrattato
- *Sweet potato salad-* caramelised onion, currants, rocket, watercress, coconut yoghurt GF DF V
- *Fish taco-* Grilled fish, fragrant rice, slaw, aioli, cilantro and tomato salsa GF DFO

Mains-

- *Chicken Paillarde-*summer salad, kipfler potato, eschallot, cherry tomato, baby caper, rocket, citrus labne GF DFO
- *Market Fish (Will change depending on week)-* House-made coconut green curry, choy sum and fragrant rice GF DFO
- *Eye Fillet-* Catalan roasted Vegetables, Chermoula and potato puree (Escalivada) GF
- *Roast Pumpkin ricotta spinach Rotolo*

Desserts-

- Vanilla bean Panna cotta- raspberries and praline
- Vanilla and white chocolate brullee- fresh raspberries
- Chocolate orange and ricotta tarte

Bar Functions Only

Shared Bar function menu

You have a minimum spend of \$30pp. Pre-order from this menu to the value of the per person spend for your group size. This must be confirmed 7 days before function.

House sourdough garlic, herb, olive oil and aged balsamic	\$12 DF, V, GFO
Marinated chargrilled squid Spring Chorizo, new potato, tomato and parsley tagine, fresh lemon	\$19 GF, DF
Jackfruit and black bean Nachos Grilled cheddar, sour cream, and sriracha add guac \$4 add pulled pork \$5	\$19 GF, VO
Soft Tacos x3	\$16 VO, GF, DFO
- Pulled pork, black bean, fragrant rice, grilled cheddar, sour cream, cilantro and tomato salsa \$19	
- Grilled fish, fragrant rice, slaw, aioli and sriracha \$19	
- Jackfruit and black bean, fragrant rice grilled cheddar, sour cream, cilantro and tomato salsa	
Patatas Bravas, fermented chilli and tomato sugo, lemon and garlic aioli	\$14 DF, V
Cheesy polenta wedges fresh parmesan and aioli	\$12
Wild mushroom Arancini Taleggio, escalivada and truffled cauliflower puree	\$16
Caesar salad cos lettuce, crisp prosciutto, soft boiled egg, white anchovy, house dressing and pangrattato \$16 GF available on request	
- Add chicken \$6	
- Add haloumi \$5	
Harissa cauliflower, tahini dressing and spiced almonds	\$15 GF, DF, V
Savoy cabbage, currant, spiced almond and parmesan slaw	\$9 GF

Shoestring fries \$6

Antipasti platter \$31 GFO
Sopressa salami, serrano, duck liver parfait, pickled caramelised eschallots, dip and sourdough crostini

Salumi platter \$31 GFO
Burrata, sopressa salami, serrano, cornichons and sourdough

Cheese Platter \$28 GFO
A trio of Fourme D'ambert Blue, Binnore Brie and Pyengana cheddar with quince paste, grapes, apricots, nuts and sourdough crostini

GF Gluten Free

GFO Gluten Free Option

DF Dairy Free

V Vegan

WHOLE VENUE HIRE

Friday

12pm - 6pm / min spend \$10k

6pm - 1am / min spend \$20k

Combined \$25k (All day) -5% service fee inclusive (to cover staff costs)

Saturday

12pm - 6pm / min spend \$10k

6pm - 12pm / min spend \$25k

Combined \$30k (All day) -5% service fee inclusive (to cover staff costs)

Tuesday - Thursday

Full day min spend \$15k -5% service fee inclusive (to cover staff costs)

Out of peak times

May - August

30% discount - Off peak e.g. \$25k x 30% = \$17500

- All whole venue hires are inclusive of Staff and Security this will not be deducted from your minimum spend.
- All whole venue hire fees are inclusive of food and beverage.

Once you have chosen which functions package you would like, please contact the restaurant directly. We ask that you please

Confirm via email, and then call us to discuss next steps.

E: bookings@thejokerandthief.com.au

Ph: (02) 4384 4330

FAQs

Q Do I have to pay a deposit ahead of time?

A For groups of 20+ guests, a 10% deposit is required.

Deposit refundable with 1-week notice of cancellation.

Q What is your cancellation policy?

A Deposits are non-refundable if you cancel your booking with less than 1-week notice.

Q What if some / all of my guests have particular dietary requirements?

A Our functions packages include gluten free and dairy free options. However, if any of your guests have particular dietary requirements, please notify us as far in advance as possible (1 week minimum). We will try our best to accommodate.

Q Can I make any changes to the menu I choose?

A Unless you have a food allergy or sensitivity, no changes can be made to set menus. Menus subject to seasonal change.

Q What if I want to make changes to my booking i.e. number of guests?

A All changes must be made with minimum 1 week notice.

Q Can our group do split bills?

A Yes

Q If we have children at our function, can they order from the Kids Menu instead?

A Yes. Please let us know if your number of guests includes children and we can discuss particulars with you over the phone.