

THE SOMERTON • **S** • BAR & BISTRO



functions

THE SOMERTON • S • BAR & BISTRO

welcome

The Somerton Bar & Bistro provides a spectacular beach front location for your next function. Our venue caters for weddings, social events and corporate functions small and large. Our functions are personally tailored, planned and executed by owners & venue managers Kate & Charles to meet your specific requirements.

If you would like more information or would like to pop in and see us personally, just contact **Kate on 0402 891 040** or **email functions@thesomerton.com.au**

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the details...

Saturday evenings April - October, require a **\$4000 minimum spend**, however there is no venue hire fee.

Saturday evenings November - March require a **\$5000** minimum spend, no venue hire fee.

Other days of the week, minimum spends vary and can be negotiated.

Our capacity is 150 guests for cocktail style or 120 for sit-down.

You are welcome to choose catering from one menu, or a combination. We have a range of gluten free and vegetarian options also, feel free to ask about these.

Beverage tabs may be set at any dollar amount, we will liaise with you throughout the day / night as to where the tab is sitting. Alternatively you can have guests pay for their own drinks, which also contributes to the minimum spend.

Beverage tabs may be narrowed down to a select few of your choice, in which case a custom menu will be designed for your guests to choose from. Any other drinks will be purchased by the guests themselves. Otherwise, you may leave the tab open and let guests choose from any beer / wine etc. **No subsidised drinks.**

You are welcome to bring in decorations and should you like to drop anything off the day before, we can accommodate this. Likewise, if you wish to leave anything here and pick up during the week after your function, this can be arranged.

With regards to music, you're welcome to bring in a DJ or band (**guidelines apply**), or alternatively just plug in a device – laptop / iPhone etc. – straight into our audio system via an auxiliary cable.

We also have a large screen TV should you wish to run a slide show of photos. This just requires you to bring in a laptop with HDMI capability (we have the cable).

We are licensed until midnight, meaning we do have to cease serving alcohol at midnight and guests are to exit the venue by 12.30am.

There is a lift if any of your guests require this.

The table setup for the venue can be discussed prior. We can leave the dance floor area free. We can also set up a cake and gift table or sign table if need be.

Table cloths are provided free of charge for all high-top tables. Any additional cloths requested will be charged at \$10 each. These are available in black or white.

All platter and canape food is walked around the room by staff, with drinks served at the bar.

We welcome any questions; Kate can be contacted on 0402 891 040 or at functions@thesomerton.com.au

THE SOMERTON

• S •

BAR & BISTRO

platters

hot

CHUNKY CHIPS • GF

With aioli & tomato sauce

\$55

SIDEWINDERS

With sweet chilli & sour cream

\$65

SWEET POTATO CHIPS • GF

With aioli

\$65

CHICKEN BREAST NUGGETS • GF X50

With tomato sauce

\$65

GOURMET BEEF PIES X20

With tomato sauce

\$70

SAUSAGE ROLLS X20

\$70

MINI LEEK & GRUYERE TARTS • V X16

\$70

SMOKED CHICKEN & SAFFRON ARANCINI X20

\$60

MUSHROOM & LEEK ARANCINI • V X20

\$60

ASIAN PLATTER

Dim Sims x20 Samosas • VE x 20
Spring Rolls • VE x20 Prawn Cones x10

\$85

SALT & LEMON PEPPER SQUID **GFA** X1KG

\$75

PIZZA 12" **GF & VE AVAILABLE**

\$25ea

- Mushroom & leek with Persian feta • V
- Prawn & chorizo
- BBQ Chicken
- Ham & pineapple

cold

HOUSE-MADE DIPS • V

\$60

****GF & VE AVAILABLE****

with crudites & pita

ASSORTED SUSHI • GF

\$95

OYSTERS • GF X36

Natural

\$160

Kilpatrick

\$160

ANTIPASTO ****GF AVAILABLE****

\$140

Marinated olives, sun-dried tomatoes, Persian feta, cured meats, smoked salmon, olive oil, dukkah, grissini & breads

CHEESE ****GF AVAILABLE****

\$140

Selection of cheeses, mixed nuts, quince paste, dried fruits, Lavoche & crackers

SEASONAL FRUIT PLATTER

\$75

****GF & VE AVAILABLE** may incur extra cost**



THE SOMERTON

• S •

BAR & BISTRO

canapés

minimum 30 guests

5 items 30 pp • 7 items 37 pp • 10 items 50 pp

hot

MUSHROOM & QUINOA W FETA

LAMB W MINTED PEA PESTO • GF

SMOKED CHICKEN ARANCINI W AIOLI

VEGETARIAN FILO PARCELS W TOMATO RELISH

SALMON FRITTERS W AIOLI

ANGUS BEEF SLIDERS • GFA

CRISP PORK BELLY, APPLE & CELERY
REMOULADE • GF

sweet

VANILLA PANNA COTTA, STRAWBERRIES &
BALSAMIC • GFA

LEMON MERINGUE TART • GF

CHOCOLATE FUDGE CAKE • GF

PROFITEROLES

cold

TOMATO & BASIL BRUSHCETTA • GFA

SMOKED SALMON, DILL CREAM FRAICHE CROSTINI

HONEY BAKED RICOTTA & PICKLED MANDARIN • GF

BEEF TARTARE, AIOLI & CRISP BREAD • GFA

CHICKEN PATE, PASSION FRUIT AND PISTACHIO ON
RYE CRISP • GFA

CHICKEN TERRINE WITH LEEK AND ORANGE JAM • GF

CITRUS CURED SALMON WITH AVOCADO AND CRISP
BREAD • GFA

OYSTERS WITH SHALOTTE VINAIGRETTE • GF

SA PRAWNS WITH SAFFRON AIOLI • GF

****GF AVAILABLE** may incur extra cost**



THE SOMERTON

• S •

BAR & BISTRO

grazing table

minimum 30 guests

40 pp

SELECTION OF CURED MEATS - PROSCIUTTO, TRIPLE SMOKED HAM, SALAMI, CHORIZO

TASMANIAN SMOKED SALMON

MARINATED PENFIELD OLIVES

PERSIAN FETA

MARINATED VEGETABLES

SELECTION OF LOCAL & IMPORTED CHEESE

QUINCE PASTE & PICKLED MANDARINS

OLIVE OIL & DUKKAH

HOUSE MADE DIPS

NUTS & DRIED FRUITS

SELECTIONS OF BREADS & CRACKERS



THE SOMERTON



BAR & BISTRO

set menu

minimum 30 guests

ALTERNATE DROP

| | |
|---------------------------|-------|
| 2 ENTREE 2 MAIN | 55 pp |
| 2 MAIN 2 DESSERT | 53 pp |
| 1 ENTREE 2 MAIN 1 DESSERT | 61 pp |
| 2 ENTREE 2 MAIN 2 DESSERT | 69 pp |

GUEST CHOICE add 6 pp

ADDITIONAL COURSES add 6 pp

main

CHICKEN BREAST • GF
prosciutto, truffle farce, asparagus, potato galette & red wine jus

PORK SCOTCH • GF
apple puree, roast cauliflower, cavolo nero crisp & red wine jus

BEEF TENDERLOIN • GF
roast pumpkin, leek jam, broccolini & red wine jus

NT BARRAMUNDI • GF
spinach puree, olive & potato skordalia

ATLANTIC SALMON • GF
dukkah crust, quinoa tabouli & aioli

LAMB RUMP
eggplant, broccolini, Persian feta & saffron pearl cous cous

LENTIL AND PEA MASALA • GFA
rice pilaf, pappadums & raita

entree

MALAYSIAN LAKSA • GF
bean shoots & fresh herbs

RICOTTA AND PUMPKIN CRESPELLA
Napolitano sauce, Grana Padana Parmesan & pepitas

LEEK AND GRUYERE TART • GFA
with rocket salad

VIETNAMESE CHICKEN AND WATERMELON NOODLE SALAD • GF

CHILLED BEEF TENDERLOIN • GF
truffle hummus, caper and cornichon salsa & Pendleton olive oil

CURED ATLANTIC SALMON • GF
potato salad, pickled beetroot & fennel

PRAWN CUTLETS • GF
avocado salsa & cocktail sauce

dessert

LEMON MERINGUE TART • GFA
with vanilla bean ice cream

PAVLOVA • GF
cream and berries

CHOCOLATE FUDGE CAKE • GF
double cream & berry coulis

BASIL PANNA COTTA • GFA
balsamic strawberries & vanilla biscuit

STRAWBERRY & CHAMPAGNE JELLY • GF
cream & meringues

THE SOMERTON

• S •
BAR & BISTRO

tasting menu one

minimum 30 guests

85 pp

SOUR DOUGH ROLLS & WHIPPED BUTTER

entree

LEEK AND GRUYERE TART • GFA

VIETNAMESE CHICKEN AND WATERMELON NOODLE SALAD • GF

CURED ATLANTIC SALMON, POTATO SALAD, PICKLED BEETROOT & FENNEL • GF

main

PORK BELLY, APPLE PUREE & ROAST CAULIFLOWER • GF

BEAN & QUINOA RAGOUT & CREAMY POLENTA • GF

LAMB RUMP, PEA PESTO & RED WINE JUS • GF

dessert

PASSION FRUIT CHEESECAKE • GF

CHOCOLATE FUDGE CAKE • GF

THE SOMERTON

• S •
BAR & BISTRO

tasting menu two

75 pp

SOUR DOUGH ROLLS & WHIPPED BUTTER

entree

SAFFRON SMOKED CHICKEN ARANCINI & AIOLI

PRAWN CUTLETS, AVOCADO SALSA & COCKTAIL SAUCE • GF

CARAMELISED ONION & PERSIAN FETA TART • GFA

main

BEEF TENDERLOIN, ROAST PUMPKIN, LEEK JAM & RED WINE JUS • GF

MOROCCAN CHICKPEA, CAPSICUM POT & SHAVED ASPARAGUS • GF

CHICKEN, PROSCIUTTO, BASIL & PINE NUT, POTATO GALLETTE & AIOLI • GF

dessert

BASIL PANNA COTTA, BALSAMIC STRAWBERRIES & VANILLA BISCUIT • GFA

LEMON MERINGUE TART & BLUEBERRY COMPOTE • GFA

Sparkling

| | |
|--|-----------------------------|
| Patrick of Coonawarra P Series Chardonnay Pinot Noir Limestone Coast | 8 • 38 Piccolo 15 |
| Patritti NV Lavoro Sparkling Shiraz McLaren Vale | 10 • 48 |
| Emmalene Sparkling Pinot Noir Adelaide Hills | 11 • 53 |
| Alpha Box & Dice Tarot Prosecco NV Murray Darling | 9.5 • 46 |
| Signature Sparkling Pink Moscato Adelaide Hills | 8 • 38 |

Rosé

| | |
|--|-----------|
| Patrick of Coonawarra P Series Rosé Limestone Coast | 8 • 38 |
| Anvers Razorback Road Rosé Adelaide Hills | 10.5 • 49 |
| Patritti Lavoro Grenache Rosé McLaren Vale | 10 • 48 |

Nightcap

Patritti NV Marion Vineyard Tawny 12yo **Adelaide** 7

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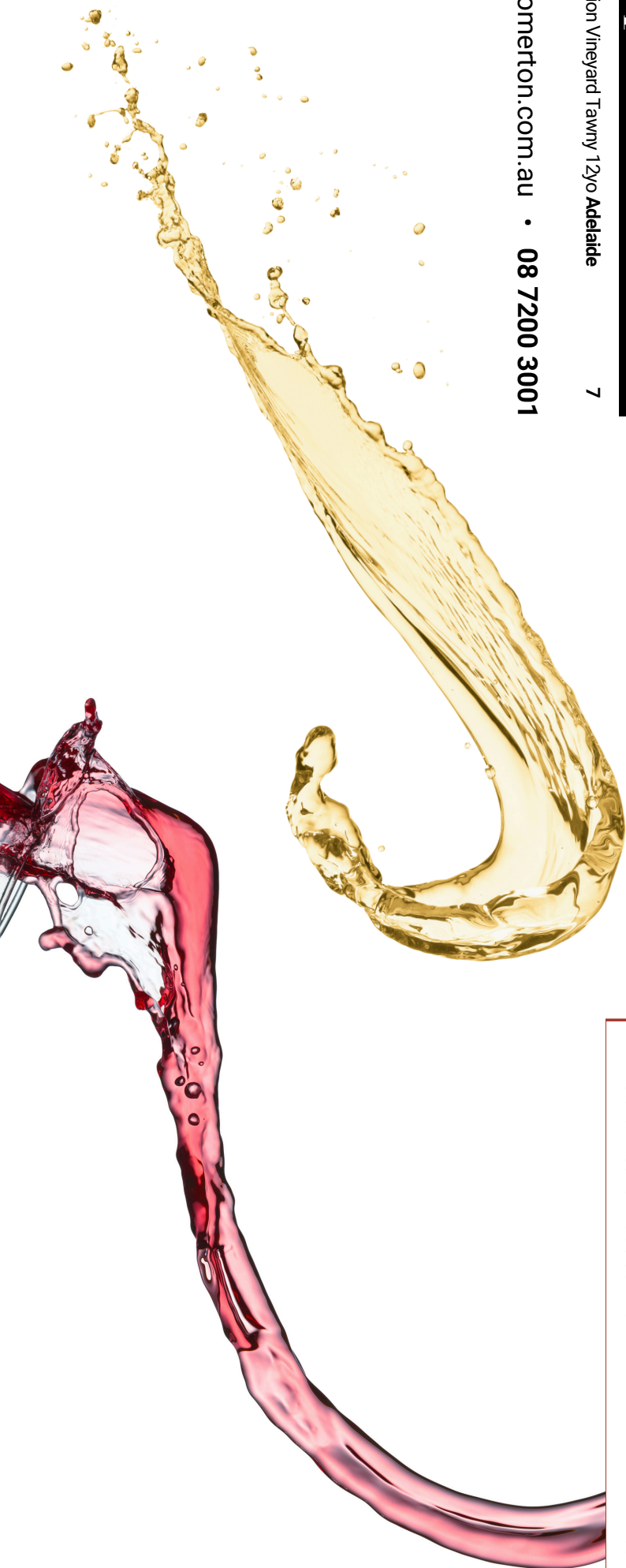
Whites

| | |
|--|-----------|
| Anvers Kingsway Chardonnay Adelaide Hills | 10.5 • 49 |
| Patritti Lavoro Sauvignon Blanc Adelaide Hills | 10 • 48 |
| 3 Tales Sauvignon Blanc Marlborough NZ | 9.5 • 46 |
| Patrick of Coonawarra P Series Sauvignon Blanc Limestone Coast | 8 • 38 |
| Fox Creek Sauvignon Blanc Adelaide Hills | 10 • 48 |
| Eldredge 'Blue Chip' Riesling Clare Valley | 10.5 • 49 |
| Patrick 'Two Blocks' Riesling Coonawarra | 10 • 48 |
| Emmalene Pinot Gris Adelaide Hills | 11 • 53 |
| Patritti Lavoro Pinot Grigio Adelaide Hills | 10 • 48 |
| Alpha Box & Dice Tarot Pinot Grigio Adelaide Hills | 9.5 • 46 |

WINE

Reds

| | |
|--|-----------|
| Alpha Box & Dice Tarot Grenache Regional SA | 9.5 • 46 |
| Signature Coordinates Tempranillo Adelaide Hills | 10.5 • 49 |
| Patritti Lavoro Grenache McLaren Vale | 10 • 48 |
| Patrick 'Two Blocks' Cabernet Sauvignon Coonawarra | 11 • 53 |
| Eldredge 'Blue Chip' Shiraz Clare Valley | 12.5 • 59 |
| Patrick of Coonawarra P Series Shiraz Limestone Coast | 8 • 38 |
| Patritti Lavoro Shiraz McLaren Vale | 10 • 48 |
| Fox Creek Shiraz McLaren Vale | 10 • 48 |
| Emmalene Pinot Noir Adelaide Hills | 11 • 53 |



beer & spirits

CRAFT BEER

Big Shed Brewing Co.

South Coast Brewing Co.

Please see our selection at the bar

BEER ON TAP *Please see our selection at the bar*



SPIRITS

| | |
|------------------------------|------|
| Jim Beam | 9.5 |
| Johnnie Walker Red | 9.5 |
| Bombay Sapphire | 9.5 |
| Hendricks Gin | 12 |
| Coffin Bay Gin | 12 |
| Smirnoff Vodka | 9.5 |
| Midori | 9.5 |
| Johnnie Walker Black | 10.5 |
| Galliano Black Sambuca | 11 |
| Cointreau | 10 |
| Jagermeister | 11 |
| Fireball | 11 |
| Canadian Club | 9.5 |
| Captain Morgan | 10 |
| Jameson | 10.5 |
| Glenfiddich | 14 |
| Jack Daniels | 9.5 |
| St Agnes | 9.5 |
| Bundy | 9.5 |
| Bacardi | 9.5 |
| Jose Ceurvo esp Gold Tequila | 11 |
| Baileys | 9.5 |
| Frangelico | 9.5 |
| Kahlua | 9.5 |
| Malibu | 9.5 |

BEER & CIDER

| | |
|---|------|
| Coopers Pale Ale | 9 |
| Coopers Stout | 9.5 |
| Coopers Pacific | 9 |
| Coopers Mild Ale | 8.5 |
| Coopers Sparkling | 9.5 |
| Coopers Light | 7.5 |
| Guinness | 12 |
| Great Northern | 8.5 |
| West End Draught | 9 |
| Hahn Gluten Free | 9 |
| Asahi | 9.5 |
| Corona | 9.5 |
| Peroni | 9.5 |
| Peroni 0.0 | 7 |
| Heineken 0.0 | 7 |
| Little Creatures Rogers | 8.5 |
| Little Creatures Pacific Ale | 12 |
| Little Creatures Hazy IPA | 12 |
| Little Creatures XPA | 12 |
| Sidewood Apple Cider | 10 |
| James Squire Orchard Crush | 10 |
| James Squire Ginger Beer | 11 |
| Rekorderlig - Strawberry & Lime • Mixed Berry | 11.5 |

RTD'S

| | |
|--|------|
| Cruisers - Raspberry • Pineapple • Guava • Lemon Lime | 11.5 |
| CC & Dry | 11.5 |