

YOUR NEXT EVENT

SOLUNA



Soluna Dining
EVENTS

Host your next event at Soluna.

Available Wednesday to Sunday

Lunch — 12pm to 3pm

Dinner — 5pm to 10pm

Open from lunch through to dinner, Soluna dining and bar is the perfect local spot for family get-togethers, relaxed meals, and catch ups over drinks. The large dining space spans inside and out, with a separate lounge and bar area.

SOLUNA



Executive Chef

RHYS CONNELL

Rhys has spent more than 10 years working in some of the best restaurant kitchens in Australia, including Sepia, The Gantry, and Society.

“It’s very much food I love cooking – not boxed into one specific cuisine but taking cues from Mediterranean and Asian flavours that just go well together and flow. Soluna’s dishes are not overcomplicated, just beautifully cooked ingredients that are delicious and feel kind of good for you.”



Soluna Dining **FOOD**

The approachable food menu offers a great mix of LA- inspired snacks, seafood, salads, pasta, and grill-style mains, and of course, a kid’s menu.

Soluna Dining
BAR

Indoor and outdoor high top bar.

Capacities:

Bar Sit Down: 80

Bar Cocktail: 100

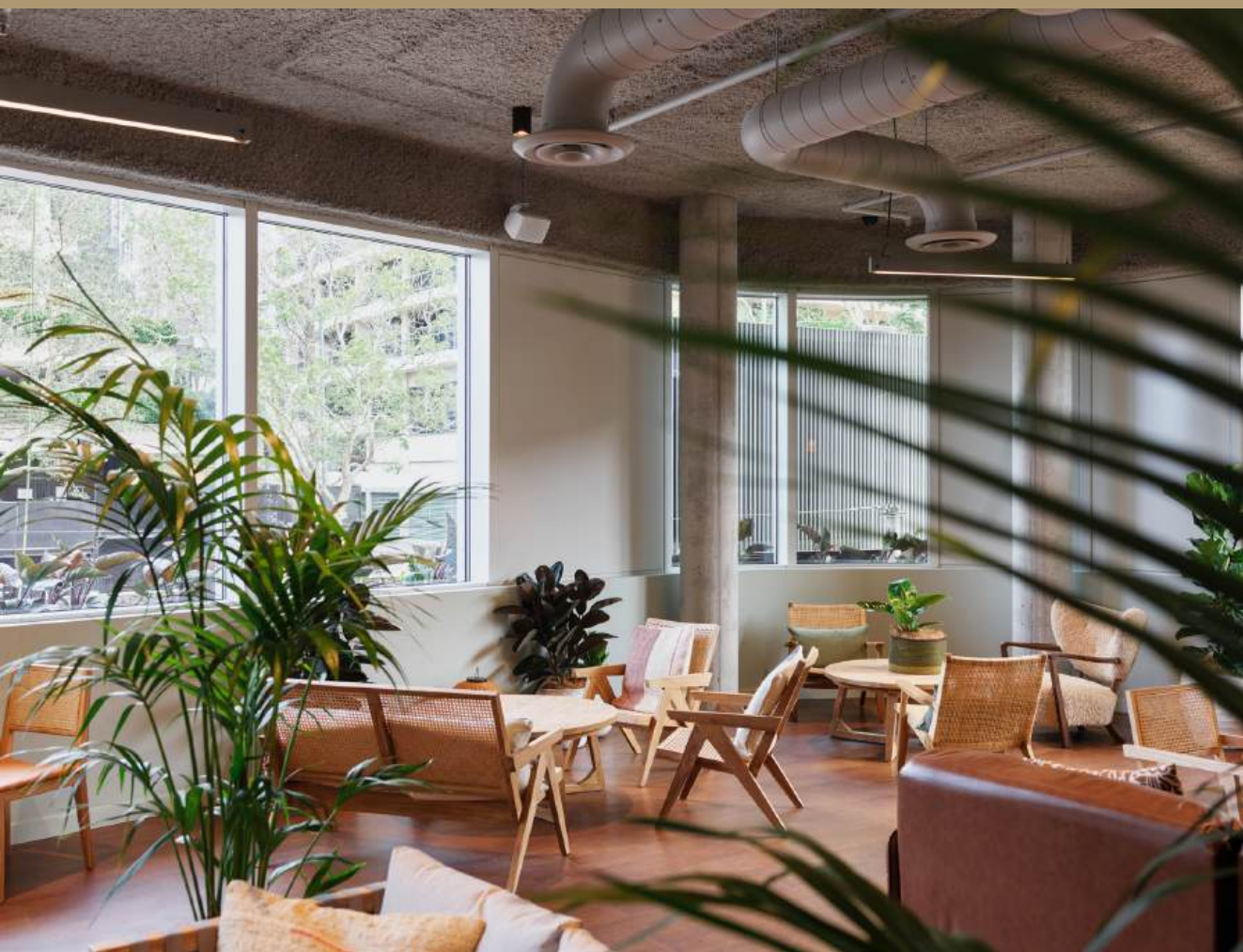


Soluna Dining
LOUNGE

Settle into the eclectic and cosy armchairs in the
Soluna lounge.

Capacities:

Lounge Cocktail: 50



Soluna Dining

DINING ROOM

Linger for a casual long lunch or dinner with family and friends in the 110-seater dining space which spills outside into the all-weather courtyard.

Capacities:

Full Restaurant Sit Down: 110

Full Venue Cocktail: 300

Large group restaurant bookings up to 50 guests seated

**A minimum spend on food and beverage applies and a 10% service charge is applied to your final bill.*

SOLUNA



Share Menu

THREE COURSE

ENTREE

Sourdough & cultured butter

Herbed falafel with cream cheese & chili

Yellowfin tuna, slightly dried tomato burrata & basil

Culatello cold cut, pickles & grissini

MAIN

Sourdough spaghetti, roast garlic miso & pepper

Sand whiting, almond & parsley

Roasted chicken waldorf & garlic yoghurt

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Fresh leaves dressed in tomato ponzu

Shoestring fries, potato skin salt

DESSERT

Grapefruit & Campari sorbet

Warm Madeleine, feta, honey, thyme



Please note, this is a sample menu only. Final menus cannot be confirmed until 10 days prior to your booking due to seasonal availability.

Sample Menu

\$40 PER PERSON

SMALL

Pressed prawn toast

Herbed falafel with cream cheese & chili

Culatello cold cut, pickles & grissini

SUBSTANTIAL

Mini Wagyu cheeseburger

Cauliflower, cheese & pepper

SWEET

Mini chocolate sabayon tart

Sample Menu

\$60 PER PERSON

SMALL

Pressed prawn toast

Herbed falafel with cream cheese & chili

Culatello cold cut, pickles & grissini

Spiced sweet corn fritter, lime

SUBSTANTIAL

Mini Wagyu cheeseburger

Basil pesto, fennel risotto

Cauliflower, cheese & pepper

SWEET

Mini chocolate sabayon tart

Monte Carlo ice cream sandwich

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Soluna

BEVERAGE MENU

Our bar has around 100 spirits, local craft beers on tap and in cans, as well as 12 cocktails celebrating Australian ingredients.

The wine list has domestic and international 300 wines, spanning classics through to young and new wave winemakers, including an exceptional back vintage of iconic vineyards.

Let our experienced Sommelier's guide you in your selection before your event, or on the night.



Standard Beverage Package

2 hours | \$60pp
3 hours | \$80pp

SPARKLING

NV Riva Dei Frati Prosecco Veneto, IT

WHITE

2023 Fattori Pinot Grigio Veneto, IT

ROSÉ

2023 Dominique Portet Fontaine Rose Yarra Valley, VIC

RED

2022 Cooter & Cooter Shiraz McLaren Vale, SA

COCKTAILS

A Night in Oaxaca

Coconut’s Orendain Blanco Tequila, Dry Vermouth, Mango & Soda

Pearseverance

Wyborova Vodka, Vermouth Bianco, Vanilla, Pear & Mint

BEERS

Byron Bay on tap

Premium Beverage Package

2 hours | \$100pp
3 hours | \$140pp

SPARKLING

NV Chandon ‘Blanc de Blancs’ Yarra Valley, VIC

WHITE

2022 Aphelion Welkin Chenin Blanc, Adelaide Hills, SA

RED

2020 Château Terrefort Lescalle Cabernet blend Bordeaux, FR

COCKTAILS

The Expatriate

Havana 3 Rum, Basil, Coconut & Citrus

Truffle and Chocolate Negroni

Beefeater Gin, Red Vermouth, Campari, Hazelnut, Chocolate & Truffle

BEERS

Byron Bay on tap

Little Creatures Pale Ale

Deluxe Beverage Package

2 hours | \$150pp
3 hours | \$210pp

SPARKLING

Moët & Chandon Imperial Champagne, FR

WHITE

2022 John Duval Plexus Roussanne, Marsanne, Viognier Barossa Valley, SA

2023 Usher Tinkler Paperwasp Chardonnay Hunter Valley, NSW

ROSÉ

2022 Chateau d’Esclans Whispering Angel Rose Provence, FR

RED

2018 Morningside Pinot Noir Coal River, TAS

2015 Yangarra Shiraz McLaren Vale, SA

COCKTAILS

Truffle and Chocolate Negroni

Beefeater Gin, Red Vermouth, Campari, Hazelnut, Chocolate & Truffle

Bee Real

Four Roses Bourbon, Montenegro Amaro, Vanilla & Honey

Pearseverance

Wyborova Vodka, Vermouth Bianco, Vanilla, Pear & Mint

BEERS

Byron Bay on tap

Kirin Hichiban

Please note, this is a sample menu only. Final menus cannot be confirmed until 10 days prior to your booking due to seasonal availability.

CONTACT US

Please contact our event's team if you have any questions or would like to start planning your next event.

hello@soluna.sydney

(02) 9044 6868

[Soluna.sydney](https://soluna.sydney)

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