

Your next event

poetica
BAR & GRILL



Poetica
Events

Host your next event at Poetica.

Available Monday to Saturday

Lunch — 12pm to 3pm

Dinner — 5pm to 10pm

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.

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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

50 guests — 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

CAPACITY
up to 40 guests – Seated

Exclusive Use

CAPACITY
120 guests – Seated

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

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Sample Menu

2-Course Shared Menu

90pp

ENTRÉES

Scallops, *fermented jalapeno, celery*

Garden pea salad, *ricotta, pickled lemon*

Raw beef, *green mustard, crispy onions*

MAINS

Swordfish, *horseradish*

Lamb shoulder, *green beans, summer peppers*

Sugar loaf cabbage, *pickled peppers, fried garlic*

SIDES

Summer leaves, *crispy onions, toasted, seeds*

Fries, *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 Shared Menu

110pp

ENTRÉES

Focaccia di recco, *caper, chilli, gruyere*

Scallops, *fermented jalapeno, celery*

Garden pea salad, *ricotta, pickled lemon*

Raw beef, *green mustard, crispy onions*

MAINS

Swordfish, *horseradish*

Lamb shoulder, *green beans, summer peppers*

Sugar loaf cabbage, *pickled peppers, fried garlic*

SIDES

Summer leaves, *crispy onions, toasted, seeds*

Fries, *herbs, vinegar*

DESSERTS

Caramelized pineapple, *white chocolate, rum*

VEGETARIAN OPTIONS ARE AVAILABLE.

Sample Menu

Basic Canape Menu

65pp

SMALL

Sydney Rock Oyster, *mignonette, lemon*

Fried olives, *goat's 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, guindillas*

Fried olives, *goat's cheese*

Radicchio, *ricotta, pickled lemon*

Raw tuna, chicken fat toast

Onion Bhaji

SUBSTANTIAL

Pork jowl, *cos lettuce*

Woodfired lamb neck croquette, *rhubarb*

Raw beef, *green mustard, crispy onions*

Swordfish skewer

SWEET

Walnut ice-cream sandwich, *Strawberry*

Blood peach granita, *basil*

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

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.



CONTACT US

Please contact our event's team if you have any questions or would like to start planning your next event.

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