



# C BAR

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*Functions & Events*



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# Canape Platters



## Cold Canapes

### Mediterranean Croutes

Sundried tomatoes, fried capers, gilled haloumi strips & Beetroot Jam

\$68

### Smoke Salmon Rosette Croutes

Smoked Salmon with roasted capsicum harissa and tapenade

\$98

### Antipasto Platter

Selected Artisan Bread with Beetroot Jam, Marinated Feta cheese, Romesco Grapes, Dried Fruits, and Prosciutto, Smoked Ham, Salami and Olives

\$110

### Grilled Vegetable Crudites skewer

Zucchini, Onion, Mushroom & Cherry Tomatoes with honey soy dressing

\$60

### Tomato Bruschetta

Mini toast tomato and pesto basil bruschetta

\$60

## Hot Canapes *(25 pieces per platter)*

### Slow cooked Pork belly Bites

Pork Belly cooked for 3 hours and dressed in Rendang sauce

\$98

### Spiced Beef Meatballs

Oven baked Beef topped with house made glazed mustard & pineapple sauce

\$85

### Cajun Chicken Strips

Seasoned Cajun Chicken strips drizzled with honey mustard dressing

\$85

### House Made Dumplings

Pork, prawns & Barramundi filled dumpling with Soy & Sesame chilli oil

\$85

### Lemon Pepper Calamari

Seasoned, dusted & fried calamari drizzled with Maple Lemon Vinaigrette

\$68

### Battered Barramundi Bites

Battered and fried to perfection topped with homemade Tartare sauce

\$98

### Beef sliders

Beef burger with lettuce, tomato, cheddar cheese and mustard aioli

\$85

### Pumpkin & feta Arancini

Roasted Pumpkin tossed in a Fetta risotto mould, dusted with Japanese breadcrumbs & topped with tomato chutney

\$68

## Dessert Canapes *(25 pieces per platter)*

### French Toast Churros

Brioche dipped in an egg cinnamon mixture and toasted, drenched with cinnamon sugar topped with maple halves strawberry and drizzled with chocolate sauce.

\$68

### Seasonal Berries Cheesecake Tartlets

Cheesecake tartlets topped with seasonal berries drizzled with strawberry coulis.

\$95

### Caramel Squares

Smooth creamy caramel on a gluten free coconut and hazelnut meal base topped with chocolate and caramel ganache.

\$110

# Alternate Menu

2 course - \$66 (please choose 2 dishes from 2 courses)

3 course - \$80 (please choose 2 dishes from 3 courses)

## Entrée

- **Seared Scallops** served with a cauliflower puree and chambord pepper orange glaze (gf)
- **Tomato and Basil Bruschetta** served on toasted ciabatta bread topped w feta cheese & balsamic glaze (gfo)
- **Lemon Pepper Calamari** served w chilli aioli
- **Garlic King Prawns** in a white wine, garlic and chive cream sauce served with steamed rice (gf)
- **Pan Seared Dumplings** pork, prawn & barramundi filled dumplings accompanied by a soy & sesame chilli oil

## Main

- **Rump 250g** prime grass fed beef, served medium with potato terrine glazed with mayo bearnaise, broccolini with garlic infused annatto oil and a red wine demi glaze (gf)
- **Sweet Potato Gnocchi** house made sweet potato gnocchi served with sundried tomatoes, grilled haloumi, chorizo and peas on a sage and green pea sauce finished with romesco
- **Crispy Skinned Barramundi** served w green beans, turmeric chat potatoes w garlic confit and sundried tomatoes on a marbled sauce (gf)
- **Herb Marinated Roasted Chicken Supreme** served w a herb Vinegrette, fried polenta cake, grilled zucchini & fetta salad w a lemon olive oil (gf)
- **Lemon Pepper Calamari Salad** crispy fried calamari dusted in a lemon pepper seasoning, mixed lettuce, cucumber, red onions, tomatoes, fresh orange segments & a lemon maple dressing topped w fried onions

## Dessert

- **Sticky Date Pudding** served with walnut & macadamia crumble, hot butterscotch sauce & vanilla ice-cream
- **Banoffee Pie** made on crunchy biscuit base with sliced banana, caramel sauce, chocolate sauce, topped with vanilla ice-cream and whipped cream
- **Fruit Salad** fresh seasonal fruit salad with greek yogurt and locally made organic granola (gfo)



# Beverage Options

Cash Bar / Bar Tabs / Beverage Packages

## Bronze

3hr - \$48pp 4hr - \$58pp ADD SPIRITS - \$9pp per hour

Stonegate Chardonnay Pinot Noir Sparkling, SA  
Stonegate Sauvignon Blanc, SA  
First Creek Botanica Chardonnay, NSW  
Deakin Estate Pinot Noir, VIC

### Beers & Ciders

Great Northern Original, Great Northern Super Crisp, Peroni Leggera, Apple Cider

## Silver

3hr - \$58pp 4hr - \$68pp ADD SPIRITS - \$9pp per hour

Stonegate Chardonnay Pinot Noir Sparkling, SA  
Totara Sauvignon Blanc, NZ  
First Creek Botanica Chardonnay, NSW  
Mondiale Shiraz, SA  
Cheeky Devil Cabernet Sauvignon, WA

### Beers & Ciders

Great Northern Original, Great Northern Super Crisp, Peroni Leggera, Apple Cider  
Twisted Palm Pale Ale, Byron Bay Lager

## Platinum

3hr - \$95pp 4hr - \$105pp

Dal Zotto NV Pucino Prosecco, VIC  
821 South Marlborough Sauvignon Blanc, NZ  
Penfolds KH Autumn Riesling, SA  
Hollick The Bard Chardonnay, SA  
Fickle Mistress Pinot Noir, NZ  
Dal Zotto Sangiovese Cabernet, VIC

### Beers & Ciders

Great Northern Original, Great Northern Super Crisp, Peroni Leggera, Apple Cider  
Twisted Palm Pale Ale, Byron Bay Lager, Corona, James Squire Alcoholic Ginger Beer

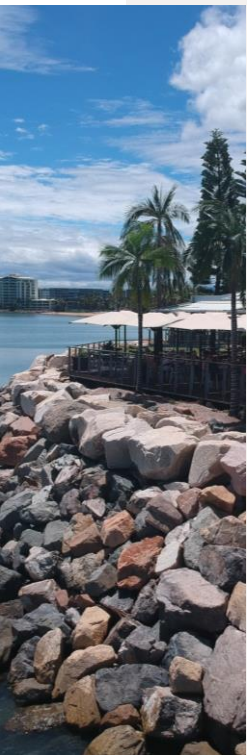
### House Spirits

Russian Standard, Bundaberg Rum, Bombay Sapphire Gin,  
Jim Beam, Dewar's White label





# Venue Hire Fees

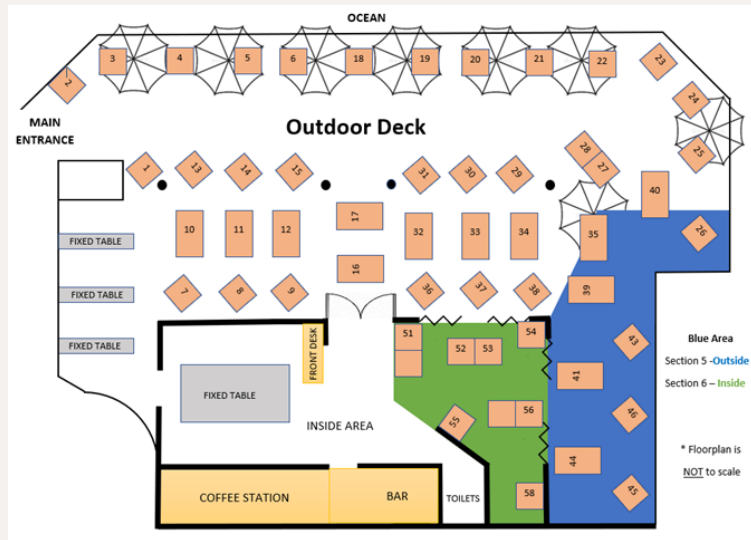


## Section 5 or 6

### Costs:

Section 5 or 6 areas - Complementary hire when F&B is organised

\* \$250 non-refundable deposit to secure area, amount comes off total F&B bill on conclusion



## Quarter - Half - Full Venue

### Costs: All costs are minimum spends

Quarter - \$3,500    Half - \$6,500    Full - \$12,500

\* Please contact our functions manager to discuss deposits etc

\* All prices are based on "off peak" periods

