

A BLEND OF TRENDY CHIC & MEDITERRANEAN ELEGANCE in the heart of DARLING QUARTER.





UNIVERSAL HOTELS, OWNED AND OPERATED BY THE KOSPETAS FAMILY, IS THE PROUD OWNER OF SEVENTEEN SUCCESSFULLY OPERATING VENUES IN SYDNEY. THE GROUP HAS BEEN OPERATING IN THE SYDNEY HOTEL MARKET SINCE 1998 AND THE KOSPETAS FAMILY EXCEEDS 40 YEARS' EXPERIENCE IN HOSPITALITY. THE FAMILY HAS ESTABLISHED A RESPECTED NAME THAT IS SYNONYMOUS WITH EXCELLENCE IN FOOD, BEVERAGE, SERVICE AND ENTERTAINMENT.

SEATING OVER 350 GUESTS & UP TO 780 STANDING, **DARLING PAVILION'S** INTERIORS CONSIST OF TIMBER-COVERED CEILINGS, TEXTURED FEATURE WALLS AND COPIOUS AMOUNTS OF NATURAL LIGHT WITH SPOTS OF GREENERY SCATTERED THROUGHOUT. RESIDING IN THE CENTRE IS AN EYE-CATCHING 20-METRE STONE AND MARBLE BAR — THE FOCAL POINT OF THE INDOOR SPACE.





PLATTERS APPROX 10 PAX

CHEESE [V] [GFO] \$110

ASSORTED AUSTRALIAN CHEESES, GRAPES, QUINCE PASTE, ASSORTED CRACKERS & CRISP BREAD

BREAD & DIPS [VG] [GFO] \$70
HOUSE MADE GARLIC FLAT BREAD AND SELECTION OF VEGETABLE WITH CHEFS SELECTION OF DIPS

ANTIPASTI [GFO] \$140

SELECTION OF CURED MEATS, PICKLES, MARINATED OLIVES, ASSORTED DIPS. STRETCHED FLAT BREAD

FRESH OYSTER PLATTER \$140 (GF)

3 DOZEN NATURAL SYDNEY ROCK OYSTERS, LEMON, MIGNONETTE DRESSING

HOT SEAFOOD \$120

BEER BATTERED BARRAMUNDI, FRIED SZECHUAN SQUID, FIRE ROASTED JUMBO TIGER PRAWNS, GARLIC BUTTER HALF SHELL SCALLOPS, DIPPING **SAUCES & LEMON**

SEASONAL FRUIT PLATTER [VG] \$90

ASSORTED SEASONAL FRESH FRUIT

SEASONAL FRUIT PLATTER \$90

ASSORTED SEASONAL FRESH FRUIT

*GLUTEN FREE BREAD AVAILABLE, \$15 PER PLATTER



1 HARBOUR STREET DARLING QUARTER SYDNEY 2000 DARLINGPAVILION.COM.AU

HAND STRETCHED PIZZA **PLATTERS 24 PIECES PER PLATTER \$100 PICK FROM**

INDIVIDUAL PLATTERS

VEGAN, LA VERDE [VG]

ZUCCHINI SAUCE, VEGAN MOZZARELLA, SUNDRIED TOMATO, MUSHROOM

MARGHERITA [V]

SUGO, FIOR D LATTE, FRESH BASIL, EXTRA VIRGIN OLIVE OIL

TARTUFO FUNGI

TRUFFLE CREAM, FIOR D LATTE, MUSHROOM, TRUFFLE OIL, PECORINO

SPICY PEPPERONI

SUGO, FIOR D LATTE, PEPPERONI, PARSLEY, CHILI FLAKES

CAPRICOSA

SUGO, FIOR D LATTE, MUSHROOM, HAM, ARTICHOKE, OLIVES

SNACK BOXES 24 PIECE NOODLE BOXES \$100 PICK FROM INDIVIDUAL PLATTERS

CHICKEN POKE

CABBAGE, CRISP NOODLES, SESAME DRESSING

MIXED GRAINS [V]

WHIPPED FETA, QUINOA, BARLEY, PUFFED RICE, BALSAMIC DRESSING

PRAWN SALAD

CHERRY TOMATOES, COS LETTUCE, PINENUTS, PARSLEY, LEMON DRESSING



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SLIDER PLATERS 24 PIECES PER PLATTER \$130 PICK FROM INDIVIDUAL PLATTERS

FALAFEL BURGER [V]

AIOLI, CUCUMBER AND RED ONION PICKLE, LETTUCE, GREEN TOMATO RELISH

KAARAGE CHICKEN BURGER

FRIED SAKE MARINATED CHICKEN THIGH, SLAW, FERMENTED CHILLI MAYO, PICKLES

CLASSIC CHEESEBURGER

ALL BEEF PATTY, AMERICAN CHEESE, PICKLES, ONION, BURGER SAUCE

SKEWER PLATTERS 24 PIECES PER PLATTER PICK FROM INDIVIDUAL PLATTERS

PRAWN \$110 [GF]

GRILLED PRAWN, CHIPOTLE

MAYONNAISE

CHICKEN \$100 [GF]

GRILLED MARINATED CHICKEN,

GARLIC YOGHURT

LAMB \$110 [GF]

GRILLED LAMB, TZATZIKI

PORK \$100 [GF]

GRILLED PORK, MANGO CHUTNEY

BITE PLATTERS 24 PIECES PER PLATTER \$90 PICK FROM INDIVIDUAL PLATTERS

COLD PLATTERS

MINI FALAFEL BOWL (V)(GF)

FALAFEL, GRAINS, CARROT HUMMUS, HERBS

GOATS CURD & CARAMELIZED ONION TART (V)

SHORT CRUST TART, GOATS CURD,

ROAST TOMATO, HERBS

MINI SALMON CEVICHE TACOS

COCONUT LIME DRESSING

CORONATION CHICKEN

CURRY MAYONNAISE, CORIANDER,

TOASTED BAGUETTE

CURED BEEF CROSTINI (GFO)

CHIVE & PEPPER CREAM CHEESE

HOT PLATTERS

TRUFFLE ARANCINI (V) (GF)

TRUFFLE MAYO, PECORINO

MUSHROOM PUFF (V)

PORCINI, TRUFFLE, CHIVES

PRAWN TOAST

LEMON AIOLI, SESAME SEEDS, SHALLOTS

DUCK RAGU TART

DUCK & PORCINI RAGU, SHORT CRUST PASTRY

PORK & FENNEL SAUSAGE ROLL

TOMATO CHUTNEY





SIT DOWN SET MENU FOR MINIMUM 20PAX 2 COURSE OPTION \$70PP 3 COURSE OPTION \$80PP

ON ARRIVAL

ROASTED CARROT HUMMUS

MIXED NUTS & SEEDS, PAPRIKA & CHILLI OIL,

CRISPY ZA ATAR BREAD (VG)

ENTREE (CHOOSE 3)

SALMON TARTARE (GF)
FENNEL, FRIED CAPERS, HERB OIL, PRAWN CRACKERS
FRESH BURRATA (V)

DATE & TARRAGON PASTE, ORANGE JUICE, FRESH BAKES
PUFFED BREAD, GARLIC ROSEMARY OIL
SZECHUAN SALT AND PEPPER SQUID
CRISPY MARINATED SQUID, SHALLOTS, AIOLI,
JUMBO TIGER PRAWNS (GF)
KOMBU BUTTER, PRAWN OIL, LEMON, HERBS
GRILLED LAMB SKEWERS (GF)

GARLIC YOGURT, CUCUMBER PICKLE, OLIVE OIL, LEMON

MAIN (CHOOSE 2)

WHOLE MARKET FISH
WHOLE SPLIT CHICKEN
WHOLE ROASTED SHOULDER OF LAMB
800G OP GRAIN FED RIB EYE ADDITIONAL \$20 AHEAD

SIDES (CHOOSE 1)

ROASTED POTATOES(GF)(V)
CREAMY MASH [GF] [V]
SEASONED CHIPS [V]

LEAF SALAD [GF] [V]
FATTOUSH SALAD [GF] [V]
GREEN BEANS [GF] [V]

DESSERT (CHOOSE 1)

CHOCOLATE BROWNIE; SALTED CARAMEL, VANILLA CREAM PAVOLOVA

VANILLA CREAM, PASSION FRUIT & LEMONCURD, BERRIES



BEVERAGE PACKAGE OPTION 1 2 HOURS \$60PP - 3 HOURS \$70PP - 4 HOURS \$80PP

BEER

XXXX GOLD, TOOHEYS NEW, HAHN SUPER DRY, HAHN PREMIUM LIGHT, HEINEKEN ZERO WINE

STONEFISH PLATINUM SPARKLING CHARDONNAY PINOT NOIR, SOUTH AUSTRALIA STONEFISH SAUV BLANC, LIMESTONE COAST, WA STONEFISH CAB SAUVIGNON, LIMESTONE COAST, WA

BEVERAGE PACKAGE OPTION 2

2 HOURS \$70PP - 3 HOURS \$80PP - 4 HOURS \$90PP

BEER

ALL TAP BEERS EXCEPT INT'L BEERS

WINE

VILLA TERESA PROSECCO, VENETO IT STONEFISH SAUV BLANC, LIMESTONE COAST, WA TWIN ISLANDS SAUV BLANC MARLBOROUGH NZ GRANT BURGE PINOT GRIGIO BAROSSA VALLEY SA STONEFISH CAB SAUVIGNON, LIMESTONE COAST, WA GRANT BURGE SHIRAZ BAROSSA VALLEY, SA HAHA PINOT NOIR MARI BOROUGH NZ

BEVERAGE PACKAGE OPTION 3 2 HOURS \$80PP - 3 HOURS \$90PP -4 HOURS \$100PP

BEER

ALL TAP & BOTTLE BEER

WINE

VILLA TERESA PROSECCO, VENETO IT

TWIN ISLANDS SAUV BLANC MARLBOROUGH NZ

OPAWA PINOT GRIS, MARLBOROUGH NZ

HAPPS FIELDS OF GOLDS CHARDONNAY, MARGARET RIVER WA

HEIRLOOM SHIRAZ, MCLAREN VALE SA

HAHA PINOT NOIR MARLBOROUGH NZ

CANTINA VITICOLTORI SENESI ARETINI CHIANTI RISERVA DOCG SANGIOVESI CHIANTI IT

