

# REDOAK

## BOUTIQUE BEER CAFE

### FUNCTION PACK

#### Redoak story...

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

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

- **Best Beer Café** NSW Awards for Excellence 2009
- **Best Specialty Beer Venue**, Bar Awards 2008
- Most awarded brewery for 2005-2009, 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 2009

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, beverages packages, Beergustation dinners and beer appreciation classes.

#### Set Menu Option

*Minimum 10 Guests (meals served alternatively)*

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

- ENTREE**
- **Pinenut and Pesto Linguine** with balsamic roasted cherry tomato & baby spinach
  - **Confit Duck Breast** with watercress, crispy wonton, organe segments and eschalot and red wine vinegar dressing
- MAIN**
- **Lemon Thyme Marinated Chicken Breast** with sauteed green peas, pancetta and lettuce on crushed potato and roasted mushroom relish
  - **Crispy Skinned Ocean Trout** with a BBQ'd vegetable stack, salsa verde, baby roquette, extra virgin olive oil and a drizzle of smoked tomato and Rauch jus
- DESSERT**
- **Caramelised Pear Tartin** with vanilla bean ice-cream and crème fraiche
  - **Chocolate & Baltic Porter Tart** with caramelised mixed nut topping, Honey Ale ice-cream and Framboise Froment syrup

At least 3 days prior notice is required and 20% deposit at time of booking. Any cancellations within 48 hours will unfortunately require full payment. Menu variations can occur due to seasonal availability of produce. Dietary requirements are to be advised at time of booking to avoid additional charges.

#### Beverage Packs

*Minimum 10 Guests*

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

**BEER** Redoak boutique beers available are five 250ml serve draught styles such as Organic Hefeweizen, Honey Ale, Irish Red Ale, Organic Pale Ale, Kolsch, Porter & Oatmeal Stout.

**WINE** The Vines Chardonnay, Merlot and Sparkling.

Spirits, soft drinks, fruit juices, tea and coffee are available on consumption. The beverage package is based for a 2.5 hour period and the price is payable on all guests.



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### *Beer & Canapé Tasting Packages*

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)*

Canapés	\$20pp
Canapés and five 120ml beers	\$35pp
Canapés and five 250ml beers	\$45pp

- Mini wagyu beef and root vegetable pie
- Pizzette of black tea smoked chicken and roasted pumpkin
- Eggplant, chickpea and feta balls with minted sheeps yoghurt
- Pork dumplings with ginger and chilli soy sauce
- Spanish onion, olive and lemon thyme tartlet with salsa verde
- Butternut pumpkin and leek aroncini with truffle salsa
- Scallop, chive and salmon roe quiche with smoked eggplant relish

#### ***Redoak Deluxe***

*(Choice of 6 canapés from list below)*

Canapés	\$30pp
Canapés and six 120ml beers	\$50pp

- Tempura prawns with harissa mayonnaise
- Tempura Coffin Bay oysters with wasabi aioli
- Smoked salmon terrine with chive sour cream and baby celery
- Pork tenderloin, chilli, coriander and Hokkien noodle box
- Redoak homemade mini chicken burger with Irish Red Ale tomato relish
- Roasted pumpkin and chive scones with mustard sour cream and baby parsley
- Redoak handmade chocolate beer truffles

#### ***Additional Platters***

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

##### ***Canapé Platter***

Canape Platters are 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 with seasonality)

##### ***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 Lemon, Rosemary and Pepper Mayonnaise.



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