



# MiNE

*FUNCTIONS & EVENTS*

13 Darby Street, Newcastle



# CANAPÉ PACKAGES

\*Minimum 20 guests

## SNACKS

5 x hot & cold canapés  
55 per person

## APPETIZER

5 x hot & cold canapés  
1 x substantial canapés  
80 per person

## DINE

7 x hot & cold canapés  
2 x substantial canapés  
119 per person

**ADD** dessert +6pp per canapé





# CANAPÉS

## COLD

whipped ricotta crostini, lemon oil (v)

smoked fish crostini, chives, chilli

beef carpaccio, truffle cream, parmesan, fried potato

mushroom tartare (vg)

mini mortadella + mozzarella bun, pistachio

tuna tartar, blood orange ponzu (df,gf)

goats curd, hot honey canoli (v)

## SUBSTANTIAL

spicy bug roll, calabrian chilli, lemon mayo

mini tart, blue swimmer crab, black pepper tart,  
artichoke, caviar

foie gras, pedro ximenez crostini

## HOT

cacio de pepe arancini (v)

salumi xo + four cheese croquettes

zucchini fritti, sauce verde (vg,df,gf)

gnoco fritto, parmesan custard

crispy eggplant, sauce agro dolce (vg,df,gf)

## DESSERT

mini tiramisu

caramelised white choc, passionfruit  
+ olive oil ice cream sandwich (gf)

ricotta and yuzu mini canoli

lemoncello + lemon thyme cheese cake (df,gf)

gf (gluten free) df (dairy free) v (vegetarian) ve (vegan)





*FUNCTION SET 1*

*72 per person*

Dietary alterations available upon request.  
Menu may be subject to seasonal change.

gf (gluten free)   df (dairy free)  
v (vegetarian)   vg (vegan)

*ADD* 14pp

**BBQ GARLIC KING PRAWNS**  
jalepeno verde GF, DF

*SWAP* 3pp

**FOR GARLIC PIZZA BREAD**

*UPGRADE TO STEAK*

**PLEASE SPEAK TO OUR TEAM**

**PUFFED BREAD**  
rosemary & garlic oil, sea salt V

**VANELLA STRATCIATELLA**  
charred leek & hazelnut dressing GF, V  
AND

**VANELLA BUFFALO MOZZARELLA**  
smashed cucumber & eschalot salad GF, V

**LP SMOKED MORTADELLA**  
agrodolce pineapple DF, GF

**WAGYU CARPACCIO**  
horseradish cream, burnt eschalot dressing,  
radish, parmesan GF, DFo, GFo

**ZUCCHINI FLOWERS**  
goat curd, green goddess sauce V

**CHOICE OF PASTA OR PIZZA**  
please see a la carte menu for options

**TIRAMISU**  
savoiardi, mascarpone, espresso,  
coffee liqueur, Frangelico, chocolate V





FUNCTION SET 2

92 per person

Dietary alterations available upon request.  
Menu may be subject to seasonal change.

gf (gluten free)   df (dairy free)  
v (vegetarian)   vg (vegan)

ADD 14pp

BBQ GARLIC KING PRAWNS  
jalepeno verde GF, DF

SWAP 3pp

FOR GARLIC PIZZA BREAD

UPGRADE TO STEAK

PLEASE SPEAK TO OUR TEAM

PUFFED BREAD  
rosemary & garlic oil, sea salt V

SKORDALLIA  
potato, almond, confit garlic, lemon GF, DF, VG  
AND

WHIPPED RICOTTA  
mandarin oil, fennel pollen, black pepper GF, V

VANELLA STRATCIATELLA  
charred leek & hazelnut dressing GF, V  
AND

VANELLA BUFFALO MOZZARELLA  
smashed cucumber & eschalot salad GF, V

SCALLOP CRUDO  
yuzu kosho dressing, basil, buttermilk & dill  
oil GF, DFO

LP SMOKED MORTADELLA  
agrodolce pineapple DF, GF

WAGYU CARPACCIO  
horseradish cream, burnt eschalot dressing,  
radish, parmesan GF, DFO, GFO

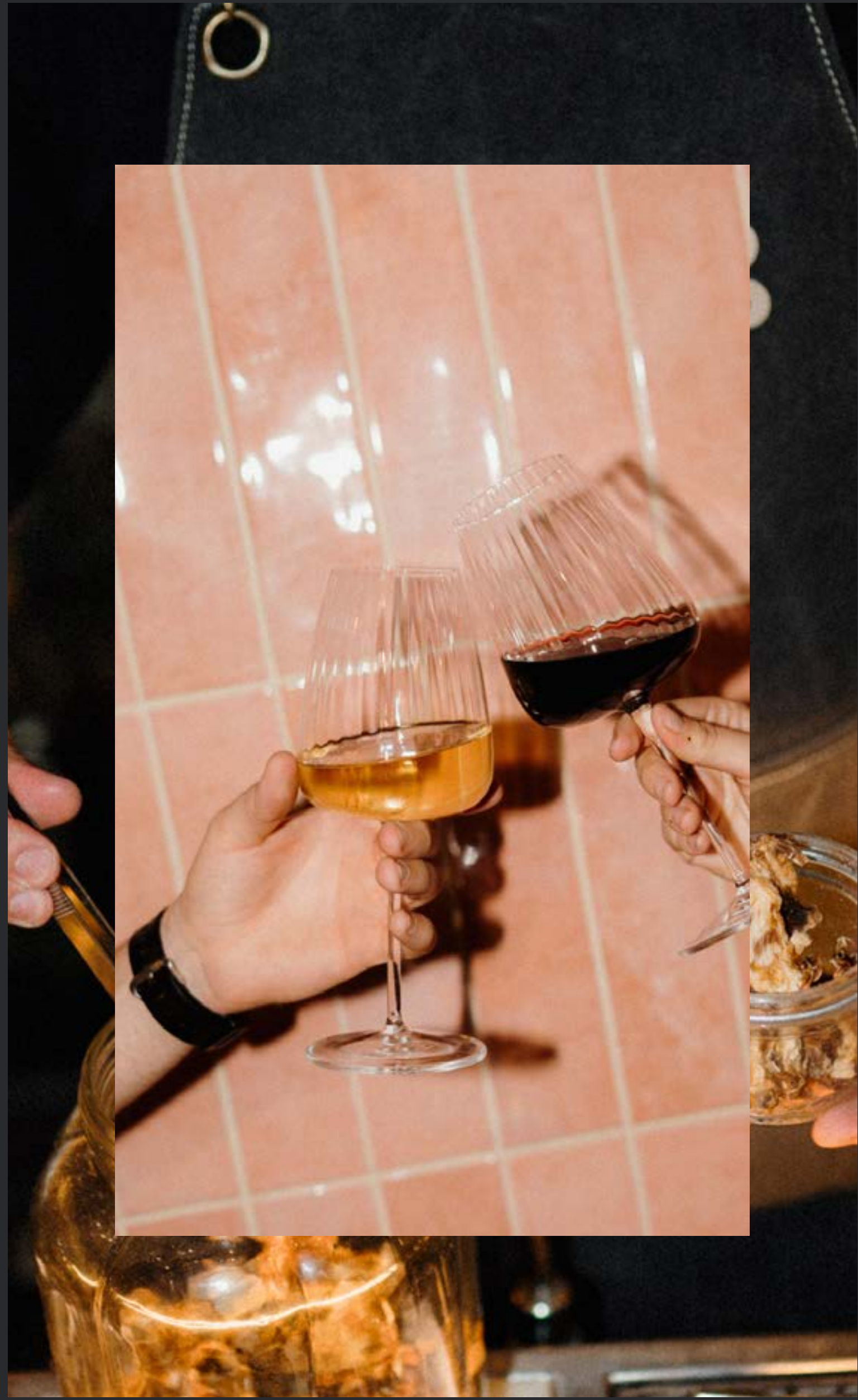
ZUCCHINI FLOWERS  
goat curd, green goddess sauce V

CHOICE OF PASTA, PIZZA,  
SPATCHCOCK OR PORK COTOLETTA  
please see a la carte menu for options

CHOICE OF DESSERT  
please see a la carte menu for options







# BEVERAGE PACKAGES

\*Minimum 20 guests. Our beverage packages are optional.  
Please speak to our Events team regarding a bar tab or beverages on consumption format for your celebration.

## SILVER

- btw pinot noir
- btw rosé
- btw prosecco
- btw pinot grigio
- philter super cool lager (tap)
- peroni red
- peroni nastro azzurro 3.5%
- peroni nastro azzurro 0.0%
- heaps normal quiet xpa
- soft drinks

- 2 hours: 45pp
- 3 hours: 65pp
- 4 hours: 75pp

## GOLD

- astoria butterfly prosecco
- hungerford hill fiano
- villa trasqua vermentino
- carillion rosé
- castello di querceto sangiovese
- collefrisio montepulciano d'abruzzo
- philter super cool lager (tap)
- young henry's newtowner pale ale (tap)
- peroni red
- peroni nastro azzurro 3.5%
- peroni nastro azzurro 0.0%
- heaps normal quiet xpa
- soft drinks
- elysian dream spritz mocktail

- 2 hours: 65pp
- 3 hours: 85pp
- 4 hours: 100pp

*upgrade any package to include 2 hours of unlimited*

basic spirits: 30pp      french Champagne: 56pp





## *TERMS & CONDITIONS*

Sitting groups of 16 or more guests will be required to dine from one of our function set menus. Canape options are exclusively for sit/standing reservations of 20 or more. Children under 12 are exempt from the set menu and can opt for kids' menu items, however, they will still be counted in the total guest count, and the adult portion of the group will still be required to dine from a chef selection menu.

We can accommodate most dietary requirements. Please make sure to note these in your group booking reservation. For any complex situations, please contact us to discuss in advance as some dietaries may not be catered for. Please note, all credit card payments incur a 1.5% surcharge. Depending on the day you dine there may be additional surcharges, please refer to venue T&Cs.

A booking guarantee will be required to confirm the booking. This is a credit card pre-authorisation and it may be charged in case of no-shows, late cancellations, or significant reductions in guests without prior notice. We offer full table service and issue one bill per table at the end of the meal. While we can accommodate a split payment, it will be up to individual guests to advise the dollar amount that they would each like to pay.