



apera

function pack

A photograph of a restaurant interior featuring a long row of vintage-style wall sconces. Each sconce has a brass-colored arm and a conical, light-colored lampshade. The sconces are mounted on a dark wood-paneled wall. Below the sconces, a long, upholstered bench with a colorful, patterned fabric is visible. The lighting is warm and ambient.

our venue

apera is a bar and restaurant sourcing its ingredients as locally and ethically as possible, to bring you a seasonal menu of uniquely Australian dishes. apera is available to dine-in and takeaway.

The simple pleasures of good company. Great food and drink championing Australian ingredients with sustainable and ethical practices, never at the expense of flavour.

And a nod to Walter Burley Griffin and Marion Mahony Griffin, who helped build this area with a deep respect for our native flora and fauna, a shared natural landscape, and an ideal of community living.



standard set menu \$78pp

(1 starter, 1 main, 1 side, 1 dessert)

starters

marinated olives

smoked mullet tarama, zuchinni
pickles, rye toast

or

cauliflower fritters, spiced tahini
yoghurt, pepita za'atar v

mains

1/4 rotisserie spring chicken, roast
kumara, leek sauce

or

chermoula baked eggplant, smoked
babaganoush, whipped cheese,
molasses

sides

woodfired spring veg, green harrissa

chef's salad

fries w/curry salt

dessert

honey & saffron pannacotta w/
woodfired stonefruit

or

pear, lemon & rosemary semolina
cake, ice cream

premium set menu \$98pp

(2 hors d'oeuvres, 1 starter, 1 main, 1
side, 1 dessert)

starters

nsw rock oysters 2pp w/ fingerlime &
verbena pepper

marinated olives

cauliflower fritters, spiced tahini
yoghurt, pepita za'atar-v

or

chicken liver parfait, onion & thyme
chutney, cornichons, sourdough

or

smoked mullet tarama, zuchinni pickles,
rye toast

mains

woodfired lamb rump, whitebean
skordalia, broadbeans , spring herbs

or

woodfired snowy river rainbow trout,
house nduja oil, purslane, citrus

or

chermoula baked eggplant, smoked
babaganoush, whipped cheese, molasses

v

dessert

honey & saffron pannacotta w/
woodfired stonefruit

or

pear, lemon & rosemary semolina
cake, icecream

standard sharing menu \$78pp

starters

marinated olives

smoked mullet tarama, zucchini
pickles, rye toast

cauliflower fritters, spiced tahini
yoghurt, pepita za'atar v

mains

half rotisserie spring chicken, roast
kumara, leek sauce

chermoula baked eggplant, smoked
babaganoush, whipped cheese,
molasses

sides

woodfired spring veg, green harrissa

chef's salad

fries w/curry salt

dessert

honey & saffron pannacotta w/
woodfired stonefruit

or

pear, lemon & rosemary semolina
cake, icecream

premium sharing menu \$98

starters

½ doz nsw rock oysters w/ fingerlime
& verbena pepper

marinated olives

cauliflower fritters, spiced tahini
yoghurt, pepita za'atar v

chicken liver parfait, onion & thyme
chutney, cornichons, sourdough

smoked mullet tarama, zucchini pickles,
rye toast

mains

woodfired lamb rump, whitebean
skordalia, broadbeans , spring herbs

woodfired snowy river rainbow trout,
house nduja oil, purslane, citrus

chermoula baked eggplant, smoked
babaganoush, whipped cheese, molasses
v

sides

woodfired spring veg, green
harrissa

chef's salad

fries w/curry salt

dessert

honey & saffron pannacotta w/
woodfired stonefruit

or

pear, lemon & rosemary semolina
cake, ice cream

canapes packages

9 pieces / \$50 pp

choice of 2 cold canapes, 2 hot canapes, 1 substantial canape

cold: 2 of each per person

grilled asparagus, broccoli pesto, mint, feta, rye toast

chicken liver parfait, onion & thyme chutney, sourdough crostini

hot: 2 of each per person

kangaroo tataki, tasmanian wasabi, pepperberry, bruschetta

smoked carrot hummus, crispy chickpeas, sumac, semolina crackers

substantial: 1 per person

salt cod fritters, saffron and preserved lemon aioli

Please note this is a sample canape menu. Contact our event staff for the full selection of canapes.

12 pieces / \$68 pp

choice of 2 cold canapes, 3 hot canapes, 2 substantial canapes

cold: 2 of each per person

grilled asparagus, broccoli pesto, mint, feta, rye toast

chicken liver parfait, onion & thyme chutney, sourdough crostini

hot: 2 of each per person

kangaroo tataki, tasmanian wasabi, pepperberry, bruschetta

smoked carrot hummus, crispy chickpeas, sumac, semolina crackers

roast beef, horseradish, pickle onion

substantial: 1 per person

salt cod fritters, saffron and preserved lemon aioli

spring risotto- myer lemon leaf, celery, asparagus, broad beans, pecorino

16 pieces / \$88 pp

choice of 2 cold canapes, 3 hot canapes, 2 substantial canapes, 2 sweet canapes

cold: 2 of each per person

grilled asparagus, broccoli pesto, mint, feta, rye toast

chicken liver parfait, onion & thyme chutney, sourdough crostini

hot: 2 of each per person

kangaroo tataki, tasmanian wasabi, pepperberry, bruschetta

smoked carrot hummus, crispy chickpeas, sumac, semolina crackers

roast beef, horseradish, pickle onion

substantial: 1 per person

salt cod fritters, saffron and preserved lemon aioli

spring risotto- myer lemon leaf, celery, asparagus, broad beans, pecorino

dessert: 1 per person

bannofie- torched banana, whipped cream, dulce de leche, hazelnuts

strawberry & lemon verbena shortcakes

antipasti



anti pasto - 2 cheeses, 4 meats **\$300**

fennel sopressa, finocchio, san danilele proscuito, mortadella, tallegio, pecorino, marinated olives, basil & tomatoes, eggplant agridulce, onion and thyme jam, house woodfired focaccia

meat and cheese - 3 cheeses, 3 meats **\$350**

aged manchego, tasmanian triple brie, ashed goats' cheese, salami, bresaola, coppa, pear & saffron chutney, sourdough baguette, celery, apple, muscato grapes

mezze - vego \$250

smoked carrot hummus, beetroot tzatziki, marinated chickpeas, babaganoush, stuffed tomato, pickled cauliflower, house jersey labneh, wood fired cumin flatbread

no meal or event is complete without a delicious spread of antipasti and so we have created a few options for you to add to your celebration.

the platters are design to fit between 10 and 12 people.



beverages

beverages

we have a series of beverage package options, curated to suit our menus and please even the most discerning crowd.

designed to take the hard work out of the night, each package runs for four hours.

should a beverage package not be suitable for your event, you can also create your own package by having drinks on consumption. simply choose the beverages, budget and duration of your tailored package.

there is an additional staffing fee for beverages on consumption, which is calculated based on 1 staff member per 25 guests at \$35.00 per hour for a minimum of 3 hours.

byo

do you have a beverage sponsor for your event? have something special in the

cellar you want to dust off, or know your boss's favourite isn't on our list?

we do allow byo for wine and champagne only. corkage fees apply.

spirits and cocktails

because not everyone loves wine! we have many different options to include spirits and cocktails into your event. whether you are looking to kick things off with a tailor-made cocktail or want to finish the night off with a bang, we can happily accommodate you. get in touch for more information.



standard \$65pp

beers

young henry's newtowner on tap

sparkling

nv coppabella prosecco,
tumbarumba, nsw

white

2019 chardonnay, hallow ground,
margaret river

red

2019 cabernet sauvignon, hallow
ground, margaret river

rosé

2019 optimiste, paris in spring,
mudgee

Still & sparkling water, soft drinks,
coffee & tea included

premium \$85pp

beers

young henry's stayer on tap

young henry's newtowner on tap

sparkling

nv coppabella prosecco,
tumbarumba, nsw

white

2019 chardonnay, agrarian, frisky
farmer, mclaren vale

red

2014 cabernet sauvignon, optimiste,
mudgee

rosé

2019 optimiste, paris in spring,
mudgee

Still & sparkling water, soft drinks,
coffee & tea included

deluxe \$105pp

beers

young henry's stayer on tap

young henry's newtowner on tap

hawkes lager on tap

sparkling

nv dominique portet sparkling
rosé, yarra valley

white

2015 chardonnay, quartier,
mornington penninsula

red

2014 shiraz, ergo sum,
m.chapoutier, beechworth

rosé

2019 pinot noir rosé, dominique
portet, yarra valley

Still & sparkling water, soft drinks,
coffee & tea included

*All the beverages run for 4 hours.
Let our event staff know if you
would like to reduce or extend it.

*If you like to include house spirits
in the packages, this will be \$35
per person on top.



the space

styling

as part of a standard hire, the venue comes with candles and some greenery in the venue as well as all decor. clients are more than welcome to bring in their own decorations and styling to suit the event.

capacity

while the venue and the team at apera are very flexible and will always do their best to accommodate any set up. See below:

full capacity - 58 pax seated

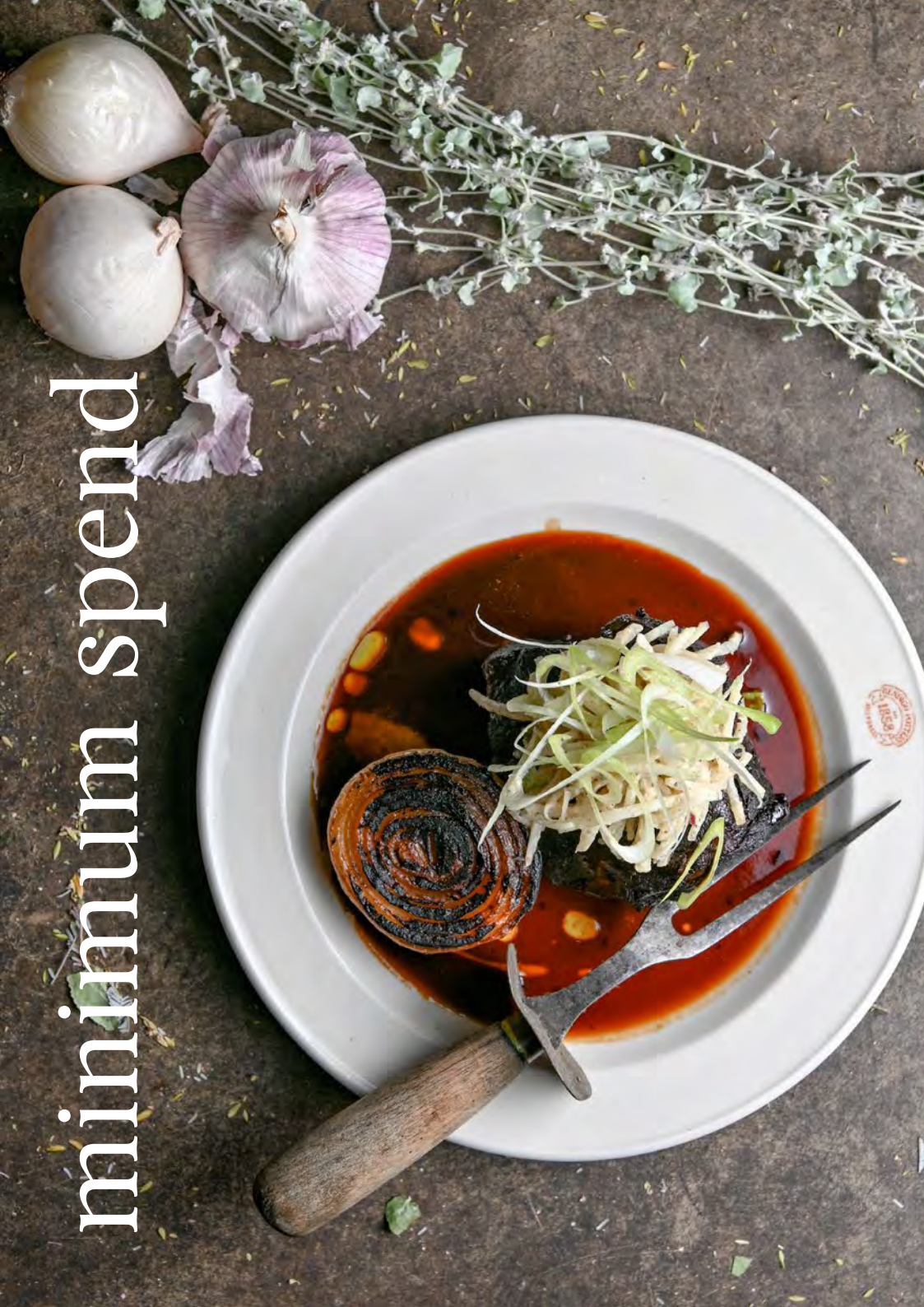
cocktail party + dance floor - 120 pax

dance floor + seated dinner - 46 pax

outdoor Area Seated + Standing

**50 - 60 Pax Live Music, Very Flexible,
Portable Beer System**

minimum spend



while there is no venue hire fee, there are varying minimum spends:

monday – thursday

lunch: \$1,500

dinner: \$1,800

friday - saturday

lunch: \$1,700

dinner: \$4,000

sunday

lunch: \$1,500

dinner: \$3,000

service fee: an additional charge of 8 percent of the total event spend will be factored into all quotations for the space.

please note / due to covid our minimum spend and capacity may vary. please contact our event staff for more information.

A rustic dining table with a leather vase of dried flowers and a 'thank-you' message. The table is set with white plates, glassware, and silverware. The background is a dark, textured wall with a green lamp and a candle.

thank-you

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