

THE
JOKER
AND THIEF

functions
packages

the dining room

Functions of 20pp and above, all groups larger than 20 people will be placed in the dining room. The seatings times are as follows 5pm-8pm or 8pm-11pm. Payment to be made in full 24 hours before function and includes a 10% deposit to secure booking

the jester \$54pp

2 course: entree and main

the joker \$62pp

3 course: entree, main and
dessert

menu options

*choose two for an alternate drop

entrees

cheesy polenta wedges
fresh parmesan and aioli

wild mushroom arancini
taleggio, escalivada and truffled cauliflower puree

chargrilled squid GF DF
spring chorizo, new potato, tomato and parsley tagine, fresh lemon

market fish ceviche
cilantro, eschalot, chilli, lemon, olive oil and lime GF DF

caesar salad
cos lettuce, crisp prosciutto, soft boiled egg, white anchovy, house dressing and pangrattato

sweet potato salad GF DF V
caramelised onion, currants, rocket, watercress, coconut yoghurt

zucchini and asparagus salad GF V
mint, chilli, basil and almond

menu options

*choose two for an alternate drop

mains

chicken paillarde GF DFO

summer salad, kipfler potato, eschallot, cherry tomato, baby caper, rocket, citrus labne

market fish (will change depending on season) GF

quinoa, beetroot and feta salad, cauliflower puree and fresh herbs

eye fillet GFO

turkish inspired couscous, labne, and lemon.

mushroom truffle and thyme lasagne

with rocket & balsamic salad.

dessert

vanilla bean panna cotta

with raspberries and praline

ginger and cardamom brulee

blue berries and lemon balm

chocolate orange and ricotta tarte

the bar

The shared bar function menu includes a maximum of 20 People with 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.

menu options

JT sourdough 12 gfo
with house-made ricotta and evolving toppers

freshly shucked Sydney rock oysters 4.5each gf df
virgin mary consommé and fresh lemon

market fish ceviche 19 gf df
cilantro, eschalot, chilli, lemon, olive oil and lime

marinated chargrilled squid 19 gf df
spring chorizo, new potato, tomato and parsley tagine,
fresh lemon

menu options

king dory escabeche 21 GF DF
carrot, currants, sherry vinegar and spiced rice

chicken soft taco x3 20 GF DF
pulled chicken, black bean, fragrant rice, sriracha and lime

truffle and parmesan fries 9 GF

cheesy polenta wedges 13
fresh parmesan and aioli

wild mushroom arancini 16
taleggio, escalivada and truffled cauliflower puree

harissa cauliflower 15 GF V
tahini dressing, spiced almonds and lemon

zucchini and asparagus salad 16 GF V
mint, chilli, basil and almond
add chicken 6 add haloumi 5

caesar salad 16 GFO
cos lettuce, crisp prosciutto, soft boiled egg, white anchovy, house
dressing and pangrattato
add chicken 6 add haloumi 5

menu options

roast sweet potato salad 16 GF DF
caramelised red onion, currants, rocket and coconut yoghurt add
chicken 6 add haloumi 5

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, almonds and
sourdough crostini

GF gluten free
GFO gluten free option
DF dairy free
V vegan

F A Q s

how long do i have at the venue?

all functions will have a 3-hour seating limit. function seating times are 5pm or 8pm

do i have to pay a deposit/full ahead of time?

for groups of 20+ guests, a 10% deposit is required. full payment is required minimum 24hrs before function. deposit refundable with 1-week notice of cancellation.

what is your cancellation policy?

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

what if some of my guests have particular dietary requirements?

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.

FAQs

can I make any changes to the menu i choose?

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

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

all changes must be made with minimum 1 week notice.

can our group do split bills?

no. menu payment to be paid in full minimum day before event. although drinks on the night can be split between guests

if we have children at our function, can they order from the kids menu instead?

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



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