



COENE'S

— BAR & EATERY —

FUNCTIONS MENU

VENUE HIRE

FULL VENUE HIRE

Monday to Thursday \$6500

Friday to Sunday \$7500

HALF VENUE HIRE

Bar section - standing or seated

OR Restaurant - seated

Monday to Wednesday \$3500

VENUE CAPACITY

FULL VENUE

BAR SECTION

RESTAURANT SECTION

SEATED

90

40

40

STANDING

115

50

-



CANAPE MENU

Available for half and full venue hire
Not available Saturday or Sunday day time - only after 5pm

Minimum 20 people

5 options \$25 pp
7 options \$35 pp
9 options \$40 pp

SMOKED SALMON BLINI gf*
with dill crème fraîche

WHITEFISH KOKODA CEVICHE gf / df

PORK & PISTACHIO RILLETTE df

MOZZARELLA & CHERRY TOMATO CROSTINI v
with balsamic vinegar

PRAWN SLIDERS
with Cajun tzatziki and pickled cucumber

PEAR & BLUE CHEESE gf / v
with walnut and witloof

TOMATO & MOZZARELLA ARANCINI v

PULLED BEEF BRISKET CROSTINI df
with chipotle mayo

CAULIFLOWER FRITTERS v / ve

gf gluten free / df dairy free / v vegetarian / ve vegan / * by request

GRAZING TABLE

\$500 minimum spend for 20 people or less
\$25 pp for more than 20 people

Table size ranges from 1.2m to 1.5m depending on booking size

Full vegetarian table available on request
Full vegan table available on request - additional costs apply
Gluten free and dairy free options also available

SELECTION OF CURED MEATS
ham, brisket, salami, pepperoni, prosciutto

SELECTION OF CHEESE
comte, gouda, blue cheese, brie

FRESH BREAD & DIPS
sourdough, hummus, romanesco

RANGE OF SPREADS & CRACKERS
fig and pear relish, quince paste

RANGE OF SEASONAL FRUITS

MIXTURE OF NUTS

OLIVES & PICKLED ITEM
pickled cabbage, capers, gherkins, cucumbers

GRILLED & FRESH SEASONAL VEGETABLES



SET MENU

Minimum 40 people

2 courses \$60

3 courses \$75

ENTRÉE

SMOKE FISH PÂTÉ gf*

with cucumber and sourdough

LAMB CROQUETTE df*

with pickled veg and mint labneh

BEET TARTARE gf* / df* / v / ve*

with lemon crème fraîche and rye crackers

MAIN

SOUS VIDE LAMB RUMP gf / df

with confit garlic and herb roast kumara with a port wine reduction

CRISPY SKIN PORK BELLY gf

with carrot purée and braised french onions

MARKET FISH gf

with Anna potatoes and a tomato/avo salsa

VEGETARIAN DISH df / v / ve

charred Mediterranean vegetables with vegan mashed potatoes

TO FINISH

TROPICAL FRUIT TRIFLE

charred pineapple, ginger and a sherry infused sponge
with passionfruit syrup

STICKY DATE PUDDING

with Vanilla ice cream and caramel sauce

CHOCOLATE MOUSSE

with peanut praline and chocolate chunks

gf gluten free / df dairy free / v vegetarian / ve vegan / * by request

PLATTERS

FRIED PLATTER serves 6 / \$60

KOREAN FRIED CHICKEN gf

SALT AND PEPPER SQUID df

TOMATO AND MOZZARELLA ARANCINI v

HALLOUMI FRIES v

FRIES v / ve

MEAT & CHEESE serves 6 / \$60

SELECTION OF 3 MEATS

SELECTION OF 3 CHEESES

FRESH BREAD WITH DIPS gf* / df*

OLIVES v / ve

VEGGIE PLATTER serves 6 / \$60

OLIVES v / ve

FRESH BREAD WITH DIPS gf* / df*

ALMOND RICOTTA & CRACKERS

GRILLED & FRESH VEGETABLES

FRESH SEASONAL FRUITS

MIXTURE OF NUTS

DESSERT BOARD serves 6 / \$60

PEANUT BUTTER BROWNIE

LEMON MERINGUE TART

ALMOND FRIANDS

CHOCOLATE MOUSSE

CANDIED NUTS

SEASONAL FRUITS

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