



HAZEL

KITCHEN & BAR

Private Dining Celebration



HAZEL

SIT DOWN MENU

\$59 per person

3 hours

Share start

Hazel bread with picual extra virgin olive oil & cultured butter
Stracciatella fermented tomato, peach, roasted lemon jam & bronze fennel
Panisse, with pigment d'espelette aioli

Share mains/sides

Casarecce pasta, zucchini, peas, charred spring onion with whipped ricotta and mint pistou
Bannockburn roast chicken, bread sauce, tarragon jus
Salt and vinegar shoestring fries, black garlic aioli
Market greens

Add dessert at \$10 per person

Our in house pastry chef can make a delicious celebration cake, served as dessert at \$10 per person



PRIVATE DINING CELEBRATION

HAZEL

SIT DOWN MENU

\$79 per person

3 hours

Share start

Hazel bread with picual extra virgin olive oil & cultured butter
Stracciatella fermented tomato, peach, roasted lemon jam & bronze fennel
Panisse, with pigment d'espelette aioli

Share mains/sides

Sous vide lamb blackstrap, green tahini, piperade
Bannockburn roast chicken, bread sauce, tarragon jus
Salt and vinegar shoestring fries, black garlic aioli
Market greens

Share dessert

Tarte du jour
Hazel éclair, dulce de leche, dark chocolate and hazelnut
or
Our in house pastry chef can make a delicious celebration cake, served as a dessert



PRIVATE DINING CELEBRATION

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COCKTAIL MENU

\$85 per person

3 hours

Cold

Oysters/blood orange mignonette
Duck rilette crouton/date & chilli jam
Kingfish crudo/buttermilk & Nduja
Goats curd tartlet w/fermented tomato

Hot

Panisse/piment d'espelette aioli
Chicken & mushroom vol au vent
Duck confit filo cigar
Mushroom arancini

Gougere

Sweet

Chocolate & dulce de leche profiteroles
Lemon curd tart/seasonal fruit

or

Our in house pastry chef can make a delicious celebration cake, served as dessert



PRIVATE DINING CELEBRATION

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BEVERAGES ON CONSUMPTION

SPARKLING

2023 Mayfield Sparkling Cuvée, Chardonnay, Pinot Noir, Orange, NSW \$65

2023 Freeman Prosecco, Hilltops, NSW \$75

NV Champagne Fleury Blanc de Noirs Brut Côte de Bars, Champagne, Fr \$150

WHITE WINE

2023 Casa Freschi 'Ragazzi', Pinot Grigio, Adelaide Hills, SA \$65

2022 Artomaña Txakolina Txakoli 'Xarmant', Sp \$80

2022 Argyros 'Atlantis', Assyrtiko, Athiri, Aidani, Episkopi, Gr \$75

2023 Mayfield Vineyard '1815', Chardonnay, Orange, NSW \$80

2022 Rippon 'Rippon' Mature Vine, Riesling, Central Otago, NZ \$115

2021 Woodlands Wines Chardonnay, Wilyabrup Valley, Margaret River, WA \$105

RED WINE

2021 Thymiopoulos 'Young Vines', Xinomavro, Naoussa, Gr \$70

2020 Watson Family Wines, Cabernet Franc, Margaret River, WA \$65

2022 Les Fruits 'Tullah' Syrah, Blewitt Springs, McLaren Vale, SA \$85

2016 Château de la Roche en Loire 'Cuvée Marcel', Cabernet Franc, Malbec, Grolleau, Loire, Fr \$90

2021 Hayes Family Wines 'Block 1', Shiraz, Barossa, SA \$130

2022 Julien Sunier Beaujolais Villages 'Wild Soul', Gamay, Burgundy, Fr \$120

DESSERT

2022 Samos Vin Doux 'Phyllas', Muscat Blanc à Petits Grains, Aegean Islands, Gr \$70

2019 Freeman 'Dolcino' 500ml, Viognier, Sauvignon Blanc, Hilltops, NSW \$75

2015 Domaine de Souch Jurançon Moelleux 'Cuvée Marie Kattalin' 500ml, Petit Manseng, Fr \$145

BEERS

Heineken Zero \$11

Newtown Pale \$12

Newtown Lager \$12

Newtown Cloudy apple \$12

COCKTAILS AND SPIRITS ARE AVAILABLE
PLEASE SEE OUR WEBSITE FOR UPDATED MENUS

PRIVATE DINING CELEBRATION

HAZEL

BEVERAGE PACKAGES

3 hrs \$60pp
5 hours \$85pp

SPARKLING

N/V Tierra Brut Cuvee, Adelaide Hills, SA

WHITE WINE

Select one

Tierra Sauvignon Blanc, Adelaide Hills, SA

Tierra Pinot Grigio, Adelaide Hills, SA

RED WINE

Select one

Tierra Cabernet Merlot, Adelaide Hills, SA

Tierra Shiraz, Adelaide Hills, SA

BEERS

Young Henry's Natural Lager

Young Henry's Newtowner Pale Ale

Young Henry's Cloudy Apple cider

Heineken Zero



PRIVATE DINING CELEBRATION



MINIMUM SPENDS

A minimum spend of \$3,000 is required to secure our private dining space

GUEST NUMBERS

Maximum guest numbers for a sit down lunch/dinner is 48

Cocktail parties can be arranged for guests up to 100

Final numbers are confirmed two weeks from your event

FOOD AND BEVERAGE

Food and beverage selections are confirmed two weeks from your event, including any special dietary requirements

DEPOSIT

A non refundable 25% deposit of the minimum spend is required to secure the booking

SURCHARGES

Credit card surcharges apply, Visa/Master 1.4% Amex 2%

Weekend 10% surcharge applies

ADDITIONS

Celebration cakes \$90 small \$110 large

Children's meals (from our children's menu)