

HYDE PARK
BARRACKS
cafe

CORPORATE
PACKAGES

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Take your next event back
to an era of style and significance...



Set in the grounds of the historical Hyde Park Barracks Museum, sits the Hyde Park Barracks Cafe, among one of Sydney's oldest and most significant buildings.

These stunning grounds are the perfect setting and ultimate venue for your next event!

Let us help you make your next event the talk of the town!

Phone our qualified team of event coordinators, who specialise in helping you to plan your next successful, unforgettable event!

Phone: 9222 1815

email: functions@hydeparkbarrackscafe.com.au

website: www.hydeparkbarrackscafe.com.au

FUNCTIONS | BREAKFAST | MORNING TEA | LUNCH | AFTERNOON TEA | FULLY LICENSED

HYDE PARK BARRACKS CAFÉ SAMPLE MENU

Entrée

House cured Gravlox salmon, served on a bed of baby herb and fennel, with citrus dressing, and croutons

Crispy baby calamari, with chilli palm sauce, and a wild roquette, fennel and Spanish onion salad

Warm leek tartlet, served with fresh asparagus, poached egg and hollandaise

Salad of baby spinach, roast pumpkin, caramelised onion, pine nuts and Bulgarian fetta cheese with crispy prosciutto

Traditional homemade potato gnocchi, with fresh tomato napolitana sauce, baby spinach, basil and pine nut pesto and shaved parmesan

Main

Chicken filled with pork, veal and pistachio, wrapped in pancetta, served with pomme anna, asparagus and capsicum coulis

Lightly beer battered Perch fillets, with homemade potato chips and home made tartare sauce

Roast vegetable timbale, roast vegetables layered with ricotta, and drizzled with basil and pine nut pesto

Crisp skinned Barramundi fillet, on a bed of buttered potatoes, tomatoes and kalamata olives

Veal Involtini filled spinach and provolone cheese served with parmesan polenta, with a cherry tomato jus

Dessert

Honeycomb Cheesecake served with maple syrup and vanilla bean gelato

Belgian chocolate pudding with orange and grand manier syrup and Belgian white chocolate gelato

Belgian chocolate Tart served with raspberry coulis and raspberry sorbet

A selection of Summer sorbets and gelato with coconut biscotti

Baked Caramel pannacatta, served with bruleed bananas

2 course \$43.50

3 course \$53.50

Add bread rolls and salads to share \$3.50 pp.

A 5% service fee applies to the total bill, for all group bookings.

BYO cake surcharge \$2.00 pp

Select 2 items to be served alternate or pre order fro menu.

Menu and number of guests to be confirmed 48 hrs prior to booking, final confirmed numbers will be charged on day.

Beverage packages available, or beverage on consumption available.