



# BARROW

Kitchen | bar | event hub

Thank you for choosing Barrow for your function or event. This package is based on exclusive use of our function venue , partially or entire venue hire (based on 3 hr usage, extension available upon request)

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## Function Hour

Lunch: 11.30pm to 2.00pm (unless arranged)

Dinner: 5.00pm to 9.00pm (unless arranged)



At Barrow we offer sit-down dining or standing cocktail style for all function groups. You will find a sample menu below. We are happy to cater for the specific dietary requirements of your guests if advised in advance.

Please note that menus are subject to change due to unforeseen produce unavailability.

\*minimum spend apply



# SET MENU

2 course \$49pp | 3 course \$59pp  
(alternate drop)



## ENTREE (choose 2)

- Lemon pepper squid dusted in secret seasoning, house tartare, lemon, rocket (gf)
- Honey roasted pumpkin, mixed leaves, Spanish onion, parmesan, Persian feta, balsamic glaze, topped with crispy sweet potatoes (v,vgo,gf, dfo)
- Bourbon glazed chicken wings served with gherkin pickles (gf, df)

## MAIN (choose 2)

- Signature pork ribs slow cooked for 6 hours, served with dad's bourbon and steakhouse chips
- Pan-fried barramundi, carrot puree, sautéed seasonal vegetables topped with dust olive, crispy capers, lemon butter beurre blanc (gf,dfo)
- Pumpkin pesto linguine with roasted pumpkin, roasted capsicum, sun-dried tomato, basil pesto in creamy sauce
- Crumbed breast chicken topped with creamy garlic Australian tiger prawns, crispy bacon, guacamole, hollandaise
- Shrimp Fra Diavolo fettuccine cooked in creamy garlic, onion and white wine sauce, topped with parmesan shards

## DESSERT

- Sticky date pudding, butterscotch sauce, caramel hockey hockey ice cream
- Dark choc pudding, choc soil, berry compote, vanilla ice cream

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*v : vegetarian*

*gf : gluten free (not coeliac) please let us know if you are coeliac*

*gfo : gluten free option available*

*vgo : vegan option available*

*dfo dairy free option*



# CANAPES

4 OPTIONS \$22/PP | 6 OPTIONS \$33/PP | 8 OPTIONS \$44/PP

MINIMUM 25 PEOPLE

- *Vegetable spring rolls with sweet chilli dipping sauce*
- *BBQ meaty pizza wheels*
- *Seasonal fruit kebabs*
- *Free range chicken satay with creamy peanut and green Thai curry dipping sauce*
- *Beef sliders*
- *Mini home-made chicken and mushroom pies*
- *Mini quiche Lorraine and/or spinach and feta quiche*
- *Blinis with smoked salmon trout and dill cream*
- *Cheesy Arancini rice balls with marinara dipping sauce*
- *Eight hour slow cooked pork belly with apple slaw and wholegrain mustard jus*
- *Smoken salmon roses on cucumber with mint cream cheese*
- *Mini quiche Lorraine and/or spinach and feta quiche*
- *Fresh oysters with red onion vinaigrette (\*Additional Market Price/pp)*



# BEVERAGE PACKAGE

\$45PP DURATION 2HR.

BEVERAGE PACKAGES AVAILABLE FOR A MINIMUM OF 25 GUESTS.

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- Selection of wines (sparkling, white, rose and red)
- Beers (Great Northern Original, Great Northern Super Crisp, Corona, Hanh Premium Light)
- Sommersby Apple Cider, selection of juices and soft drinks

## **SPIRITZ**

*Add our spirit package to a beverage package of your choice for an additional \$10pp per hour.*

*Spirit package includes: Vodka, Gin, Bourbon, Whisky*