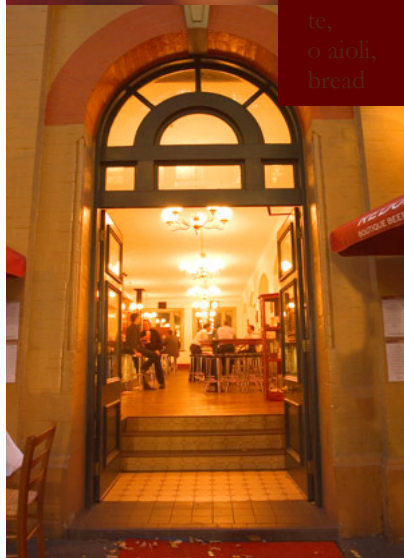


REDOAK

BOUTIQUE BEER CAFE

• Smoke
Tasma
Salmo
wild
te,
o aioli,
bread

d
nian
n with
roquet
avocad
crispy
and



201 Clarence Street, Sydney NSW 2000

Ph: 02 9262 3303 Fax: 02 9262 3304

Email: info@redoak.com.au

FUNCTION PACK

Redoak's boutique beer cafe is **Australia's most awarded brewery** and is passionate about beer and food.

We have won many international and local awards for our beers and restaurant:

- **Best Beer Café** NSW Awards of Excellence 2009 & 2010, Finalist for 2011
- **Best Specialty Beer Venue**, Bar Awards 2008, Beer & Brewer Magazine 2011
- Most awarded brewery for 2005-2011, Australian International Beer Awards (AIBA)
- Champion Small Brewery, AIBA 2008
- 3 Gold medals, World Beer Cup, USA
- Silver & bronze, European Beer Star, Germany
- Gold medal, International Beer Challenge UK 2009 & 2010

Redoak puts "beer on the pedestal it deserves", and creates the "perfect marriage of beer and food flavours".

Located in Sydney's CBD in a 'casually elegant' premise, guests experience a magical awakening of beer and food matching. Come for the beer and stay for the food!

Redoak can cater for up to **100 seated or 200 standing**. We can offer a range of options such as set menus, Beer & Canapé tasting packages, beverage packages, Beergustation dinners and beer appreciation classes.

BEVERAGE PACKS

2.5hrs

Beer Package	\$25pp
Wine Package	\$25pp
Beer & Wine Package	\$30pp

4hrs

Beer Package	\$40pp
Wine Package	\$40pp
Beer & Wine Package	\$48pp

BEER Package includes a selection of 4 beers and 1 cider for a 2.5 hour period, 250ml serving, styles such as Belgian Wit, Honey Ale, Irish Red Ale, Bitter, Organic Pale Ale, Oatmeal Stout, Perry, Original Apple Cider & Dry Cider.

WINE Varietals can vary but tend to be Chardonnay or Sauv Blanc, a Merlot and a Sparkling.

Soft drinks and Fruit juices are included in the beverage packages above. Spirits and coffee are available on consumption.

The beverage package is based on either 2.5hr or 4hr period and the price is payable on all guests. A beverage package is to be purchased in conjunction with a set menu or deluxe canapes.

REDOAK

BOUTIQUE BEER CAFE

SET MENU OPTIONS

Entree & Main	\$35pp
Main & Dessert	\$35pp
Entrée, Main & Dessert	\$50pp

ENTREE

- **SLOW ROASTED BEEF** baby cos and rocquette salad with shaved parmesan and an Agro dolce dressing
- **PAN SEARED AUSTRALIAN SEA SCALLOPS** with cucumber, chilli, micro herbs and an *Apple Cider*, ginger and soy dressing

MAIN

- **FIVE SPICED CHICKEN BREAST** with steamed coriander and chilli rice, *Organic Pale Ale* coconut broth, crispy eschalot and Asian leaf salad
- **CRISPY SKINNED OCEAN TROUT** on soba noodles, pickled radish and spring onion salad with a *Vienna lager* and miso dressing

DESSERT

- **BANANA AND SPICED APPLE CIDER TART** with toasted coconut ice cream and golden syrup
- **XMAS CHEER CHOCOLATE PUDDING** with mixed peel and cinnamon ice cream, crisp pastry disc and caramelised apricot anglaise

PLEASE NOTE CONDITIONS FOR DECEMBER 2011

- A minimum of 10 Guests is required
- Meals will be served alternately
- 20% deposit at time of booking.
- Full non refundable payment required within 7 days of the event.
- Menu variations may occur due to seasonal availability of produce.
- Dietary requirements are to be advised atleast 3 days before the event to avoid additional charges.
- Specific conditions may apply for functions booked on Fridays during November/December.
- Tea and/or coffee available -\$3.00 per person

Also available

Bux Menu	\$45pp
Beergustation™ Menu	\$95pp

• Crispy

REDOAK

BOUTIQUE BEER CAFE

CANAPES & BEERS

Enjoy our fine selection of canapés matched to Redoak Boutique Beers. Show your guests the unique experience of beer and food appreciation. If you wish canapés can be served throughout the tasting selection of Redoak Premium Beers, a staff member can be arranged to briefly explain the beer styles, food matching and beer appreciation tips.

Redoak Premium

(Choice of 5 canapés from list below)

- Mini Greek lamb and Rauch pie
- Mediterranean lamb meatball, tabouleh
- Fried green bean fritter, mango salsa
- Pizzette of Danish salami, homemade beer barbeque sauce, char grilled zucchini, confit mushrooms, swiss cheese and rocquette mayonnaise
- Sesame beef skewer
- Peking duck springroll, cucumber and mirin sauce

Canapés	\$20pp
Canapés and five 100ml beers	\$35pp
Canapés and five 250ml beers	\$45pp

Redoak Deluxe

(Choice of 6 canapés from list below)

- Tempura prawns with wasabi aioli
- Scallop tartare, tomato confit, chervil
- Kangaroo carpaccio, chives, eschalot and honey dressing
- Mini slow roasted beef burger
- Noodle box with chicken tenderloins, soy and honey sauce, coriander, chilli and rice vermicelli noodles
- Blue swimmer crab cake, roasted capsicum relish, chive baton
- Christmas Cheer pudding, Christmas Cheer butter, vanilla anglaise

Canapés	\$30pp
Canapés and six 100ml beers	\$50pp
Canapés and six 250ml beers	\$65pp

Additional Platters

(These are great for sharing)

CANAPE PLATTER - Great crowd pleasers for those wanting to keep the budget low. We recommend one platter per 5-6 people. Platters have 5 different canapé styles with 6 pieces of each canapé (30 pieces in total). Examples include Cheese & Ricotta Filo, Thai Fish Cakes, Shiitake Mushroom & Water Chestnut Puff, Curried Vegetable Samosa, Vegetable Spring Rolls & Seafood Puffs (please note that the selection may vary)

REDOAK'S SHARED PLATE - With creamy cheddar, Swiss cheese, crackers, dips, olives, confit mushrooms, salad, Turkish bread, slow roasted beef and Danish salami.

CHEESE PLATE - Excellent to place around your function space are our specialty cheese plates which contain a selection of three Australian cheeses served with almond and raisin compote, crackers & lavosh.

REDOAK HAND CUT CHIPS - Our chunky potato chips are served with Apple Cider and seeded mustard Mayonnaise.

Canapé Platter	\$30ea
Shared Plate	\$25ea
Cheese Plate	\$25ea
Pizzas	\$22ea
Redoak Hand-cut Chips	\$8ea