

A rooftop dining area featuring long wooden tables and white cushioned chairs. The background includes a white brick wall with a grid of potted plants and a large green plant on the right. The text 'SUB_URBAN' is overlaid in the top right, and 'Events Packages' is centered in the middle.

SUB_URBAN

DINING + ROOFTOP

Events Packages

Feast Menu

\$60 per person

Entree

Brewers boards to share

A selection of sliced cured meats, including salami, bresaola and prosciutto served with pickled vegetables, Mt Zero olives, farmhouse cheeses and sourdough (GFO)

Mains - *Choice of two*

Braised lamb shoulder, preserved lemon gremolata, fried capers (GF, DF)

Confit chicken with verjuice and sage (GF)

Pan fried Gnocchi with asparagus, snap peas, herbed white pan sauce & Saint Agur blue cheese (Veg, VGO, DFO)

Slow roasted sirloin with watercress salad and port jus (GF)

Roast pork belly w. black garlic mustard and pickled apple (GF, DF)

Sides

Chefs selection of seasonal sides from our gardens

Canape dessert - *Add \$15 (choice of three)*

Strawberry and ricotta Cannoli with almond

Peanut butter cheesecake

Lemon tartlet

Churros w. chocolate sauce

Orange Polenta cake



Canape Menu

Small \$55pp (5 canape + 1 large + 2 dessert)

Large \$75pp (6 canape + 2 large + 3 dessert)

Canapes

Cold

Prosciutto di parma wrapped black savourine, fig chutney, frisee, aged balsamic (GF)

Gin and ginger cured salmon, horseradish cream on yuzu compressed cucumber (GF)

Smoked Duck breast, brioche crouton, maple beetroot

Line caught Sardines on char grilled baguette with pickle shallots (DF, GFO)

Steak tartare on garlic sourdough toast (DF, GFO)

Hot

Baked Camembert with basil pesto crisps (Veg)

Crispy halloumi, beetroot labneh, pepper gastrique strawberry (GFO, Veg)

Lamb kofta with green tahini yogurt and pomegranate (GF)

Polenta chips with truffle aioli (V, GF)

Dukkah Popcorn cauliflower and chicken

Larger plate canapes

Hoisin chicken slider, summer slaw and aioli (GFO)

Crisp Pork belly w. black garlic mustard, yuzu pickled apple (GF, DF)

Pan fried Gnocchi with asparagus, snap peas, herbed white pan sauce & Saint Agur blue cheese
(Veg, VGO, DFO)

Seared sirloin steak w. soba noodle salad (DF)

Canape dessert

Strawberry and ricotta Cannoli with almond

Peanut butter cheesecake

Lemon tartlet

Churros with chocolate sauce

Orange Polenta cake

Add Brewers Boards - \$15pp

A selection of sliced cured meats, including salami, bresaola and prosciutto served w. Mt zero olives, pickled vegetables, farmhouse cheeses and sourdough (GFO)

