

# THE Rooftop

BAR & GARDEN



FUNCTION  
PACKAGES





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Function packages are available for parties with 20 or more guests. Packages must be pre-ordered and paid at least 2 weeks prior to the date of your event.

## PREMIUM STARTERS

### LET'S START LIGHT

A selection of warm nuts, olives, breads and dips served on arrival to get your party started.

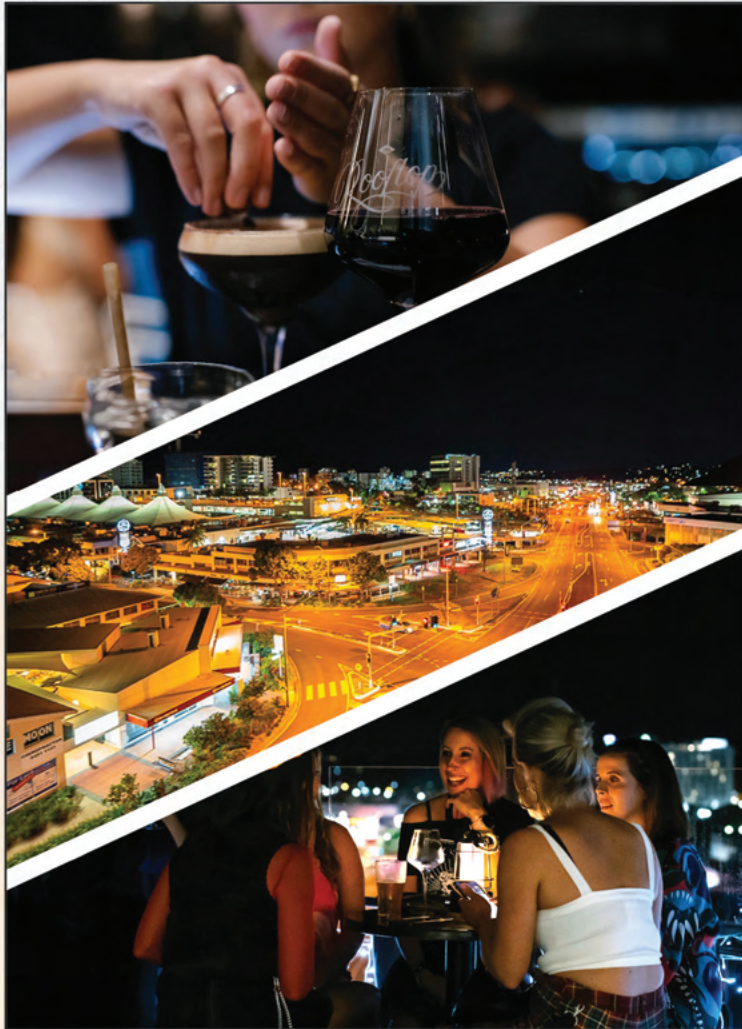
\$15 Per person

### OYSTER SHUCKING STATION

Premium Australian oysters, shucked live in your event. Served with fresh accompaniments.

\$60 Per dozen (minimum of 5 dozen)





## BRONZE PACKAGE

The perfect package for casual bookings and small events.  
Select 3 canape bites and 1 slider or bao

\$28 Per person

## SILVER PACKAGE

Suited to larger groups, cocktail events and staff parties.  
Select 2 canape bites, 1 premium bite and 1 slider or bao

\$32 Per person

## GOLD PACKAGE

Tailored towards large group bookings, perfect for special occasions.  
Select 2 canape bites, 2 premium bites and 2 slider or bao

\$50 Per person

## BUILD YOUR OWN

Custom select your own function package.  
Price is per serve, minimum 3 selections

(Gluten free options are available on most but not all options, Vegetarians in your group must be catered for within your selected option. If there are any other dietary requirements, please discuss and we will do our best to accommodate.)



## CANAPE BITES

\$6 Per serve

### **Pork and Prawn Wontons**

Hand rolled pork, prawn and kimchi crispy fried wontons,  
2 per serve

### **Wild Mushroom Arancini**

Wild mushroom and truffle risotto balls filled with mozzarella.  
2 per serve

### **Chorizo and Haloumi Skewer**

Spicy Spanish style pork sausage with haloumi  
and house-made tomato relish

### **Lamb Kofta**

Premium lamb, ground in-house with garlic and select spices.  
Grilled and served with tzatziki.

### **Beetroot and Feta Tartlets**

Balsamic roasted beetroot Jam with Danish fetta.  
2 per serve

### **Spanish Potato Tortilla**

Scalloped potatoes layered with caramelised onions  
and rosemary baked with free-range eggs.  
3 bite size wedges per serve

### **Twice Cooked Pork Belly**

Bite-sized local pork belly slow braised in our Chinese master-stock  
and crispy fried served with daikon slaw  
and Diablo ginger beer caramel.  
2 per serve



## PREMIUM CANAPE BITES

\$10 Per serve

### **Lobster and Ginger Dumpling**

Steamed hand rolled dumplings with premium Australian lobster, ginger and shallots served with chilli jam and sesame oil.

### **Duck and Shitake Spring Roll**

Rolled in house with braised duck and Japanese mushrooms served with a spiced plum dipping sauce.

### **Spanner Crab Hushpuppies**

Fraser Island spanner crab in a sweet corn, polenta and jalapeño fried fritter served with chipotle mayo.  
2 per serve

### **Smoked Salmon Blinis**

Bite sized buttermilk and chive pikelets topped with cold smoked Tasmanian salmon, preserve lemon crème fraiche and dill.  
2 per serve

### **Tempura Zucchini Flower**

Fresh local zucchini flower filled with preserved lemon crème fraiche and flash fried in a light tempura batter and drizzled with salsa verde.

### **Braised Beef Cheek Tartlets**

Rich slow braised Black Angus beef cheek with onion jam and horseradish crème fraiche.  
2 per serve





## BAO

\$10 Per bao

### **Master-stock braised Black Angus**

House-made kimchi, K-Pop rosa.

### **Twice Cooked Duck**

Pickled cucumber, bean shoots, hoisin.

### **King Brown Mushroom**

House-made kimchi, Mushroom "Oyster" sauce.

### **Fried Firm Tofu**

Daikon chilli slaw, brown sugar miso sauce.

## SLIDERS

\$10 Per slider

### **Korean Fried Chicken**

Red dragon sauce, house-made kimchi, Japanese mayo.

### **Australian Barramundi**

Craft beer battered, house-made dill pickles, red onion, lettuce.

### **Black Angus Smash Cheeseburger Stacker**

Grilled in-house ground Black Angus, American cheese, house-made dill pickles, our secret burger sauce.

### **Fried Haloumi and Fire Roasted Capsicum**

With baby spinach, verde aioli

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FOR BOOKINGS  
& FUNCTION ENQUIRIES

0434 084 150

Email: [info@therooftopbar.com.au](mailto:info@therooftopbar.com.au)

8 Maroochydore Rd Maroochydore Qld 4558  
[therooftopbar.com.au](http://therooftopbar.com.au)



[@therooftopbarsunshinecoast](https://www.instagram.com/therooftopbarsunshinecoast)