

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.

poetica



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

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.

poetica



Sample Menu

2-Course Shared Menu

90pp

ENTRÉES

Scallops, *fermented jalapeno, celery* Garden pea salad, *ricotta, pickled lemor* 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*

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

2022 Te Whare Ra Sauvignon Blanc *Marlborough NZ* 2023 Morrisons Gift Chardonnay *Margaret River, WA*

ROSÉ

2023 Pitchfork Pink Rose Canberra Region, NSW

RED

2021 Torbreck 'Juvenilles' Grenache Blend *Barossa Valley, SA*

2021 Earthworks Shiraz Barossa Valley, SA

BEERS

Furphy, Stone and Wood Pacific Ale, Kirin, Heineken, Little Creatures Pale Ale, Heaps Norma 0% Alc

Premium Beverage Package

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

SPARKLING

2016 Chandon Vintage Yarra Valley, VIC

WHITE

2023 Rieslingfreak No 12 Riesling *Eden Valley, SA* 2023 Shadowfax Chardonnay *Bellarine Peninsula VIC*

ROSÉ

2023 Collector Shoreline Rose Canberra Region NSW

RED

2023 Bellvale Estate Pinot Noir *Gippsland, VIC* 2022 Duval John Concilio Grenache Shiraz *Barossa Valley, SA*

BEERS

Furphy, Stone and Wood Pacific Ale, Kirin, Heineken, Little Creatures Pale Ale, Heaps Norma 0% Alc

Deluxe Beverage Package

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

SPARKLING

NV Cloudy Bay Pelorus NV *Marlborough NZ* +\$40pp upgrade to bottomless Veuve Clicquot

WHITE

2023 Shaw and SmithSauvignon Blanc Adelaide Hills, SA

2022 Vasse Felix Chardonnay Hunter Valley, NSW

ROSÉ

2022 M de Minuty Rose *Provence, FRA*

RED

2022 Stonier Pinot Noir *Mornington Peninsula, VIC* 2017 Elderton Shiraz *Barossa Valley, SA*

BEERS

Furphy, Stone and Wood Pacific Ale, Kirin, Heineken, Little Creatures Pale Ale, Heaps Normal 0% Ale

