



# HARTS PUB

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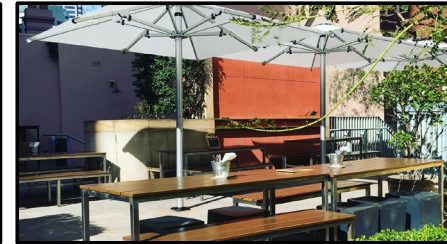
## **FUNCTIONS & EVENTS**

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**ESSEX ST & GLOUCESTER  
THE ROCKS • SYDNEY • 2000**



# HARTS PUB



Originally three old terraced houses, our heritage listed building has a range of nooks and crannies for you to hold your next function. Rooms can be grouped together or booked individually to best suit your needs. Whether your event is for a birthday, family and friends, social club or corporate gathering, we can tailor a package to suit your requirements. Harts Pub can accommodate all ages as long as there is adequate supervision for minors.

We look forward to hosting your next function at Harts Pub!

**FOR MORE INFORMATION PLEASE CONTACT**  
**DRINK@HARTSPUB.COM OR (02) 9251 6030**

# DRINK PACKAGES

**Includes house beers, cider, house wine (white / red and bubbles), soft drinks and juices.**

## DRINKS

2 HOURS X DRINKS \$60PP  
3 HOURS X DRINKS \$85PP  
4 HOURS X DRINKS \$100PP

BEVERAGES CAN ALSO BE CHARGED ON CONSUMPTION VIA A BAR TAB. SIMPLY SELECT WHAT YOU WOULD LIKE TO BE MADE AVAILABLE TO YOUR GUESTS. YOU CAN SET A DOLLAR LIMIT OR ASK OUR STAFF FOR UPDATES THROUGHOUT THE DURATION OF YOUR EVENT.



ATTENTION CUSTOMERS WITH FOOD ALLERGIES, PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH, SHELLFISH OR WHEAT. WHILE WE TAKE STEPS TO MINIMISE RISK AND SAFELY HANDLE THE FOODS THAT CONTAIN POTENTIAL ALLERGENS.

# CLASSIC CANAPÉS



## OPTIONS

Choice of 3	\$15.00 + gst
Choice of 5	\$20.00 + gst
Choice of 7	\$25.00 + gst



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- Vegetable Spring Rolls with Nam Jim Lime Dipping Sauce (Vegetarian)
    - Spinach Quiche (Vegetarian)
    - Spinach and Ricotta Rolls (Vegetarian)
      - Quiche Lorraine
    - Traditional Beef Pie with Condiments
  - Traditional Sausage Rolls with Condiments
    - Vegetable Samosa (Vegetarian)
    - Chicken Wings with Spicy Mayo
      - Prawn Dumplings
  - Cherry Tomato, Bocconcini and Basil Skewer (Vegetarian)

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# DELUXE CANAPÉS



**(Minimum order 20 pcs per item)**  
**V = Vegetarian / VG = Vegan / GF = Gluten Free**

Choice of 5	\$30.00 + gst
Choice of 7	\$44.00 + gst
Choice of 9	\$54.00 + gst



- Eggplant Caponata Salsa and Shaved Parmesan Tartlets (V,GF)
  - Caramelised Onion, Leek and Goats Cheese Tartlets (V)
  - Roast Cherry Tomato, Basil and Bocconcini Tartlets (V)
    - Mushroom and Olive Tapenade Bruschetta (VG)
    - Crostini with Beetroot Hummus and Dukkha (VG)
      - Crunchy Vegetable Rice Paper Rolls (VG)
- King Prawn Vietnamese Rice Paper Rolls with Fennel and Mint
  - Char Sui Pork Vietnamese Rice Paper Rolls
- Smoked Salmon Blini, Avocado Mousse and Fresh Dill
  - Wild Mushroom and Goats Cheese Arancini (V)
    - Pumpkin and Goats Cheese Pizzette (V)
      - Prawn and Chorizo Pizzette
      - Lemon Prawn Skewers (GF)
  - Satay Chicken Skewers with Crushed Peanuts
- Tandoori Chicken Skewers with Minted Yoghurt
  - Caramelised Char Sui Pork Belly Bites
- Halloumi Slider with Tomato and Eggplant (V)
  - Fried Cauliflower with Mint and Parsley (VG)
- Tempura Sweet Potato Slider with Rocket and Japanese Mayo (V)
- Grilled Halloumi & Mushroom Slider with Roasted Pumpkin & Hummus (V)
  - Beer Battered Flathead and Fries with House Made Tartare
    - Salt and Pepper Squid with Lemon Aioli
    - 10hr Slow Roasted Pulled Pork Rolls
  - Beef Slider with Cheese and Tomato Chutney
- Chicken Katsu Slider with Japanese Mayo and Tonkatsu Sauce
  - Lemon Meringue Tart
    - Cheese Cakes
  - Nutella Doughnuts

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# BUFFET MENU



## MEATS - SPIT ROAST

- Roasted lamb legs cooked over charcoal and hickory smoked wood, basted with a rosemary and garlic infused natural jus
- Whole woodfire chicken basted with garlic and thyme infused natural jus
- Cubed roll of scotch fillet, seasoned and sliced to order
- All meats come with our house made jus, mushroom jus, or peppercorn jus

## SALADS

- Garden salad with cucumbers, cherry tomatoes, red onion and carrot, served with either a basil and oregano wine vinaigrette or aged balsamic vinaigrette
- Caesar salad with garlic croutons and Parmigiano-Reggiano Cheese



## SIDE DISHES

- Twice baked roasted potatoes with sour cream and chives
- Assorted roasted vegetables with herbs and olive oil
- Penne pasta with crispy bacon, sauteed mushrooms in a light parmesan cream sauce
- Mixture of pickled vegetables

**All dinner buffets are served with a generous assortment of artisan breads and rolls, with butter or infused olive oil**

**There are options to add seafood this will be priced on market value and quoted at the time of your enquiry**

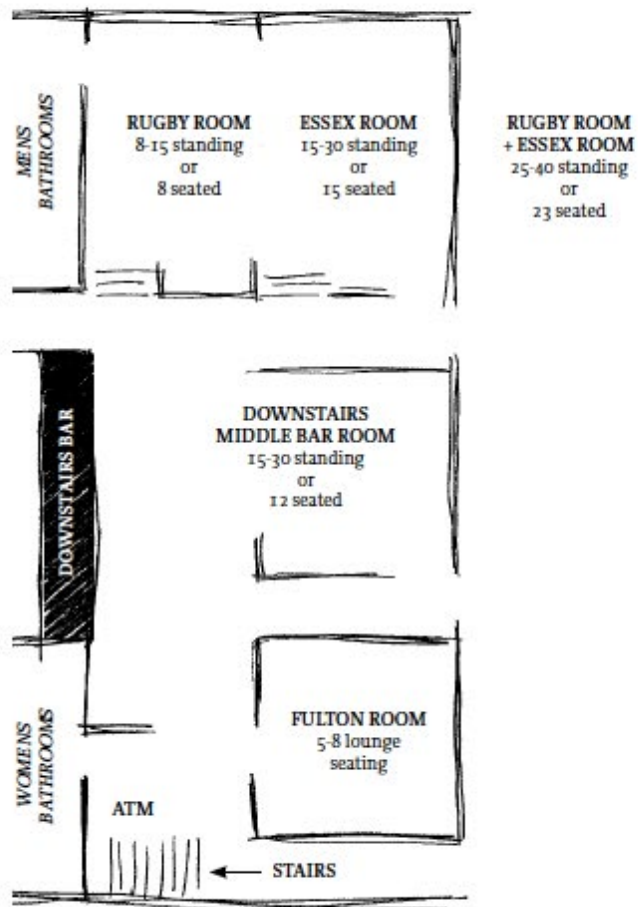
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## DOWNSTAIRS



## UPSTAIRS

