# SEAROCK GRILL

STEAK AND SEAFOOD

**A Harbourside Venue for every occasion**

*Searock grill - Quay level,*
*5 Macquarie Street, Circular Quay Sydney 2000*
*Tel : 02 9252 0777 email: reservations@searock.com.au*
*www.searock.com.au*





*Set against the breathtaking backdrop of Sydney Harbour, elevate your event further with a thoughtfully curated set menu to create the perfect welcome for your guests. From the first sip to the final bite, every element is designed to capture the essence of effortless hospitality, exceptional cuisine and memorable moments shared by the harbour.*









## Sir Frank's wine room

50 seated | 65 standing | Private or Semi Private

*Sir Frank's room offers an exclusive and completely private space boasting an elevated and refined setting.* Perfectly suited for a host of events from intimate small weddings, family celebrations and special occasions to private corporate events, product launches and boardroom style meetings.

**Audio visual facilities | DJ | Live band | 65" Tv screen | Bespoke events | Private bar**

## The Country Lane

18 - 24 seated | Semi Private

Large enough for a group, snug enough to feel like your own private stretch of the restaurant. Ideal for casual and business group bookings, small celebrations, and family gatherings where good conversation matters as much as good food.

**Perfect for: Casual & Business group bookings | Small celebrations | Family gatherings**

## Our Harbour Alleyway

18 seated | 25 standing | Semi Private

This is the perfect space for pre-dinner cocktails, drinks receptions, or standing casual networking events. Ideal for teams who want their own space without full venue hire.

**Perfect for: Welcome drinks | Cocktail functions | Casual networking events**

## The Harbour Room

65 seated | 80 standing | Semi Private

The Main Dining Room sits behind a full wall of glass framing the Sydney Harbour Bridge, the water and the pulse of Circular Quay – a living backdrop that makes every guest feel like they're at the centre of Sydney.

**Perfect for: Larger groups of up to 65 | Christmas functions | School Events | Tour groups**



## *Classic Steakhouse selection-- $85 pp*

## 2 course set menu

A classic steakhouse dining experience.
Begin with a selection of entrées served to the table, followed by your choice of an individual main course.

Add a Prosecco on arrival* $ 12 p.p
Add a Limoncello Spritz* $ 14 p.p
Add Champagne on arrival* $22 p.p

### *Dietary & Culinary requirements*

*Please discuss all allergy & dietary requirements with our reservation team.*
***Menu options can be altered to suit your requirements however additonal charges may be applicable.***

### *Event details*

*Groups below 15 guests can order on the day or pre- order with our team. Groups of 15 guests and above must pre order 2 main options for alternate drop service, entrees. Final numbers and menu choices must be confirmed 48 hrs prior to the event date.*

### *Starter*

*made to share*

Freshly baked garlic bread (V)

### *Entrees*

*Select two to share*

Home made beef empanadas
*w a side roasted walnuts & capsicum salsa*

Fried calamari fillets
*w a side of herb aioli & rocket leaves*

Grilled halloumi cheese
*w side of rocket leaves, dehydrated baby figs, & pine nuts*

### *Main courses*

250g Wagyu rump steak
*Grain fed MS 4+, side of chips or salad & red wine jus*

Grilled Australian barramundi
*Baby radish, confit potato & fennel, mild cashew & chipotle salsa (gf,df)*

Beer batterred seafood basket
*Fish, prawns, calamari, chips, tartare sauce, slice of lemon*

Beef or Pork Ribs
*½ rack of ribs, BBq or chilli basting, w a side of chips*

### *Add Dessert (+$10pp)*

Nutella panna cotta OR Jenny's citrus tart

V vegetarian - gf gluten free - df dairy free - nf nut free - M mixed origin - A Australian - I imported

## *Chef's Signature selection -- $105 pp*

### 2 course set menu

Featuring our chef's signature dishes.
Perfect for special occasions, this selection brings a touch of culinary excellence to your event and delivers a dining experience your guests will remember

### *Optional add ons:*

Add a Prosecco on Arrival* $ 12 p.p
Add a Limoncello Spritz* $ 14 p.p
Add Champagne on arrival* $22 p.p

### *Dietary & Culinary requirements*

Please discuss all allergy & dietary requirements with our reservation team.
Menu options can be altered to suit your requirements however additonal charges may be applicable.

### *Event details*

Groups below 15 guests can order on the day or pre- order with our team. Groups of 15 guests and above must pre order 2 entree & main options for alternate drop service. Final numbers and menu choices must be confirmed 48 hrs prior to the event date.

### *Starter*

*made to share*

Home made Hummus & avocado dip

### *Entrees*

Home made beef empanadas
*w a side roasted walnuts & capsicum salsa*

Poached seafood salad
*Poached prawns, calamari, octopus, mixed leaves, pink grapefruit, citrus dressing ( M, gf, df, nf)*

Slow cooked baby octopus
*Hearty tomato & red wine salsa, crispy bread (A, df, nf)*

Grilled halloumi cheese
*Rocket leaves, dehydrated baby figs, pine nuts, evoo (v, df, gf)*

### *Main courses*

Served with super crunchy chips & garden salad

250g Wagyu sirloin steak
*grain fed MSA4+, w red wine jus (gf,df,nf)*

Oven baked salmon in banana leaf
*Marinated in coconut cream & chilli jam, w a side of broccolini (A,df,gf)*

Grilled tiger prawns
*Garlic, chilli, parsley, white wine, evoo (A, gf, df, nf)*

Half rack beef or pork ribs
*BBq or Chilli basting (df, nf)*

### *Add Dessert (+$10pp)*

Nutella panna cotta OR Jenny's citrus tart

V vegetarian - gf gluten free - df dairy free - nf nut free - M mixed origin - A Australian - I imported

## *Searock's Surf n Turf experience -- $185 pp*

### 2 course set menu

Featuring our chef's signature dishes.
Perfect for special occasions, this selection brings a touch of culinary excellence to your event and delivers a dining experience your guests will remember

### *Optional add ons:*

Add a Prosecco on Arrival* $ 12 p.p
Add a Limoncello Spritz* $ 14 p.p
Add Champagne on arrival* $22 p.p

### *Dietary & Culinary requirements*

Please discuss all allergy & dietary requirements with our reservation team.
Menu options can be altered to suit your requirements however additonal charges may be applicable.

### *Event details*

*Groups below 15 guests can order on the day or pre- order with our team. Final numbers and menu choices must be confirmed 48 hrs prior to the event date.*

## *Set Menu Options*

### *Starter*

*made to share*

Home made hummus & avocado dip

### *from the Surf*

Searock's indulgence seafood platter

*Crystal bay prawns, black mussels, natural oysters, Tasmanian scallops, Moreton Bay bugs & whole WA Lobster, a side of garden salad ( df, gf, h)*

### *from the Turf*

1.2 - 1.50 kgs sliced steak

Rib eye on the bone
or
Tomahawk on the bone

### *Side dishes*

Super crunchy chips
Creamed spinach & parmesan gratin
Creamy garlic mushrooms

### *Add Dessert (+$10pp)*

Nutella panna cotta OR Jenny's citrus tart

V vegetarian - gf gluten free - df dairy free - nf nut free - M mixed origin - A Australian - I imported



# Cocktail events

*The ultimate social dining experience; bold, elegant and designed to encourage conversation at every event. Impress your guests with a fun, creative menu they'll love, without the formality of a sit-down meal.*
*Pair our canapes options with curated beverage packages featuring premium wines and beers.*

***Bespoke packages that are perfect for private occasions & corporate events***

## Design Your Own Menu

1- Decide on the duration
2- Choose your canape items (5, 7 or 9 varieties)
3- Pair with a beverage package OR Pair with a set menu

## Canapes order

| Duration | Servings | Cost p/p |
|---|---|---|
| 1 hour | 5 pieces | $45 p/p |
| 2 hours | 7 pieces | $65 p/p |
| 3 hours | 9 pieces | $85 p/p |

# Canapes menu options

### Chilled canapes

*Olive and feta bites (v)*
*Smoked salmon bites, cream cheese, salmon roe*
*Prawn & crab bites (M)*
*Poached tiger prawn (A,Df), cocktail sauce*
*Sydney rock oyster (A,Df,Gf), lemon wedge*

### Hot canapes

*Searock chicken wings (Nf,Df)*
*Wagyu beef sliders (Nf), lettuce, tomato, cheese, aioli, milk bun*
*Cheese empanadas (v), roasted capsicum salsa*
*Beef empanadas, roasted capsicum salsa*
*Tempura prawns (Nf), tangy dipping sauce*
*Fish & chips (Nf,Df), tartare sauce*
*Home made kangaroo spring roll (Nf), lemon myrtle dipping sauce*
*Steamed prawn dumplings (Nf), dipping soy sauce*

### Dietary & Culinary requirements

*Please discuss all allergy & dietary requirements with our reservation team.*
*Crab bites and Olive bites can be made gluten fee*

V vegetarian - gf gluten free - df dairy free - nf nut free - M mixed origin - A Australian - I imported

# Beverage packages

## Classic package

### WINES

***Cantina di Gambellara Prosecco,***
*Veneto Italy*

***Carillion Expressions Pinot Gris,***
*Orange NSW*

***Willowglen Rose,***
*Riverina NSW*

***Torzi Matthews 'Mystic Park' Shiraz,***
*Barossa Valley SA*

### BEERS

*James Boag's Premium Light,*
*Great Northern Super Crisp Lager*
*Stella Artois | TAP*

## Premium package

### WINES

***Howard Vineyard Sparkling Blanc de Blancs,***
*Adelaide Hills, SA*

***Howard Vineyard 400m Sauvignon Blanc,***
*Adelaide Hills, SA*

***Pike & Joyce 'Soleil' Rose,***
*Adelaide Hills, SA*

***Rob Dolan 'Black Label' Pinot Noir,***
*Yarra Valley VIC*

### BEERS

*James Boag's Premium Light,*
*Sol*
*James Squire 150 Lashes Pale Ale,*
*Stella Artois | TAP*

## Signature package

### WINES

***Ruggeri Prosecco Superiore 'Quartese' ,***
*Pedmonte Italy*

***Foxeys Hangout Pinot Gris,***
*Mornington Peninsula VIC*

***"24" Rd by Gant & Co Chardonnay,***
*Margaret River, WA*

***La Belle 'Cuvée Colette' Rosé,***
*Côtes de Provence, France*

***Riversdale Estate Pinot Noir,***
*Tamar valley Tasmania*

***Rymill 'Classic' Shiraz,***
*Coonawarra SA*

### BEERS

*James Boag's Premium Light, Kirin Ichiban,*
*James Squire 150 Lashes Pale Ale,*
*Stone & Wood Pacific Ale,*
*Stella Artois | TAP*

## Package details

| Package | 2 hours | 3 hours | additional hr |
|---|---|---|---|
| Classic | $ 44 p/p | $ 56 p/p | +$ 12 p/p |
| Premium | $ 59 p/p | $ 73 p/p | +$ 14 p/p |
| Signature | $ 76 p/p | $ 93 p/p | +$ 16 p/p |

*We're happy to tailor our wine selections to your taste! Let your event manager know if you'd like to make any changes prior to the event.*







*Responsible service of alcohol rules are enforced in this venue. Management reserves the right to refuse service of alcohol to intoxicated patrons. No beverage package refunds are given. One in all in applies for beverage packages. Wine vintages are subject to change*

# *Dot the i's and cross the t's . . .*

### Contact person:

*The primary contact person's full name, along with their phone number, must be submitted with the booking. This individual will act as the point of contact for the event, handling any questions and updates leading up to the day.*

### Menu Selection:

*Please provide your chosen menu from the available options at the time of booking. Any changes to the menu after confirmation may result in delays or additional charges.*

### Event Confirmation & Deposit requirements:

*Bookings act on a first in first served basis; to confirm your event, the contract must be signed and returned to Searock together with the 30% deposit paid. This deposit is non-refundable in the case of cancellation or a significant reduction in guest numbers after confirmation.*

### Tentative Holds:

*Tentative bookings will only be held for two (2) business days. If no deposit or signed confirmation is received within this period, the booking will be automatically released.*

### Final Numbers and Full Payment:

*Your event's final number of attendees and full payment are required no later than four (4) days before the event date. Any increases in guest numbers after this period will be subject to availability, and additional charges may apply.*

### Postponement:

*Postponement of an event must be confirmed in writing.*

*NOTICE OF MORE THEN 72 HOURS: A change of date (if available) will be given at no additional charge. Prior to 72 Hours payments are non -refundable.*

### Accepted Payment Methods:

*We accept Visa, Mastercard, and American Express. A 2% booking fee will apply to all transactions*

### Service Charges:

*A 5% service charge will be applied to all group bookings and private events. Additionally, a 15% public holiday surcharge will apply to events held on public holidays to cover staffing and operational costs.*

## NOTICES & CANCELLATIONS

### By the venue

*This agreement and/or event may be cancelled by Searock at any time if an emergency or threat of danger to any person exists. The venue reserves the right to cancel the event should the restaurant be closed due to circumstances beyond its control, the client becomes insolvent or the event is deemed to threaten the reputation of the venue.*

### By the client

*Cancellations of an event must be confirmed in writing.*

*(i) NOTICE OF 30 DAYS OR MORE: In the event of cancellation of your event, all payments made to date, inclusive of deposit payments will be refunded.*

*(ii) NOTICE OF LESS THAN 30 DAYS: In the event of cancellation of your event, 50% refund will be refunded in dining credits.*

*(iii) NOTICE OF LESS THAN 72 HOURS In the event of cancellation of your event, all payments made to date are non-refundable. The total projected spend (minimum guest numbers by package per head price) is payable to Searock within seven (7) days of receiving written cancellation. In special circumstances please speak to the event manager.*

By proceeding with your booking, you agree to the terms and conditions outlined above. We look forward to hosting your event and delivering an exceptional dining experience tailored to your needs!