



THE VENUE

Located in the heart of James Street, Cru is the perfect spot for your next celebration. The venue offers a selection of private and semi-private function spaces to suit any occasion. We look forward to working with you to deliver a memorable experience.

THE WINE ROOM

Hidden within our cellar, The Wine Room accommodates 10-22 guests. Surrounded by striking floor-to-ceiling walls of wine, this private dining room is perfect for an intimate dinner celebration, complete with dedicated food and beverage staff.





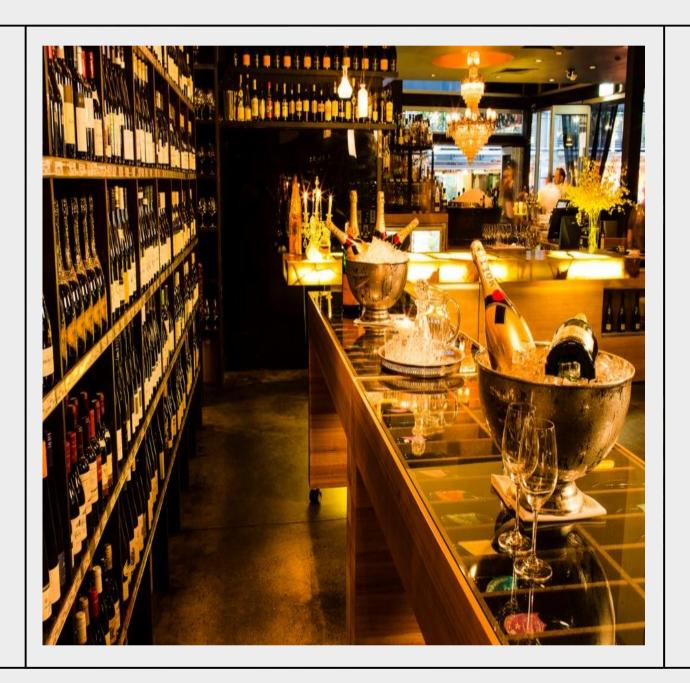
THE GARDEN LOUNGE

Tucked away from the action, our lush Garden Lounge is ideal for a private cocktail celebration of up to 30 guests or sit-down for up to 16. Featuring secluded banquette seating and surrounded by greenery, enjoy share plates, and relax in this breezy space.

THE COCKTAIL LOUNGE

Occupying a prime corner position,
The Cocktail Lounge is a fantastic spot
for celebrating with up to 15 of your
closest, set against the backdrop of
James Street's vibrant nightlife. Enjoy
banquette seating, roaming canapés,
dedicated beverage staff and more
in our most sought-after space.





CELLAR

For something a little larger, our Cellar can be booked exclusively for up to 40 guests, allowing full use of our retail space including a private entrance and bar, as well as dedicated staff to cater to your every need.

CANAPÉS MENU

(Minimum 10 per item excluding charcuterie boards)

\$6 EACH

Oysters, yuzu mignonette

Truffle and taleggio arancini

Chicken liver pâté, brioche

Pork dumplings, sweet hot sauce

Small, sweet treats

Kfc bites, lemon aioli

\$9 EACH

Baked Noosa scallops, cauliflower puree, fresh herbs (3) gfo

Beef tartare, crisp toast

Portabello mushroom, ricotta gnocchi (substantial)

Braised beef cheek ragout, fusillli, reggiano (substantial)

Fresh ceviche w corn chips

Five-spice squid, lemon aioli

\$37 EACH

Saison salumi charcuterie board, 4 cured meats, bread, pickles

Artisan cheese board, 3 cheeses, conserve, crackers

0.85% SURCHARGE ON ALL CARDS 10% SURCHARGE APPLIES ON SUNDAYS | 15% SURCHARGE ON PUBLIC HOLIDAYS





SET MENU | 2 COURSES | \$65PP

ENTRÉE (SHARED)

Pork dumplings, sweet hot sauce Saison salumi charcuterie board, bread, pickles Five-spice squid, lemon aioli

MAIN (CHOICE OF)

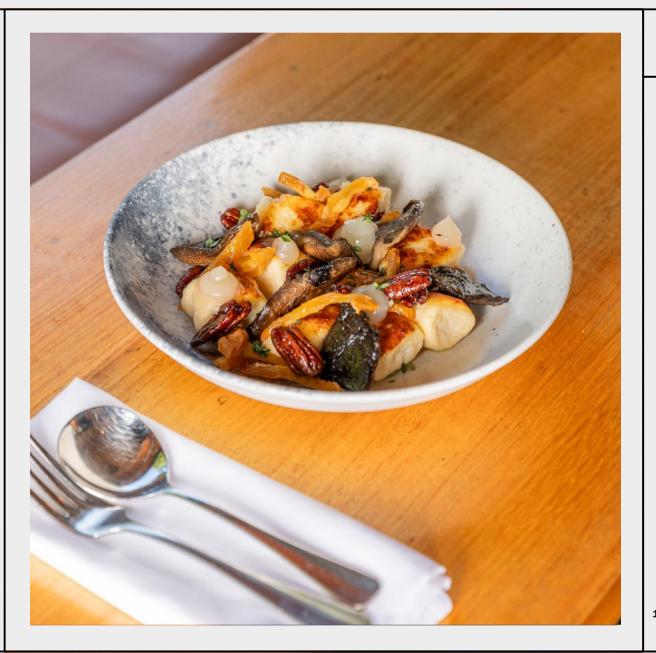
Butchers cut, chips, gem lettuce salad, diane sauce

Market fish, shaved golden beetroot, spring vegetables, citrus dressing (gf)

Portabello mushroom, ricotta gnocchi, blue cheese, pear, pecans, burnt butter

 $0.85\% \ {\tt SURCHARGE} \ {\tt ON} \ {\tt ALL} \ {\tt CARDS} \\ {\tt 10\%} \ {\tt SURCHARGE} \ {\tt APPLIES} \ {\tt ON} \ {\tt SUNDAYS} \ | \ {\tt 15\%} \ {\tt SURCHARGE} \ {\tt ON} \ {\tt PUBLIC} \ {\tt HOLIDAYS} \\$

OPTIONAL ADDITION | \$5 PER PERSON Danny's bread, cultured butter



SET MENU | 3 COURSES | \$85PP

FIRST COURSE (SHARED)

Oysters, yuzu mignonette
Fromage stuffed fried olives
Pork dumplings, sweet hot sauce

SECOND COURSE (SHARED)

Five-spice squid, lemon aioli

Chicken liver pâté, brioche, port reduction

Char-grilled asparagus, blood orange hollandaise, hazelnut pangrattato

THIRD COURSE (CHOICE OF)

Butchers cut, chips, gem lettuce salad, diane sauce

Market fish, shaved golden beetroot, spring vegetables, citrus dressing (gf)

Portabello mushroom, ricotta gnocchi, blue cheese, pear Pecans, burnt butter

FINAL COURSE

Leatherwood honey, almond feulletine, lemon & chamomile curd

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SET MENU | 3 COURSES | \$105 PP

ENTRÉE (CHOICE OF)

Char-grilled asparagus, blood orange hollandaise, hazelnut pangrattato

Baked Noosa scallops, cauliflower purée, fresh herbs (3) gfo

Beef tartare, anchovy emulsion, crisp toasts

MAIN (CHOICE OF)

Butchers cut, ale mustard, spinach, café de Paris

Market fish, shaved golden beetroot, spring vegetables, citrus dressing (gf)

Portabello mushroom, ricotta gnocchi, blue cheese, pear, pecans, burnt butter

SIDES (SHARED)

Chips, truffled whole egg aioli

Gem lettuce salad, waterside dressing

TO FINISH

Leatherwood honey, almond feuilletine, lemon & chamomile curd

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START PLANNING TODAY! 07 3252 2400 | functions@crubar.com | 11am - late 0.85% SURCHARGE ON ALL CARDS 10% SURCHARGE APPLIES ON SUNDAYS | 15% SURCHARGE ON PUBLIC HOLIDAYS

