



RUSTICA

Function Packages

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501 Chapel St, South Yarra 3141



Our new 500sq meter warehouse on Chapel Street, South Yarra is open, light-filled and minimalistic. The neutral fit out includes marble and timber table tops, large street-facing windows, ceiling high glass panels with a full view into our pastry room and bakery. Perfect for your cocktail party or corporate function.

THE SPACE

Capacity

120 standing / 100 Seated

+30 on outdoor deck

Utilities

Cooling/Heating

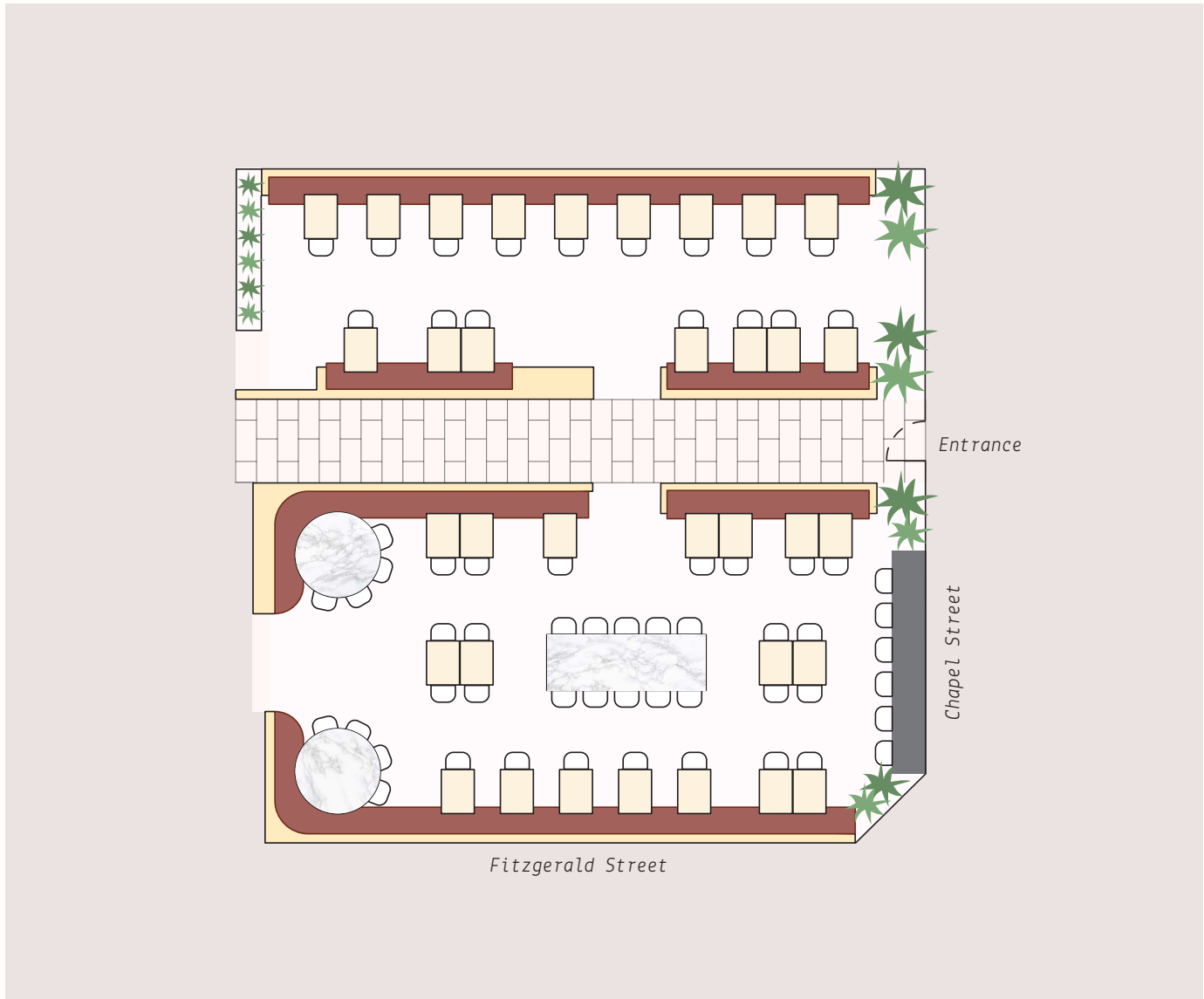
Toilets

Disabled Access

Outdoor Seating

Music/Audio

Bar Access





FOOD PACKAGES

\$49 per person

Choice of:

6 canapes + desserts

1 Substantial

\$69 per person

Choice of:

8 canapes + desserts

2 Substantial

\$89 per person

Choice of:

12 canapes + desserts

3 Substantial

Any additional canapes, substantials, or desserts can be added upon request



C H O O S E F R O M

Canapes

Salmon rillette served on light rye with salmon roe & dill
 Panko crumbed king prawns served with chilli mayonnaise
 Fried polenta chips with truffle mayonnaise
 Coconut poached chicken with red chilli and fried shallots
 Honey & soy fried chicken ribs
 Prosciutto & goats curd on crouton
 Spanner crab salad on brioche toast
 Roasted pumpkin & gruyere cheese tarts
 Olive, semi sun dried tomato & goats cheese tarts
 Pumpkin & sage arancini served with aioli
 Buttermilk fried chicken with gochujang mayo
 Mini pork & fennel sausage rolls severed with apple sauce
 Whipped chive crème fraiche & salmon roe tart
 Pepper & wasabi crusted yellow fin tuna
 Mini lamb kababs severed with herb labneh
 Grilled wagyu beef skewers
 Kingfish ceviche tartlet
 BBQ chicken skewers with sesame dressing
 Kale & corn fritters served with tomato relish

Substantials

Beef brisket sliders, iceberg lettuce, pickles, tasty cheese, brioche
 Mini prawn rolls with celery, carrot, butter lettuce & lemon mayonnaise
 Beer battered Rockling & chips with tartare sauce & lemon wedges
 Roasted cauliflower, chives, pomegranate, hazelnut, honey yoghurt & orange dressing
 Ricotta gnocchi, peas, pea puree, & lemon ricotta
 Crispy fried chicken taco with jalapeno slaw
 Rare roast beef sandwich, fresh horseradish & watercress
 Teriyaki tempah sandwich served with pickled carrot & daikon salad
 Roasted pumpkin, kale, quinoa, smoked almonds, goji berries & broccolini

Sweets

Lemon meringue pie
 Chocolate brownie with whipped cream & strawberries
 Mini salted caramel eclairs
 Mango & passion fruit cheese cake
 Mini pavlova with fresh fruit & berry compote
 Mini strawberry & pistachio tarts
 Vegan raspberry & lemon slice





FOOD STATIONS

Grazing Table / \$10 per person

A selection of brie, blue and cheddar cheese served with dried & fresh fruit, assorted dips, condiments, assorted nuts and mixed Rustica sourdough bread

Charcuterie & Antipasto / \$15 per person

A selection of cured meats, local and international cheeses, mixed olives, grilled & pickled vegetables, assorted nuts, and Rustica sourdough bread

Oysters / price dependent on requirements

Fresh Australian oysters shucked to order by chef. Served with red wine vinegar and shallots, natural, Bloody Mary dressing and fresh lemon.

D R I N K S P A C K A G E S

3 Hours / \$50 per person

4 Hours / \$60 per person

5 Hours / \$70 per person

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Packages include:

Aperol & Pampelle Spritz available at no extra cost for first hour
(\$10pp extra per additional hour)

Selection of handpicked wines (on rotation) / Chardonnay, Prosecco,
Sauvignon Blanc, Pinot Noir

Venom Ale & Bad Shepperd Lager

Love Tea, First Love Coffee, & soft drink





We understand that no occasion is the same and we're always happy to tailor our offering to your needs. Ask us what we can do for you.

Let's chat.

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