

SEAROCK GRILL

— STEAK AND SEAFOOD —

FUNCTIONS & EVENTS

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Private wine room: up to 45 pax | Main dining room: up to 65 pax

SEAROCK GRILL

— STEAK AND SEAFOOD —

Offering a convenient location, views of Sydney Harbour Bridge, outdoor seating for up to 30 guests, indoor seating for up to 65 with private dining, custom menus for dietary needs, and comprehensive beverage packages.

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.



FUNCTION AREAS

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.



SET MENUS ON OFFER

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 | \$195PP

The ultimate steak and seafood experience, your guests will share our signature indulgence platter and choose between a full rack of ribs or a 1.4kg rib eye steak.



EXPRESS MENU

ON ARRIVAL: Shared

Garlic bread

Warm sciacciata bread w homemade garlic butter

MAIN COURSE

250gm Black Angus rump steak w mushroom sauce

Grass fed - Pinnacle VIC

250gm New York cut sirloin w mushroom sauce

Grass fed - Pinnacle VIC

Pumpkin salad (vegetarian)

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

Grilled barramundi

Baby radish, confit potato & fennel, mild cashew & chipotle salsa

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

Additional vegetarian main courses available

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



2/3 COURSE SET MENU

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 w mushroom sauce

Grass fed, Pinnacle - VIC

300g Black Angus scotch fillet w mushroom sauce

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 two items (alternate serve)

Chef's dark chocolate Tart | Citrus tart | 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

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

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: Please select one to share

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 | \$195pp





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

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).
 - Bank transfer accepted, remittance required.

EVENT TERMS & CONDITIONS

- **Event Confirmation:** Sign and return the contract, a deposit request will be sent.
- **Tentative Hold:** Held for 2 business days.
- **Cancellations 30 days prior** receive a full refund. Cancellations within 30 days receive half amount in dining credits. Cancellations within 72 hours do not receive a refund. A change of date is available after 48 hours notice at no extra cost
- **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.