

THE GREENS NORTH SYDNEY

Function and Group Menu





Welcome to The Greens!

The Greens North Sydney is a Club with a long history of proud achievements, being the second oldest bowls club in NSW. The club was founded on 25th April 1888 in St Leonard's Park at North Sydney.

Honouring the history of a traditional North Sydney bowling club, set against the back drop of Sydney harbour, The Greens is the perfect place to host your next event.

Things To Note

All table reservations over 20 guests will be required to organise a function package.

All function bookings require a minimum of 10 people.

A deposit is required to confirm any group booking.

We have carefully designed a selection of catering packages to suit all occasions. Please make us aware of any dietary requirements at time of booking.

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LAWN BOWLS

All our function packages come with the option to add a game of barefoot lawn bowls.

This is the perfect team activity for all ages and abilities, make lawn bowls the highlight of your day.

Whether celebrating a birthday, a corporate outing or maybe just a catch up with friends, lawn bowls at The Greens overlooking the harbour is the best way to spend an afternoon.

Your lawn bowls experience will include:

- A dedicated space for 90 minutes of lawn bowls
- A bowling umpire for the entire duration of your game, who will oversee competitions, allocate teams and give out prizes
- Prizes include a winner's gold trophy!



Drinks on Arrival

Chandon _ _ _ _ _ \$50 per bottle

A Chardonnay led sparkling wine, Chandon Brut celebrates the high quality vineyards of our corner of Australia alongside the complexity deriving from our French heritage and the méthode traditionnelle.

Veuve Clicquot _ _ _ _ _ \$110 per bottle

A perfect balance between power and finesse, its complexity comes from the predominant presence of Pinot Noir and Reserve Wines. It showcases our superb vineyards and the consistent style of our House

Heineken Kettle _ _ _ _ _ \$24 per kettle

Some things are too good to change, brewed to be the best since 1873 and made the same way ever since. Heineken has a Smooth, nicely blended bitterness, clean finish and a shade of fruitiness.

We recommend one champagne bottle between five people and one kettle (jug) between four.



*"Get the party started
and avoid the queues"*



"The best way to start your day; served share style to your table"

Breakfast

The Greens Breakfast

Fresh fruit platter

Grilled bacon

Chorizo

Roast tomatoes

Confit field mushrooms

Avocado smash

Scrambled eggs

Sourdough toast

Loose Leaf Tea or French Press Coffee

Add Ons

\$18 pp – – – – – Bloody Mary with Ciroc Vodka

\$15 pp – – – – – Chandon Mimosa

\$5 pp – – – – – Barista Giancarlo Coffee

\$30 pp without lawn bowls

\$45 pp including 90 minutes of lawn bowls plus an umpire and trophies

*Available 8am - 11am Monday - Friday

Required minimum of 40 people

[Must be pre-booked and paid in advance]

Burgers & Bowls

Angus Beef

200g Angus beef patty, baby cos lettuce, tomato, red onion, tasty cheese, homemade pickles and ketchup on a potato bun* with a side of fries

Vegetarian~

Vegetarian patty, baby cos lettuce, tomato, red onion, tasty cheese, homemade pickles and ketchup on a potato bun* with a side of fries

*GF options are available upon request for dietary requirements only

~ Vegetarian burger is upon request for dietary requirements only

Beef burger \$50^ pp including 90 minutes of bowls



*"The perfect accompaniment
to a game of bowls"*

Grazing Boards

Menu

PART 1

A selection of 3 seasonal dips accompanied by grilled pita bread

Sliced cured meats, marinated olives, grilled and pickled vegetables, chicken terrine, grilled sourdough, grissini

Australian cheeses, quince paste, fresh and dried fruits, fruit bread, lavash, crackers

Fresh seasonal fruit

PART 2 [Served Cocktail Style]

Angus beef slider, cheddar cheese, tomatoes, ketchup
(vegetarian options available on request)

Greens chicken and leek pies with brie cheese

Semi dried tomato and Bulgarian feta arancini with basil mayonnaise

\$50 pp without lawn bowls

\$65 pp including 90 minutes of lawn bowls plus an umpire and trophies



*"Perfect for groups of all sizes
whether a casual get together or a
corporate function"*

Firepit

To Start

Barman's plate and dip platter; sliced cured meats, marinated olives, grilled and pickled vegetables, chicken terrine with bread

Main Offering

Hickory glazed lamb ribs, wild river mint (GF, DF)

Maple glazed chicken (GF, DF)

Dry rub smoked brisket, pickled sweet carrots (DF)

Dinner rolls, milk hotdog buns, pepe sayer butter

Garden salad, young leaves and garden vegetables (GF, DF)

Roast new potato salad (GF) (VEG)

Char grilled corn, parmesan, lime and paprika (GF)

[Vegetarian options available upon request]

Something Sweet

3 local Australian cheeses, pickled pear, quince paste, muscatels, whole wheat crackers, fruit bread.

\$80 pp without lawn bowls

\$95 pp including 90 minutes of lawn bowls plus an umpire and trophies



"Loaded with premium ironbark wood, our delectable selections, slowly cooked over our custom-built firepit creating unique flavours and dining experiences; served grazing style"



"The Greens ultimate dining experience; for those special occasions and get togethers"

**Menu subject to seasonal changes*

Table Share*

On Arrival - for both packages

Sourdough Bread Rolls, Cultured Butter
The Greens Producers Share Plate

Entree - all of the below

Jambalaya Arancini, Saffron Mayonnaise, Creole Spice, Micro Parsley
Mirin Cured Beef, Pickled Daikon, Cured Egg, Pea Tendril, Cucumber, Wasabi Oil
Mojito Barramundi Ceviche, Cauliflower, Honeydew Melon, Salmon Roe, Coconut
Tart Of Ratatouille, Tomato Vinaigrette, Whipped Cream Fraiche, Rocket Oil

Mains - all of the below

Glazed Bannockburn Free Range Whole Chicken, Provençal Herbs, Heirloom Carrots,
Pencil Leeks, Samphire, Black Garlic Butter
Grilled Portobello Mushroom, Almond Romesco, Pomegranate, Green Chili Oil
Pasture Fed Mojo Barbecued Lamb Shoulder, Sweet Peppers, Witlof, Watercress,
Pistachios, Mojo Dressing
Cedar Plank Smoked Salmon Fillet, French Radish, Capers, Dill Cucumbers, Creme
Fraiche, Toasted Bagels

Sides - for both packages

Rocket Salad, Radicchio, Pickled Apple, Lemon Grass Crumb, Curry Oil
Fries, Malt Vinegar Seasoning

Dessert Platter

Chocolate Bar, Feuilletine, Nougat Ice Cream, Red Berry Crumble
Strawberry Short Cake, Black Sesame Basil Ice Cream, Prosecco Jellies, Caramel Balls
Lime Cheese Cake, Honey Dew Melon, Honey Tuiles, Pineapple Sorbet, Coconut Crumb

2 Course Menu (entree + main OR main + dessert)

\$75 pp or \$90 pp including 90 minutes of lawn bowls plus an umpire and trophies

3 Course Menu (entree + main + dessert)

\$85 pp or \$100 pp including 90 minutes of lawn bowls plus an umpire and trophies

Contact

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