

# CASTLEROSE

SUPPER CLUB

Our sub terranean venue can be booked for private functions. The space is for those chasing an intimate experience. The decadent, plush and somewhat lavish space offers intimacy and an unmatched vibe. Bespoke & luxury dining awaits your guests with the flexibility to customize and personalize your dining and drinking options as you see fit. Perfect for small format weddings, milestone birthdays and exclusive corporate events. Audio visual options also available.



## Capacity:

Seated Functions – 40 guests (lunch or dinner)  
Cocktail Functions – 70 guests (from 12pm daily)

Large Groups – from 7 – 40 guests (seated)  
(see set menu's \$75pp or \$95pp)



**MENU \$75PP (SEATED)**

Bread & butter  
Profiterole with smoked salmon parfait  
House charcuterie

Roast chicken, preserved lemon, tarragon & gravy

Sides  
French fries, aioli,  
Charred broccolini, flaked almonds

Eton mess

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**MENU \$95PP (SEATED)**

Bread & butter  
Profiterole with smoked salmon parfait  
House charcuterie  
Scallop Escabeche, sauce gribiche & horseradish cream

Roast chicken, preserved lemon, tarragon & gravy  
Angus Rib Eye, red wine sauce

Sides  
French fries, aioli,  
Charred broccolini, flaked almonds

Eton Mess

# Cocktail Functions

GRAZING \$30PP

## CHARCUTERIE

Prosciutto di Parma  
Mild Salami Romano  
Mortadella

## CHEESE

Kris Lloyd Brie  
Heidi Farm Gruyère (hard)  
Tarago River 'Shadows of Blue'  
Fromagerie Poitou Goat Cherve  
Berthaut Epoisses (wash rind)

(Curate your own plates or have our chef create them)



All grazing plates include:

Breads & Lavosh  
Selection of Dried Fruits  
Olives / Pickle / Mustard Fruits

# Cocktail Event Menu

Nothing is set, the choice is yours so pick as many as you want

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## SMALL BITES \$5 EACH

### PRAWN DEVEILED EGG

Prawn Egg Custard  
Prawn Gribiche

### ARANCINI V

Rice, peas, corn, buffalo  
mozzarella

### BRUSCHETTA V

Roast beets & goats cheese

### KING FISH TACO

Ceviche / Tomato Salsa / Avocado  
Crispy Corn Tortilla

### BEEF TARTAR

Cornichons / Capers / Egg Yolk /  
Anchovy / Potato Chips

### PARMESAN PROFITEROLE

Grilled Leek / Potato + Truffle  
Mousseline / Chive

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## MORE SUBSTANTIAL \$12 EACH

### FISH & CHIPS

Battered / fried fish or grilled  
chips & tartare sauce

### BEEF SLIDER

Charred Slow Cooked Beef patty  
cheese, burger sauce, iceberg, pickle

### TERIYAKI CHICKEN

BBQ Chicken Skewer, Teriyaki Glaze

### BEEF SKEWER

Marinated Angus beef, Korean glaze

### CRISPY CHICKEN SLIDER

Crumbed chicken breast, kewpie mayo  
iceberg lettuce

### SOFT SHELL CRAB

Soft shell crab, wasabi mayo,  
japanese bread

# Beverage Packages

2 hour duration \$55 pp

3 hour duration \$65 pp

4 hour duration \$75 pp

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The package includes:

Sparkling Wine

Rose

2x White (choice)

2X Reds (choice)

Bottled Beer + Light Beer

Non-Alcoholic Wine & Beer

(Speak to our wine guy and curate your own wine package)

## ADD ONS

Spirits +19 pp

Champagne priced as per our regular menu +165 per bottle

## COCKTAILS

(1 pp on arrival) + 20 pp

- House Negroni
- Our Old Fashioned (Rum or Bourbon)
- Espresso Martini
- House Spritz (Campari, Aperol or Select)
- Vanilla & Peach Bellini

(Speak to our team about having cocktail options  
for the duration of your event)

