

Poetica Events

Host your next event at Poetica.

Available Tuesday to Saturday

Lunch — 12pm to 3pm

Dinner — 5pm to 10pm

Fire, wood and charcoal are at the heart of Poetica, a refined and relaxed modern Sydney bar and grill.





Head Chef

Connor Hartley-Simpson

Connor has spent more than 11 years working in some of the best restaurant kitchens, most notably as head chef two-Michelin stars restaurant Gastrologik.

As head chef at Poetica, Connor gets to showcase his own unique cooking style, inspired by the incredible and diverse experiences he has had throughout his career to date.





Food Concept

Poetica focuses on using incredible local produce, dry-ageing in house, cooking with either charcoal or fire, pickling and fermenting, and really letting the produce be the hero.

Poetica Bar

Light-filled and opening out to its own covered terrace overlooking the bustling street below, the vibe is still refined and relaxed with a little added playfulness.

CAPACITY

60 pax — Canapés





Poetica Canapés

All canapé menus are created as a bespoke offering.

Please discuss your function requirements with your coordinator who will work with our Executive Chef on your canapé menu.

Group Booking's & Exclusive Events

Group Booking's

up to 30 pax - Seated

Exclusive Use

CAPACITY

120 pax - Seated

A minimum spend on food and beverage applies and a 10% service charge is applied to your final bill.

poetica



Sample Menu

2-Course Set Menu

85pp

ENTRÉES

Scallops, yuzu kosho, celery Garden pea salad, ricotta, pickled lemon Raw beef, green mustard, crispy onions

MAINS

Sword fish aged on the bone, horseradish Lamb shoulder, fennel, rhubarb Sugar loaf cabbage, Biquinho Peppers, fried garlic

SIDES

Radicchio, crispy onions, gouda Fries, spring herbs, vinegar

VEGETARIAN OPTIONS ARE AVAILABLE.

Please note, this is a sample menu only. Final menus cannot be confirmed until 10 days prior to your booking due to seasonal availability.





Sample Menu

3-Course Set Menu

100pp

ENTRÉES

Focaccia di recco, caper, chilli, gruyere Scallops, yuzu kosho, celery Garden pea salad, ricotta, pickled lemon Raw beef, green mustard, crispy onions

MAINS

Sword fish aged on the bone, horseradish Lamb shoulder, fennel, rhubarb Sugar loaf cabbage, Biquinho Peppers, fried garlic

SIDES

Radicchio, crispy onions, gouda Fries, spring herbs, vinegar

DESSERTS

Mandarin, crispy ginger Brown butter cake, apple

VEGETARIAN OPTIONS ARE AVAILABLE.

Sample Menu

Basic Canape Menu

65pp

SMALL

Sydney Rock Oyster, mignonette Fried olives stuffed with goats cheese Radicchio, ricotta, pickled lemon Onion Bhaji

SUBSTANTIAL

Pork jowl, cos lettuce Woodfired lamb neck croquette, rhubarb Cheese jaffle

SWEET

Walnut ice-cream sandwich, Strawberry

Sample Menu

Premium Canape Menu

90pp

SMALL

Flambadou oyster, nduja, guindilla Fried olives stuffed with goats cheese Radicchio, ricotta, pickled lemon Raw tuna, chicken fat toast Onion Bhaji

SUBSTANTIAL

Pork jowl, cos lettuce Woodfired lamb neck croquette, rhubarb Tartare, mustard, onions Swordfish skewer

SWEET

Walnut ice-cream sandwich, Strawberry Mandarin granita, crispy ginger

Beverages

Our bar has around 100 spirits, local craft beers on tap and in cans, as well as 12 cocktails celebrating Australian ingredients.

The wine list has 450 mostly
Australian wines, spanning classics
through to young and new wave
winemakers, including an
exceptional back vintage of iconic
vineyards.

Let our experienced Sommelier's guide you in your selection before your event, or on the night.



Standard Beverage Package

2 hours | \$60pp 3 hours | \$85pp

SPARKLING

NV Chandon 'Blanc de Blancs' Yarra Valley, VIC

WHITE

2023 Shaw & Smith Sauvignon Blanc *Adelaide Hills, SA* 2020 First Creek Chardonnay *Hunter Valley, NSW*

ROSÉ

2021 Triennes Rosé *Provence*. FRA

RED

2021 Torbreck 'Juveniles Cuvee' GSM *Barossa Valley, SA* 2021 SC Pannell 'Dead End' Tempranillo *McLaren Vale, SA*

COCKTAILS

Bloody Shiraz Spritz

Four Pillars bloody shiraz gin, Regal Rogue, wild rose vermouth, sour plun

Poetica Espresso Martini

Australian wheat vodka, cold brew, broken bean, coffee liqueur

To My Friends

Havana Club 3yo rum, grapefruit, Aussie riesling, cloudy apple, peppermin

BEERS

Selection of draught beers

Premium Beverage Package

2 hours | \$75pp 3 hours | \$105pp

SPARKLING

2016 Chandon Vintage Yarra Valley, VIC

WHITE

2016 Mesh Riesling *Eden Valley, SA*2022 Shadowfax Chardonnav *Bellarine Peninsula. VIC*

ROSÉ

2022 Minuty 'M' Rosé *Provence, FRA*

RED

2021 Escarpment 'Noir' Pinot Noir *Martinborough, NZ* 2021 Spinifex 'Bete Noir' Shiraz *Barossa Valley, SA*

COCKTAILS

Bloody Shiraz Spritz

Four Pillars bloody shiraz gin, Regal Rogue, wild rose vermouth, sour plum

Poetica Espresso Martini

Australian wheat vodka, cold brew, broken bean, coffee liqueur

To My Friends

Havana Club 3yo rum, grapefruit, Aussie riesling, cloudy apple, peppermin

BEERS

Selection of draught beers

Deluxe Beverage Package

2 hours | \$90pp 3 hours | \$125pp

SPARKLING

2020 Idee Fixe 'by Vasse Felix' *Margaret River, WA* +40pp upgrade to bottomless Moët & Chandon Impérial Brut

WHITE

2020 Cullen 'Grace Madelaine' Semillon Sauvignon Blanc *Margaret River, WA* 2022 Usher Tinkler 'Reserve' Chardonnay *Hunter Valley, NSW*

ROSÉ

2021 Cave d'Esclan 'Whispering Angel' Provence, FRA

RED

2021 Mac Forbes 'Gladysdale' Pinot Noir *Yarra Valley, VIC* 2018 Laughing Jack 'Greenock' Shiraz *Barossa Valley, SA*

COCKTAILS

Bloody Shiraz Spritz

Four Pillars bloody shiraz gin, Regal Rogue, wild rose vermouth, sour plum

Poetica Espresso Martini

Australian wheat vodka, cold brew, broken bean, coffee liqueur

To My Friends

Havana Club 3yo rum, grapefruit, Aussie riesling, cloudy apple, peppermin

BEERS

Selection of draught beers

