
FUNCTION MENU

Prices per person

CANAPÉS

Fresh Shucked Oysters ^{GF}

w/ sherry vinegar and eschallot dressing \$4

Snapper Ceviche ^{GF}

w/ chilli, lime and sesame crackers \$5

Rose Prawns ^{GF}

King Prawn in marie rose sauce w/ lemon and paprika served in gem lettuce \$8

Onion & Cheese Tarts ^V

w/ caramelised onion and salted riccotta \$5

Buffalo Wings

w/ sour cream and chives \$4

Ricotta Gnocchi ^V

fried w/ pesto \$5

Peking Duck Bao

w/ chilli, shallots, cucumber & hoisin in fresh bao \$7

Beef Bao

w/ shaved cabbage sriracha mayo \$7

Silken Tofu Bao ^V

w/ shaved cabbage & sriracha \$7

Mushroom Francini ^V

w/ romesco sauce \$4

Chicken Liver Parfait

on crostini w/ balsamic glaze \$6

SHARED PLATES

Mixed Fries ^V

includes sweet potato and potato fries \$5

Cripy Cauliflower ^{GF V}

w/ fresh herbs, chipotle mayo & lemon \$4

SB Mezze Platter

chef selected seasonal sharing plate of dips, cheese and charcuterie \$10

SWEET

Chocolate Mint Pot ^{GF}

w/ macerated berries & candied peppermint \$5

Ginger Brûlée ^{GF}

w/ rhubarb compote \$5

*See bar food menu for further food options for your function.

We tailor each event to your specific needs, including: live music, whiskey tastings, shirt/suit fittings and styling sessions.

All functions incur a 5% service charge for staff gratuity.

Shirt Bar is a licensed venue, up to 180 people.

Enquiries:

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