

CASUAL DRINKS & BITES

We have several spaces within our venue available for casual drinks and bites.

Drinks can be purchased as you go, a drinks package can be selected, or a bar tab can be set up. Platter food (see menu) can be ordered before the event, or you can select from our bar snacks menu on the day or night.

SPACES

Inside Area's

Large Round table with bar stools (10-20 Guests)

Side bar tables (5-15 Guests)

Champagne Lounge (upstairs 15-32 Guests)

Private Dining Room (mezzanine level 30-70 Guests)

DRINKS

All drinks are ordered and collected by your guests from our bar.

We have several options for drinks:

Drinks on consumption; paid at the bar.

Bar Tab: this can be limited to a range of items up to our entire bar range. Guests will be provided with a wrist band or similar ID in order to access the bar tab.

Drinks Package: Fixed price for a fixed time, unlimited drinks from a selected range. Guests will be provided with a wrist band or similar ID in order to access the drinks package.

BITES

Order from our platter menu, or choose from our bar snack menu at the time of your event. It's advisable to have a selection of food pre-ordered for large groups to ensure we can cater to your group. Food is placed on tables on the space you have booked.

EXTRAS

If you require an exclusive waiter \$50 per hour

Credit Card details to secure the booking. No deposit taken.

If booking cancelled less than 7 days prior we will charge you \$20 per head.

TO BOOK A SPACE

Give us a call on 93288255 or email tania@must.com.au and let us know your group number and the food you'd like to order.

We do need 7 days' notice of your food order.



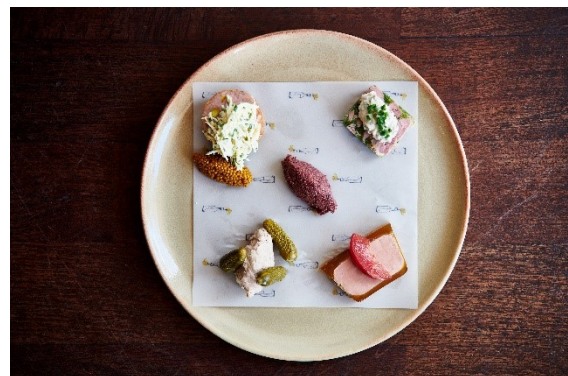
SHARE FOOD MENU

GRAZE PLATTERS TO SHARE 10 persons per platter

Must Charcuterie Plate with Baguette	75
Must Australian Cheese Plate, Lavoche, Figs, Sourdough Baguette	65

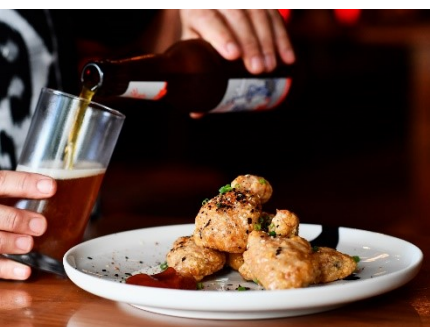
CANAPES BITE SIZED SNACKS 20 pieces per platter

Cauliflower Fritters, Green Tahini, Dill, Aleppo Pepper (v, gf)	20
Olive & Gruyère Toasties (v)	35
Goat Cheese & Cherry Tomato Puff Tart (v)	38
Mushroom & Feta Cheese Puff Pastry Tart (v)	40
Freshly Shucked Oysters Shallot Vinaigrette (12 oysters)	42
Prosciutto, Pressed Rockmelon spoon (gf)	45
Pork Rillettes, Cornichons on Melba Toast	48
Tiger Prawn 'Popcorn', Sriracha-Honey Glaze (gf)	60
Cured Salmon with Avocado, Mayonnaise, Finger Lime, Lupin Cracker (gf)	60



THE CROQUETTE CLUB-DELICIOUS FRIED BALLS! 10 pieces per plate

Vegan Pea and Potato Croquette, Romesco Sauce	33
Cheese & Parma Ham Croquettes, Pickled Carrot	35
Smoked Beef Brisket Croquette, House BBQ Sauce, Pickled Jalapeno	38
Tiger Prawn Croquettes, Aioli, Prawn Oil	40



MORE SUBSTANTIAL 10 serves per platter

Veal & Oregano Meatballs, Lemon, Parsley & Chilli (20 pieces)	40
Crispy Fried Chicken Wings Karaage, Miso Tomato Sauce (20 pieces)	40
Crumbed Shark Bay Squid, Romesco Sauce & Slaw	50
Fried Chicken Katsu in House-Made Milk bun slider (10 pieces)	70

TO FINISH

Mini Fruit Tarts (mixed, 10 pieces)	45
Chocolate Delice cake:	
Vanilla Sponge, Chocolate Mousse, Chocolate Ganache, serves 12-20	80

