

EVENT SPACES



THE SIROCCO

Located on Level 1, The Sirocco is our largest function space and caters up to 110 people seated or 200 cocktail style.



THE SORRENTO

Located on Level 1 of our venue, The Sorrento is perfect for those intimate functions up to 30 people.



THE ALCOTT DINING ROOM

Located on the Ground Floor of the venue, The Alcott Dining Room is a light & airy space, perfect for a stylish cocktail style event.

Minimum Spend & Room Hire Applies



BITES & BOWLS



BITES

Fried Katafi Prawns,
Tomato & Olive Salsa

Cucumber Roulade with Crab,
Lemon & Chive Mayonnaise

Mushroom Arancini
with Black Garlic Aioli

Pesto Goats Curd & Capsicum Tartlet

Crostini, Feta, Roast Garlic,
Paprika & Slow Baked Tomato

Potato Pancake, Smoked Salmon,
Capers, Crème Fraiche, Lemon & Dill

Home-made Pork, Morcilla, Rosemary
'Sausage Roll', Spiced Tomato Pickle

Watermelon, Feta, Jamon Skewer

Barbequed Rangers Valley,
Wagyu Beef Skewer

Spinach & Manchego
Croquettes

\$6 each

MINIMUM ORDER OF 30 PER ITEM

SLIDERS

Mini Angus Beef Slider, Cheddar,
Tomato, Herb Mayonnaise, Pickles

Pulled Pork Slider, Avocado,
Pickled Red Onion

Halloumi Slider With Pesto,
Tomato & Pickled Red Onion

Grilled Chicken Slider with
Tomato, Cheese & Paprika Mayo

\$8 each

BOWLS

Red Wine Braised Beef Cheek,
Gremolata & Paris Mash

Tempura Cauliflower, Smoked
Paprika, Red Onion & Harissa Yogurt

Ricotta & Parmesan Dumplings,
Spiced Tomato

Risotto, Forest Mushrooms, Parmesan

Roast Pumpkin, Almond, Chickpeas,
Persian Feta & Tahini Yoghurt

\$10 each



ALCOTT PACKAGES

\$38^{PP}

5 Bites + 1 Slider

\$48^{PP}

4 Bites + 2 Sliders + 1 Bowl



LIGHT GRAZING PLATTERS



ANTI-PASTO SHARE BOARD

Grilled Eggplant & Capsicum, Scorched Pickled Onions, Red Saurkraut, Pickles, Parmesan, Bocconcini, Salsa Verde & Lavosh

\$80

MEAT SHARE BOARD

Jamon, Sopresso Salami, Morcon Grande, Pancetta, Quince & Pickles, Lavosh

\$90

CHEESE BOARD

International Cheeses, Quince Paste, Dried Fruits, Wafers & Lavosh

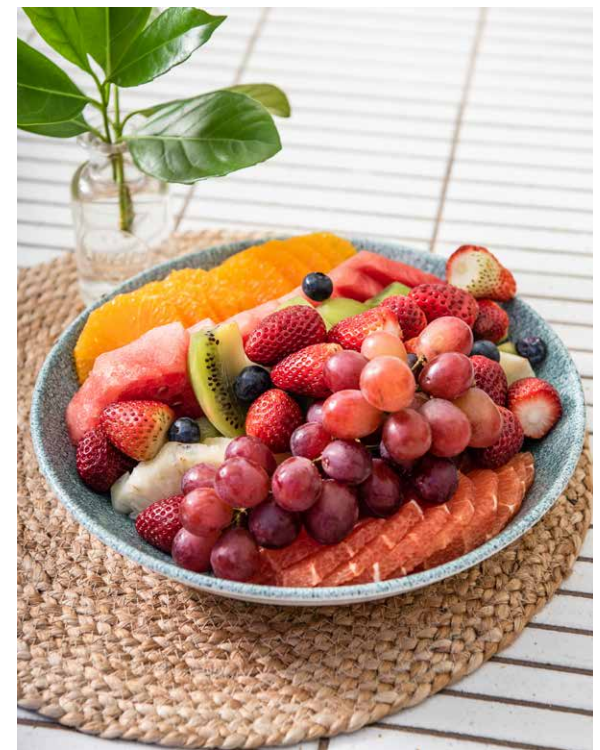
\$95



SLICED SEASONAL FRUIT BOWL

Watermelon, Pineapple, Pink Grapefruit, Kiwi Fruit, Strawberries, Navel Orange, Grapes

\$55



EACH PLATTER CATERES FOR 10 PAX



SOMETHING SWEET



CAKE SUPPLIER

coastalcakedesigns@gmail.com

Instagram: @coastalcakedesigns

Jade Driver



DESSERT CANAPES

Lemon Curd & Meringue Tartlet,
Honey Whipped Ricotta

Cinnamon Spiced Churros,
Warm Chocolate Ganache

Nutella, Pop Rock
& Coconut Truffle

Dolce Leche, Chocolate
& Hazelnut Bites

French Toast, Pistachio
& Berries

\$6 Each



TABLE SHARE MENU



TO START

- Mushroom Arancini
- Spinach & Manchego Croquettes
- Tempura Cauliflower with Smoked Paprika, Red Balsamic, Harissa Yoghurt
- Antipasto Meatboard
- Deni Latteria Burrata, Crisp Caper, Green Olive & Herb Dressing
- Crusty Bread, Marinated Olives, Extra Virgin Olive Oil & Balsamic

MAINS

- Grilled Free Range Chicken with Grilled Corn, Green Olives & Harissa Roast Potato Salad
- Whole roast Rump Cap, Pea Puree, Sauteed Mushrooms & Garlic, Red Wine Jus
- Whole Bbq Snapper, Spiced Tomato, Chili & Coriander Dressing
- Roasted QLD Pumpkin with Chermoula Marinade, Chickpeas, Pinenuts, Currants & Tahini Yoghurt

DESSERT

Choose One

Vanilla Bean Panna Cotta, Biscotti, Pistachio Praline, Fresh Berries & Double Cream

Tiramisu, topped with Chocolate Soil

ADD ON FOR \$15^{PP}

SERVED INDIVIDUALLY



2 COURSE \$68^{PP}

MINIMUM 30 PAX



THE ALCOTT EXPERIENCE



TO START

Choose Two

Mushroom Arancini, Black Garlic Aioli, Parmesan, Wild Rocket Salad

Tempura Cauliflower with Smoked Paprika, Red Balsamic, HarissaYoghurt

Huon Hot Smoked Salmon, Cos Heart, Pickled Radicchio & Beetroot, Fetta

Spanish Jamon, Quince, Guindilla Chilli, Caper Berries, Grilled Sourdough



MAINS

Choose Two

Pan-fried Tasmanian Salmon, Wilted Greens, Pinenuts & Chilli, & Paprika Butter

Whole Roast Rump Cap, Pea Puree, Sauteed Mushrooms & Garlic, Red Wine Jus

Chargrilled Free Range Chicken, Grilled Corn Kernels, Green Olives & Harrisa Potato Salad

Rangers Valley Black Flank, Mb +3, Celeriac Puree, Char'd Broccolini & Parmesan, Truffle Butter

Grilled Lamb Loin, Baked Ricotta, Marinated Red Peppers, Polenta Chips, Olives & Basil

2 COURSE \$75^{PP}

3 COURSE \$85^{PP}

MINIMUM 30 PAX

SERVED AS AN ALTERNATE DROP

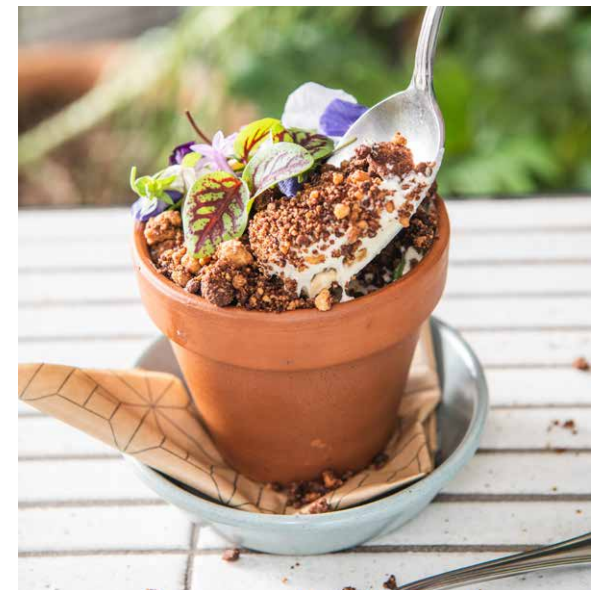
DESSERT

Choose Two

Flower Pot Tiramisu, topped with Chocolate Soil

Selection of Local Cheese's with Grapes, Quince & Lavosh

Vanilla Bean Panna Cotta, Biscotti, Pistachio Praline, Fresh Berries & Double Cream



THE

ALCOTT

LANE COVE



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