

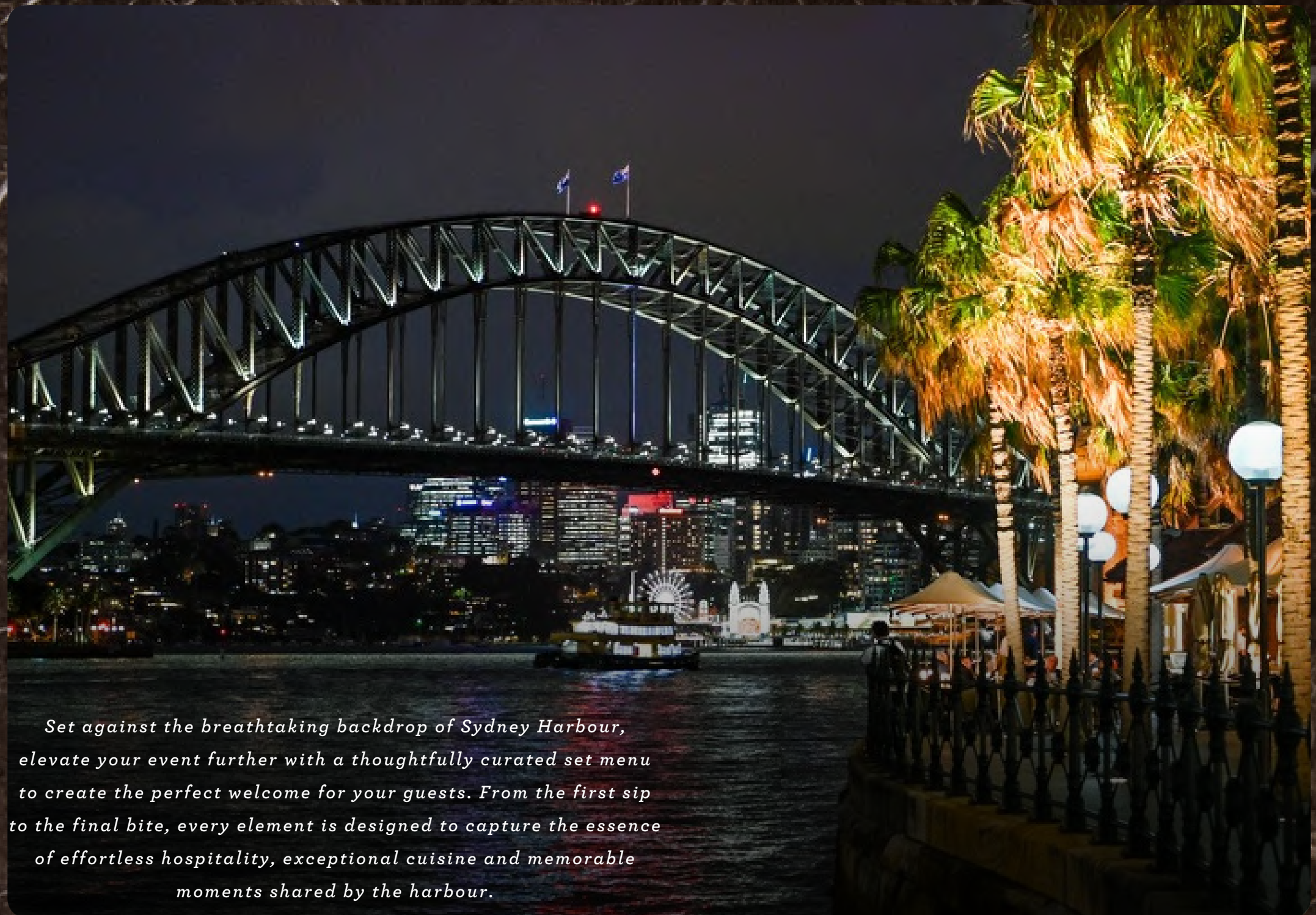
SEAROCK GRILL

— STEAK AND SEAFOOD —

A Harbourside Venue for
every occasion

*Searock grill - Quay level,
5 Macquarie Street, Circular Quay Sydney 2000
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www.searock.com.au*





Set against the breathtaking backdrop of Sydney Harbour, elevate your event further with a thoughtfully curated set menu to create the perfect welcome for your guests. From the first sip to the final bite, every element is designed to capture the essence of effortless hospitality, exceptional cuisine and memorable moments shared by the harbour.



Sir Frank's wine room

50 seated | 65 standing | Private or Semi Private

Sir Frank's room offers an exclusive and completely private space boasting an elevated and refined setting. Perfectly suited for a host of events from intimate small weddings, family celebrations and special occasions to private corporate events, product launches and boardroom style meetings; it can be transformed to suit any occasion and bespoke events of every kind while maintaining an elevated, private atmosphere.

Audio visual facilities | DJ | Live band | 65" Tv screen | Bespoke events | Private bar



The Country Lane

18 - 24 seated | Semi Private

"Timber-lined and intimate, the kind of space that's made for lingering"

Large enough for a group, snug enough to feel like your own private stretch of the restaurant. Ideal for casual and business group bookings, small celebrations, and family gatherings where good conversation matters as much as good food.

Perfect for: Casual & Business group bookings | Small celebrations | Family gatherings



Our Harbour Alleyway

18 seated | 25 standing | Semi Private

This is the perfect space for pre-dinner cocktails, drinks receptions, or standing casual networking events. Ideal for teams who want their own space without full venue hire.

Perfect for: Welcome drinks | Cocktail functions | Casual networking events





**Classic Steakhouse
selection-- \$85 pp**

2 course set menu

A classic steakhouse dining experience.
Begin with a selection of entrées served to the table,
followed by your choice of an individual main course.

Add a Prosecco on arrival* \$ 12 p.p
Add a Limoncello Spritz* \$ 14 p.p
Add Champagne on arrival* \$22 p.p

Dietary & Culinary requirements

*Please discuss all allergy & dietary requirements with our
reservation team.*

***Menu options can be altered to suit your requirements
however additonal charges may be applicable.***

Event details

*Groups below 15 guests can order on the day or pre- order with
our team. Groups of 15 guests and above must pre order 2 main
options for alternate drop service, entrees. Final numbers and
menu choices must be confirmed 48 hrs prior to the event date.*

Starter

made to share

Freshly baked garlic bread (V)

Entrees

Select two to share

Home made beef empanadas
w a side roasted walnuts & capsicum salsa

Fried calamari fillets
w a side of herb aioli & rocket leaves

Grilled halloumi cheese
w side of rocket leaves, dehydrated baby figs, & pine nuts

Main courses

250g Wagyu rump steak
Grain fed MS 4+, side of chips or salad & red wine jus

Grilled Australian barramundi
Baby radish, confit potato & fennel, mild cashew & chipotle salsa (gf,df)

Beer battered seafood basket
Fish, prawns, calamari, chips, tartare sauce, slice of lemon

Beef or Pork Ribs
½ rack of ribs, BBQ or chilli basting, w a side of chips

Add Dessert (+\$10pp)

Nutella panna cotta OR Jenny's citrus tart

V vegetarian - gf gluten free - df dairy free - nf nut free - M mixed origin - A Australian - I imported

***Chef's Signature
selection -- \$105 pp***



2 course set menu

Featuring our chef's signature dishes.
Perfect for special occasions, this selection brings a touch of culinary excellence to your event and delivers a dining experience your guests will remember

Optional add ons:

Add a Prosecco on Arrival* \$ 12 p.p

Add a Limoncello Spritz* \$ 14 p.p

Add Champagne on arrival* \$22 p.p

Dietary & Culinary requirements

Please discuss all allergy & dietary requirements with our reservation team.

Menu options can be altered to suit your requirements however additional charges may be applicable.

Event details

Groups below 15 guests can order on the day or pre-order with our team. Groups of 15 guests and above must pre-order 2 entree & main options for alternate drop service. Final numbers and menu choices must be confirmed 48 hrs prior to the event date.

Starter

made to share

Home made Hummus & avocado dip

Entrees

B.A veal medallions

Risotto of buckwheat & beetroot, capsicum & walnut salsa (gf, h)

Poached seafood salad

Poached prawns, calamari, octopus, mixed leaves, pink grapefruit, citrus dressing (M, gf, df, nf)

Slow cooked baby octopus

Hearty tomato & red wine salsa, crispy bread (A, df, nf)

Grilled halloumi cheese

Rocket leaves, dehydrated baby figs, pine nuts, evoo (v, df, gf)

Main courses

Served with super crunchy chips & garden salad

250g Wagyu sirloin steak

grain fed MSA4+, w red wine jus (gf,df,nf)

Oven baked salmon in banana leaf

Marinated in coconut cream & chilli jam, w a side of broccolini (A,df,gf)

Grilled tiger prawns

Garlic, chilli, parsley, white wine, evoo (A, gf, df, nf)

Half rack beef or pork ribs

BBq or Chilli basting (df, nf)

Add Dessert (+\$10pp)

Nutella panna cotta OR Jenny's citrus tart

V vegetarian - gf gluten free - df dairy free - nf nut free - M mixed origin - A Australian - I imported



**Searock's Surf n Turf
experience -- \$185 pp**

2 course set menu

Featuring our chef's signature dishes.
Perfect for special occasions, this selection brings a
touch of culinary excellence to your event and
delivers a dining experience your guests will
remember

Optional add ons:

Add a Prosecco on Arrival* \$ 12 p.p

Add a Limoncello Spritz* \$ 14 p.p

Add Champagne on arrival* \$22 p.p

Dietary & Culinary requirements

Please discuss all allergy & dietary requirements with our
reservation team.

Menu options can be altered to suit your requirements
however additional charges may be applicable.

Event details

Groups below 15 guests can order on the day or pre- order with
our team. Final numbers and menu choices must be confirmed
48 hrs prior to the event date.

**Set Menu
Options**

Starter

made to share

Home made hummus & avocado dip

from the Surf

Searock's indulgence seafood platter

*Crystal bay prawns, black mussels, natural oysters,
Tasmanian scallops, Moreton Bay bugs & whole WA Lobster, a side of
garden salad (df, gf, h)*

from the Turf

1.2 – 1.50 kgs sliced steak

Rib eye on the bone

or

Tomahawk on the bone

Side dishes

Super crunchy chips

Creamed spinach & parmesan gratin

Creamy garlic mushrooms

Add Dessert (+\$10pp)

Nutella panna cotta OR Jenny's citrus tart

V vegetarian - gf gluten free - df dairy free - nf nut free - M mixed origin - A Australian - I imported



Cocktail events



The ultimate social dining experience; bold, elegant and designed to encourage conversation at every event. Impress your guests with a fun, creative menu they'll love, without the formality of a sit-down meal.

Pair our canapes options with curated beverage packages featuring premium wines and beers.

Bespoke packages that are perfect for private occasions & corporate events

Design Your Own Menu

- 1- Decide on the duration
- 2- Choose your canape items (5, 7 or 9 varieties)
- 3- Pair with a beverage package OR Pair with a set menu

Canapes order

Duration	Servings	Cost p/p
1 hour	5 pieces	\$45 p/p
2 hours	7 pieces	\$65 p/p
3 hours	9 pieces	\$85 p/p

Canapes menu options

Chilled canapes

Olive and feta bites (v)

Smoked salmon bites, cream cheese, salmon roe

Prawn & crab bites (M)

Poached tiger prawn (A,Df), cocktail sauce

Sydney rock oyster (A,Df,Gf), lemon wedge

Hot canapes

Searock chicken wings (Nf,Df)

Wagyu beef sliders (Nf), lettuce, tomato, cheese, aioli, milk bun

Cheese empanadas (v), roasted capsicum salsa

Beef empanadas, roasted capsicum salsa

Tempura prawns (Nf), tangy dipping sauce

Fish & chips (Nf,Df), tartare sauce

Home made kangaroo spring roll (Nf), lemon myrtle dipping sauce

Steamed prawn dumplings (Nf), dipping soy sauce

Dietary & Culinary requirements

Please discuss all allergy & dietary requirements with our reservation team.

Crab bites and Olive bites can be made gluten free

V vegetarian - **gf** gluten free - **df** dairy free - **nf** nut free - **M** mixed origin - **A** Australian - **I** imported

Beverage packages



Classic package

WINES

The Hidden Sea Prosecco,

King Valley VIC

2025 Carillion Expressions Pinot Grigio,

Orange NSW

2025 Willowglen Rose,

Riverina NSW

2022 Torzi Matthews 'Mystic Park' Shiraz,

Barossa Valley SA

BEERS

Cascade Premium Light,

Great Northern Super Crisp Lager

Stella Artois | TAP

Package details

Package	2 hours	3 hours	additional hr
Classic	\$ 44 p/p	\$ 56 p/p	+\$ 12 p/p
Premium	\$ 59 p/p	\$ 73 p/p	+\$ 14 p/p
Signature	\$ 76 p/p	\$ 93 p/p	+\$ 16 p/p

We're happy to tailor our wine selections to your taste! Let your event manager know if you'd like to make any changes prior to the event.

Premium package

WINES

Ruggeri Prosecco Superiore 'Quartese',

Pedmonte Italy

2025 Howard Vineyard 400m Sauvignon Blanc,

Adelaide Hills, SA

2025 Pike & Joyce 'Soleil' Rose,

Adelaide Hills, SA

2024 Rob Dolan 'Black Label' Pinot Noir,

Yarra Valley VIC

BEERS

Cascade Premium Light,

Great Northern Super Crisp Lager

James Squire 150 Lashes Pale Ale,

Stella Artois | TAP

Signature package

WINES

Ruggeri Prosecco Superiore 'Quartese',

Pedmonte Italy

2023 Foxeys Hangout Pinot Gris,

Mornington Peninsula VIC

2024 "24" Rd by Gant & Co Chardonnay,

Margaret River, WA

2025 Medhurst Estate Rosé,

Yarra Valley VIC

2024 Riversdale Estate Pinot Noir,

Tamar valley Tasmania

2021 Rymill 'Classic' Shiraz,

Coonawarra SA

BEERS

Cascade Light, Asahi,

James Squire 150 Lashes Pale Ale,

Stone & Wood Pacific Ale,

Stella Artois | TAP



Responsible service of alcohol rules are enforced in this venue. Management reserves the right to refuse service of alcohol to intoxicated patrons. No beverage package refunds are given. One in all in applies for beverage packages. Wine vintages are subject to change

Dot the i's and cross the t's . . .

Contact person:

The primary contact person's full name, along with their phone number, must be submitted with the booking. This individual will act as the point of contact for the event, handling any questions and updates leading up to the day.

Menu Selection:

Please provide your chosen menu from the available options at the time of booking. Any changes to the menu after confirmation may result in delays or additional charges.

Event Confirmation & Deposit requirements:

Bookings act on a first in first served basis; to confirm your event, the contract must be signed and returned to Searock together with the 30% deposit paid. This deposit is non-refundable in the case of cancellation or a significant reduction in guest numbers after confirmation.

Tentative Holds:

Tentative bookings will only be held for two (2) business days. If no deposit or signed confirmation is received within this period, the booking will be automatically released.

Final Numbers and Full Payment:

Your event's final number of attendees and full payment are required no later than four (4) days before the event date. Any increases in guest numbers after this period will be subject to availability, and additional charges may apply.

Postponement:

Postponement of an event must be confirmed in writing.

NOTICE OF MORE THAN 72 HOURS: A change of date (if available) will be given at no additional charge. Prior to 72 Hours payments are non-refundable.

Accepted Payment Methods:

We accept Visa, Mastercard, and American Express. A 2% booking fee will apply to all transactions

Service Charges:

A 5% service charge will be applied to all group bookings and private events. Additionally, a 15% public holiday surcharge will apply to events held on public holidays to cover staffing and operational costs.

NOTICES & CANCELLATIONS

By the venue

This agreement and/or event may be cancelled by Searock at any time if an emergency or threat of danger to any person exists. The venue reserves the right to cancel the event should the restaurant be closed due to circumstances beyond its control, the client becomes insolvent or the event is deemed to threaten the reputation of the venue.

By the client

Cancellations of an event must be confirmed in writing.

(i) NOTICE OF 30 DAYS OR MORE: In the event of cancellation of your event, all payments made to date, inclusive of deposit payments will be refunded.

(ii) NOTICE OF LESS THAN 30 DAYS: In the event of cancellation of your event, 50% refund will be refunded in dining credits.

(iii) NOTICE OF LESS THAN 72 HOURS In the event of cancellation of your event, all payments made to date are non-refundable. The total projected spend (minimum guest numbers by package per head price) is payable to Searock within seven (7) days of receiving written cancellation. In special circumstances please speak to the event manager.

By proceeding with your booking, you agree to the terms and conditions outlined above. We look forward to hosting your event and delivering an exceptional dining experience tailored to your needs!