

your next event

poetica

BAR & GRILL



private events | group dinners | weddings | parties & more

(02) 9067 4925 | poetica.sydney | hello@poetica.sydney

Welcome to Poetica Bar & Grill

Fire and charcoal are at the heart of Poetica – it's a restaurant where we celebrate incredible local produce through in-house dry-ageing, flame cooking, and artful fermentation - allowing natural flavours to shine as the true heroes of each dish.

When you ascend the stairs from Denison Street, you'll step into our sun-drenched space where an open kitchen showcases our charcoal Josper and hearth in action. Our seamless indoor-outdoor design features elevated dining above the bustling streetscape, offering both privacy and exclusivity, complemented by an inviting adjoining bar perfect for gathering.

Poetica is ideal for intimate celebrations, corporate events, weddings to brand showcases and everything in between. We offer flexibility from sit-down to canapé service across breakfast, lunch, or dinner. Each occasion is enhanced through exceptional cuisine, thoughtfully curated wines, and our distinctive atmosphere and service - creating truly unforgettable experiences.

With our convenient location at the Victoria Cross Metro exit, your guests will enjoy seamless access to our venue, making Poetica the premier choice for your next special event.



About The Venue

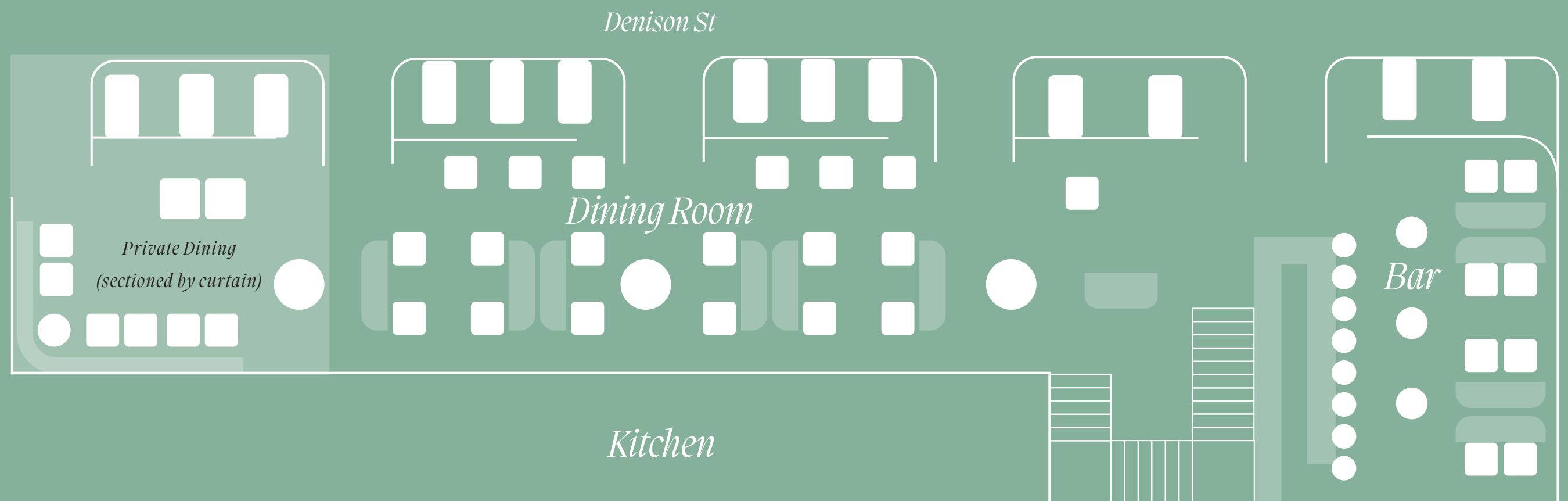
EVENT CAPACITY

Exclusive Hire: *120pax seated / 300pax standing*

Private Dining: *40pax seated*

Bar: *60pax standing*

We welcome groups of all sizes, from intimate gatherings of 20 guests to exclusive venue hire for up to 300 people. Our versatile spaces can be tailored to your needs — whether you prefer our private dining area, the bar with adjoining balcony, or the entire restaurant. Our dedicated events team will guide you through all options and help create the perfect configuration for your event, whether seated, standing, or a combination of both.



Sample floor plan only, subject to change without notice.

Our Spaces



PRIVATE DINING ROOM

Seated 40pax



BAR

Cocktail 60pax



EXCLUSIVE

Seated 120pax / Standing 300pax



Event Packages



Seated / Shared Menu

2 COURSE

\$90PP

Entrees

House-made cast iron bread, butter, sea salt
Beef tartare, bone marrow, beef fat lavosh
Dry-aged cobia, aji amarillo, pickled kumquat
Ash roasted beetroot, black garlic, butternut +

Mains

Riverine Angus Sirloin, bone-in, 400g MB 3+ ,
chimichurri Snapper, herb puree, salsa crude
Grilled sugarloaf cabbage, green goddess

Sides

House leaves, toasted seeds
French fries, vinegar salt

3 COURSE

\$110PP

Entrees

House-made cast iron bread, butter, sea salt
Beef tartare, bone marrow, beef fat lavosh
Dry-aged cobia, aji amarillo, pickled kumquat
Ash roasted beetroot, black garlic, butternut +

Mains

Riverine Angus Sirloin, bone-in, 400g MB 3+ ,
chimichurri Snapper, herb puree, salsa crude
Grilled sugarloaf cabbage, green goddess

Sides

House leaves, toasted seeds
French fries, vinegar salt

Dessert

Tart Tatin, wood-roasted pineapple
Chocolate layer cake, vanilla cream

ADD ON ITEMS

Sydney Rock oysters, mignonette, lemon	\$6ea
“Flambadou” oyster, nduja, guindillas	\$10ea
Roasted skull island prawns, fermented chilli vinaigrette	\$14ea
Fremantle octopus, black garlic, juniper	\$38
Southern calamari, Ginger vinaigrette, citrus	\$58
Jack’s creek, Sirloin on the bone 600g	\$120
Rangers Valley, Ribeye 800g	\$160
O’connor, T-bone 1kg	\$190
Rangers Valley, Tomahawk 1.5kg	\$298

All menus are subject to seasonal availability and changes. Minimum spends and service charges apply. Additional surcharges apply on Sundays and public holidays. Please speak to our team for further information on food requirements for your event.

Canape / Cocktail Events

STANDARD | \$65PP 2 HOUR

Small

Sydney Rock Oyster, mignonette, lemon

Fried olives, goats cheese

Radicchio, crispy onions, gouda

Onion Bhaji, green mustard

Substantial

Pork jowl, cos lettuce

Woodfired lamb neck croquette, rhubarb

Cheese jaffle, raw beef

Sweet

Walnut ice-cream sandwich, strawberry

PREMIUM | \$95PP 3 HOUR

Small

Flambadou oyster, nduja, guindilla

Fried olives, goats cheese

Onion Bhaji, green mustard

Radicchio, crispy onions, gouda

Raw tuna, chicken fat toast

Substantial

Pork jowl, cos lettuce

Woodfired lamb neck croquette, rhubarb

Tartare, mustard, onions

Swordfish skewer, black garlic, honey

Sweet

Walnut ice-cream sandwich, strawberry

Mandarin granita, crispy ginger

ADDITIONAL CANAPES

Small \$8ea | Substantial \$14ea | Sweet \$8ea

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Buffet Events

SAMPLE FOOD STATIONS \$90PP

Oyster Station

Fresh and “Flambadou” oyster

Seafood Station

Grilled prawn cocktail

Meat Station

Wagyu short rib, roman bean skewers Crispy Pork skewers

Grazing Station

Cheese, pickles, ferments, condiments Focaccia di recco, fresh bread, crackers Fries

Dessert

Blood orange, campari sherbet tartlet

We offer buffet service set up along our open kitchen countertops, giving guests a direct view of our culinary team at work. In addition to our food stations, you can welcome your guests with canapés roaming the room. Our team can help customise food stations to match your preferences and event style - let us know what you envision!



Breakfast

SHARED BREAKFAST MENU \$45PP

Tea and Coffee and Fresh Juice

Selection of pastries

Fruit platter

Malt soundough, cultured butter

Soft scrambled eggs

Parsley and pecorino sausage

BBQ truss cherry tomatoes

Smoked maple glazed thick cut bacon

Min 20 pax

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Bespoke Menus

With our experienced culinary and events team, Poetica can create bespoke experiences perfectly suited to your occasion. Whatever your vision, let us know and we'll ensure the event is guided by the aroma of wood and charcoal, complemented with delicious food and tasty drinks.

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Share your vision, guest count and budget with us in advance, and we'll curate a customised Poetica experience tailored specifically for your event.



Offsite Catering

Bring Poetica to you. Simply let our team know about your event, the location, and your requirements - we'll take it from there. Whether you're looking for an intimate gathering or a grand celebration, our team can adapt our offerings to suit your needs.

Our professional staff handles every detail, allowing you to enjoy your special occasion with complete peace of mind. Experience the same exceptional quality that defines Poetica, delivered seamlessly to your venue of choice.

Beverage Pack

STANDARD PACKAGE

\$65PP 2 HOURS

\$85PP 3 HOURS

Wines

2023 Marty's Sauvignon Blanc/Chardonnay,
Adelaide Hills, SA

2021 Marty's Rose,
Adelaide Hills, SA

2021 Marty's Cab/Shiraz,
Adelaide Hills, SA

Beer

Furphy

CLASSIC PACKAGE

\$95PP 2 HOURS

\$120PP 3 HOURS

Wines

NV Casa Copain 'Prosecco'
Yarra Valley, VIC

2022 Triennes Rosé
Mediterranee, France

2022 Wirra Wirra 12th Man Chardonnay
Adelaide Hills, SA

2022 John Duval 'Concilio' Shiraz
Barossa Valley, SA

Cocktails

Bloody Shiraz Spritz

Beer

Heineken

DELUXE PACKAGE

\$125PP 2 HOURS

\$160PP 3 HOURS

Wines

NV Chandon 'Blanc de Blancs'
Yarra Valley, VIC

2024 M de Minuty
Provence, France

2022 Domaine Mosnier 'Petit Chablis'
Burgundy, France

2024 Shaw & Smith Sauvignon Blanc
Adelaide Hills, SA

2023 42 Degrees South Pinot Noir
Yarra Valley, VIC

2022 John Duval 'Entity' Shiraz
Barossa Valley, SA

+ Upgrade to Moët & Chandon for \$45pp

Cocktails

Bloody Shiraz Spritz Yuzu & Peach Spritz

Beers

Furphy

Kirin

Stone and Wood Pacific Ale

Heineken





Minimum Spends

Minimum spends for events vary depending on the day of the week and services required.

Please reach out to our events team with details of your event, and we'll be happy to discuss the best available options that suit your needs and budget.

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Thank you.

Ready to create an unforgettable event?
Contact our events team to start planning your
special occasion at Poetica Bar & Grill

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1 Denison St, North Sydney

An Etymon Venue

Loulou

The
CHARLES
BRASSERIE & BAR
64 KING ST.

TIVA

poetica

GENZO

SOL
BREAD
AND
WINE

SOLUNA

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