



Group Bookings at Haberfield

Available during
regular opening hours

20 to 50 people
3 hour reservation
Dedicated event staff

\$2000 minimum spend

GROUP FEAST MENU

2 course | \$55 per person

3 course | \$65 per person

Entree

Choose 3 - served as share plates

Arancini with mushrooms, truffle aioli, and parmesan (NF)

Salt and pepper calamari with prawns, zucchini, lime, and chive aioli (NF)

Polenta chips with aioli and parmesan (GF, V, NF)

Grilled bread with assorted dips (V, NF)

Panzanella salad with tomato, cucumber, onion, lettuce, croutons and grilled seasonal fruit (DF, V, VG, NF)

Mains

Choose 2 - served as share plates

Braised lamb ragu gnocchi, tomato, pecorino (NF)

Confit chicken breast, gratinated onion, roast garlic, chilli potato (DF, NF)

Eggplant Parmigiana; crumbed eggplant, mozzarella, parmesan, tomato sauce (V, NF)

Sautéed barramundi fillet, tomato, olive, capers, zucchini, basil (GF, DF, NF)

Sides (served with mains)

Choose 2 - served as share plates

Chunky chips with aioli (DF, NF, V)

Seasonal vegetables (DF, V, VG, GF)

Roasted potatoes with garlic and chilli (DF, V, VG, NF, GF)

Rocket salad with pear, parmesan, balsamic (GF, NF, V)

Green salad with balsamic dressing (DF, V, VG, NF, GF)

Dessert platters

Chefs' selection of dessert slices and tartlets (V)