



# THE GREENS NORTH SYDNEY

## Function and Group Menu

### -Christmas Edition-





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!





*"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)**

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

**3 Course Menu (entree + main + dessert)**

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

# Food Bars

## Raw Bar

Gochujang Marinated Cauliflower, Asparagus, Red Onion, Coconut Rice  
Ponzu Salmon, Shitake, Edamame, Bean Sprouts, Radish, Coconut Rice  
Sashimi of Tuna, Salmon, King Fish, Wakame Salad, Pickled Ginger, Soy Sauce  
Sydney Rock Oysters, Chili Lime Salt, Lemon

## Risotto Bar~

Smoked Swiss Brown Mushroom, Peas, Asparagus  
Grilled Chicken, Sweet Peppers, Basil Pesto

## Salad Bar~

Smoked Salmon on Shredded Vegetables, Cabbage, Lettuces, Lemon Vinaigrette  
Moroccan Chicken, Kale, Pear, Wild Rice, Citrus Dressing  
Roast Sweet Potato, Rocket, Semi Dried Tomato, Olives, Almond Milk Dressing

## Milk Bar~

Reuben Sandwich, Brisket, Kraut, Pepper's, Thousand Island Dressing And Swiss  
Cheese Burgers, Angus Patty, Cheddar Cheese, Pickles, Mustard, Ketchup  
Hotdog, Milk Bun, German Frankfurter, Shredded Tasty Cheese, Bacon Jam  
Crumbed Fish, Tomato Salsa, Chipotle Mayonnaise, Coriander

## American Fire Pit~

Smoked Brisket, Texas Barbecue Sauce, Kale Slaw, Home Made Pickles, Sweet Potato  
Crisps, Hawaiian Bread  
Provincial Herb Rubbed Fire Pit Chicken, Kale Slaw, Home Made Pickles, Sweet  
Potato Crisps, Hawaiian Bread  
Moroccan Spiced Lamb Riblets, Kale Slaw, Home Made Pickles, Sweet Potato Crisps,  
Hawaiian Bread  
Miso Glazed Egg Plant, Kale Slaw, Home Made Pickles, Sweet Potato Crisps,  
Hawaiian Bread

**\$75 pp including 90 minutes of complimentary bowls**



*"Experience the best food offering in an  
all you can eat experience - perfect for all  
group sizes"*



## Drinks on Arrival

Chandon \_ \_ \_ \_ \_ \$45 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"*

# Contact

## Events at The Greens

 (02) 9245 3089

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