

# SEAROCK GRILL

— STEAK AND SEAFOOD —

## FUNCTIONS & EVENTS

*PH: 02 9252 0777 | E: [reservations@searock.com.au](mailto:reservations@searock.com.au)*

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*Private wine room: 45 pax | Main room: 65 pax*

# SEAROCK GRILL

— STEAK AND SEAFOOD —

*Offering a convenient location, views of Sydney Harbour Bridge, outdoor seating for 12 guests, indoor seating for 65 with private dining, custom menus for dietary needs, and comprehensive beverage packages.*

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*Searock Grill at Circular Quay serves fresh steak and seafood. The venue hosts events ranging from group bookings and corporate events to weddings, the team will cater to any bespoke events ensuring a memorable experience.*







# SEAFOOD GRILL



# FUNCTION AREAS

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*Our reservations manager tailor packages to suit your numbers, budget and preferences. With the option for an open, natural lit space with window views of the harbour, or a more intimate space perfect for complete privacy*



## MAIN DINING ROOM

*The Main Dining Room, featuring glass front windows that offer a view of the harbour, is ideal for 10 to 65 guests and offers exclusive use options. For larger groups of 70 or more please speak to our reservations manager.*



## PRIVATE WINE ROOM

*The Private Wine Room is a versatile space for hosting events such as engagement parties, weddings, birthdays, Christmas functions, corporate meetings, training, and product launches. It accommodates 10-45 seated guests and offers complete exclusivity and a 65" TV screen upon request.*



# PRIVATE WINE ROOM

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*The Private Wine Room serves as a multifunctional venue suitable for a variety of events, including engagement parties, weddings, birthdays, Christmas gatherings, corporate meetings, training sessions, and product launches. With a seating capacity ranging from 10 to 45 guests, the space provides a sense of exclusivity and can be equipped with a 65" television screen upon request.*

*Click the icon below or email us at [reservations@searock.com.au](mailto:reservations@searock.com.au) to make a booking enquiry*





# MAIN DINING ROOM

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*The Main Dining Room, with its panoramic view of the harbour through glass front windows, is suited for gatherings of 10 to 65 guests and offers opportunities for exclusive use. In the case of larger groups exceeding 70 attendees, the space can be extended to create a semi-private ambiance*

*Click the icon below or email us at [reservations@searock.com.au](mailto:reservations@searock.com.au) to make a booking enquiry*









# SET MENU SNAPSHOT

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## EXPRESS MENU | \$55PP

*Experience a quick yet satisfying meal with our express menu, offering a perfectly portioned main course with sides, ideal for a delicious lunch or dinner on the go.*



## 2/3 COURSE SET MENU | \$89/105PP

*Enjoy a delicious 2 or 3-course set menu featuring our finest seafood and steak dishes, perfect for a satisfying and memorable dining experience.*



## SEAFOOD FEAST | \$159PP

*For all things seafood and best for sharing, this set menu showcases a variety of cold and hot Australian seafood, freshly prepared and locally sourced for unmatched quality.*



## SURF AND TURF | \$225PP

*The ultimate steak and seafood experience, your guests will share our signature indulgence platter and choose between a full rack of ribs or a 1.8kg tomahawk steak.*





# EXPRESS MENU

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Main course & Side \$55pp | Add a beverage for \$10

## ON ARRIVAL: Shared

### Garlic bread

*Warm sciacciata bread w homemade garlic butter*

## MAIN COURSE

### 250gm Black Angus rump steak

*Grass fed - Pinnacle VIC*

### 200gm Black Angus eye fillet

*Grass fed - Pinnacle VIC*

### Pumpkin salad (vegetarian)

*Organic quinoa, wild rocket leaves, goats cheese, pecan nuts, orange & honey dressing*

### Grilled Barramundi

*w baby radish, confit potato & fennel, mild cashew & chipotle salsa*

### Chicken Curry

*Grilled chicken in a traditional Thai curry sauce, served w side of jasmine rice*

### Beef Curry

*Thinly sliced beef fillets in a traditional Thai curry sauce, served w side of jasmine rice*

### Seafood basket

*Battered fish fillet, panko prawns, fried calamari served w chips & homemade tartar sauce*

### Fish & Chips

*Hake fillets in light beer batter, w chips & house tartar sauce*

## SIDES

### Super crunchy chips

### Mixed leaf salad





# 2/3 COURSE SET MENU

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## ON ARRIVAL

Olive & Feta Bites

## ENTREES: Please select 3 items to share

### Beef Croquettes

*Filled w minced meat, olives, anchovies & tomato ragout, on spicy mayo*

### Crab and Prawn Bites

*Seeded sourdough baguette, mashed avocado, crab & prawn meat mixed in a light mayo*

### Grilled Halloumi

*Marinated baby figs, rocket & toasted pine nuts*

### Salt & Pepper Calamari Fillets

*Fried marinated fillets, herb mayo, rocket, chilli & lemon*

### Garlic prawns

*Grilled tiger prawns, garlic chilli, parsley, white wine*

## MAIN COURSE: Please select two items (alternate serve)

### Thai-style vegetable curry

*Mixed vegetables in a traditional Thai curry sauce, w side of jasmine rice*

### Grilled Barramundi fillet

*Served w baby radish, confit potato & fennel, mild cashew & chipotle salsa*

### 250g Black Angus New York cut Sirloin

*Grass fed, Pinnacle - VIC*

### 300g Black Angus Scotch fillet

*Grass fed, Pinnacle - VIC*

### Oven baked salmon

*Fresh Tasmanian salmon fillet marinated in coconut cream & chilli jam, baked in banana leaf, served w broccolini*

## SIDES

Super crunchy chips | Mixed leaf salad

## HOMEMADE DESSERTS: Please select one item

Chef's dark chocolate Tart | Jenny's Citrus Tart | Lyn's mango Panna Cotta

2 course set menu \$89 pp | 3 course set menu \$105 pp

For 2 courses, choose one main and either an entrée or dessert  
Bites on arrival and sides are included in both options





# SEAFOOD FEAST

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*This set menu is perfect for sharing and features a wide selection of cold and hot Australian seafood. Each dish is freshly prepared and locally sourced to ensure the highest quality for seafood enthusiasts.*

## **ON ARRIVAL: Shared**

### **Salt & pepper calamari**

*Fried marinated fillets, herb mayo, rocket, chilli & lemon*

### **Garlic Prawns**

*Grilled tiger prawns, garlic, chilli, parsley, white wine*

## **MAIN COURSE: Shared**

### **Seafood platter**

*Crystal Bay prawns, natural oysters, Tasmanian black mussels, Moreton Bay bugs & chilled Tasmanian scallops*

### **Seafood Basket**

*Battered fish fillet, panko prawns, fried calamari served w chips & homemade tartar sauce*

## **SIDES**

### **Super crunchy chips**

### **Mixed leaf salad**

All items included & shared between 2 | \$159pp





# SURF AND TURF

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*Treat your guests to a luxurious steak and seafood dining experience featuring our signature platter. For mains, choose between a full rack of ribs or a 1.8kg tomahawk steak, all to enjoy right by Sydney's iconic harbour.*

## **ENTREE: Shared**

### **Indulgence Platter**

*Crystal bay prawns, Tasmanian black mussels, natural oysters, chilled QLD scallops, Moreton Bay bugs & a whole WA lobster*

## **MAIN COURSE: Shared**

### **Full rack of beef or pork ribs**

*Slow cooked in house for 12 hours with your choice of BBQ or Spicy Basting*

### **Tomahawk Steak 1.8kgs**

*Served sliced with chefs selection of sauces*

## **SIDES**

*Super crunchy chips | Mixed leaf salad*

Entree & Mains shared between 2 | \$225pp









# CELEBRATE WITH SEAROCK GRILL

*Searock Grill has proudly hosted corporate events and functions for renowned brands, offering exceptional service and a premier dining experience.\**



Australian Government  
Department of Education



MACQUARIE  
University  
SYDNEY, AUSTRALIA



MITSUBISHI  
ELECTRIC



McDonald's

**Deloitte.**

**TOYOTA**

**Westpac**



# REQUIREMENTS | T&Cs

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## FUNCTION REQUIREMENTS

- **Alternate Drop Service:** Required for seated functions of 18 covers & over.
- **Booking Details:** All dietary requirements must be discussed at the time of booking.
- **Final Numbers:** Required 4 days prior to your event, with final payment.

## BOOKING REQUIREMENTS

- **Contact Person & Number:** Required details for the contract.
- **Seating Area:** Choose between Main Dining Room and Private Wine Room.
- **Menu Choice:** Specify your selected menu.
- **Payment Details:** Visa, Mastercard, Amex (2% booking fee).

## EVENT TERMS & CONDITIONS

- **Event Confirmation:** Sign and return the contract, a deposit request will be sent.
- **Tentative Hold:** Held for 2 business days.
- **Deposit:** 30% deposit required to secure the booking.
- **Service Charges:** 5% service charge applicable to all group bookings & events, 15% public holiday charge on public holidays.
- **Final Numbers/Final Payment:** Final numbers required 4 days prior, and payment in full.