

GROUP BOOKINGS

WELCOME

Set on the east side of the iconic Circular Quay promenade Eastbank offers beautiful panoramic views of Sydney Harbour with the picturesque Harbour Bridge as your backdrop.

Eastbank features an array of beautiful function spaces to accommodate a variety of dining, cocktail and celebration experiences.

Indulge in our modern Australian cuisine with signature Italian soul, our menu will impress your guests, colleagues, friends and loved ones for any occasion. Our carefully crafted packages ensure that your guests can sample and enjoy a variety of dishes tailored to suit their tastes, and of course yours.

Our seasonal menu showcases the freshest produce Sydney has to offer. Let our experienced and passionate team take care of your every need, whilst you relax and enjoy!

LOCATION

Ground Level, Quay Grand,
East Circular Quay, Sydney
2000 02 9241 6722
reservations@eastbank.com.au





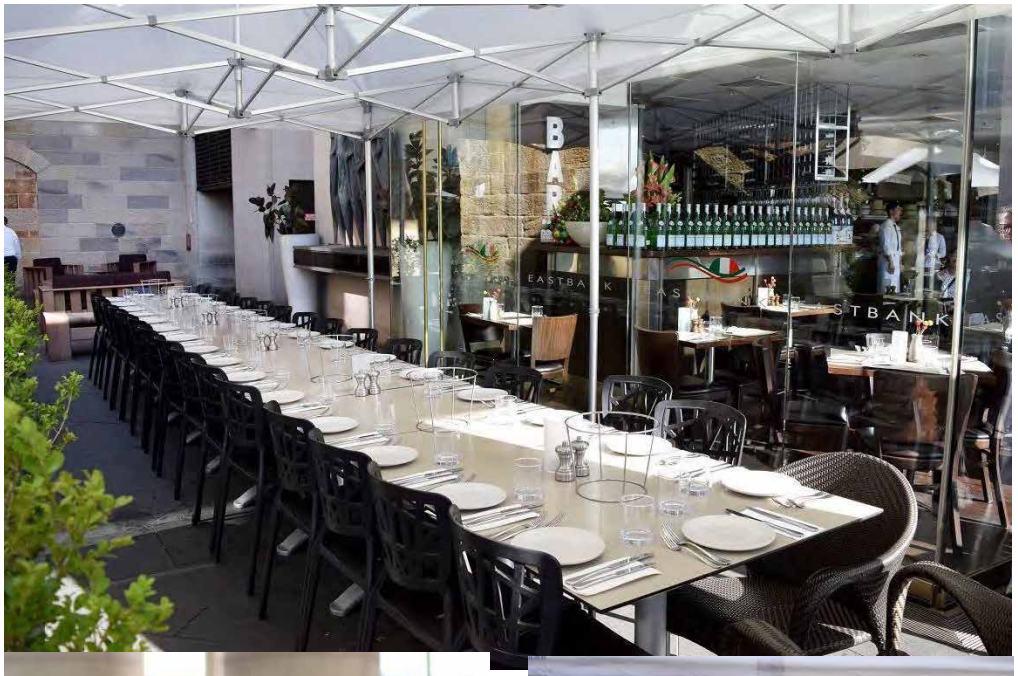
MOORE SANDSTONE STEPS

Our private dining area is ideal for all occasions including birthday celebrations, engagements, networking events, long lunches and client dinners. Nestled next to the historical Moore sandstone steps, our area offers shade from the sun, views of the city lights at night and feels like you could be in a Tuscan village.

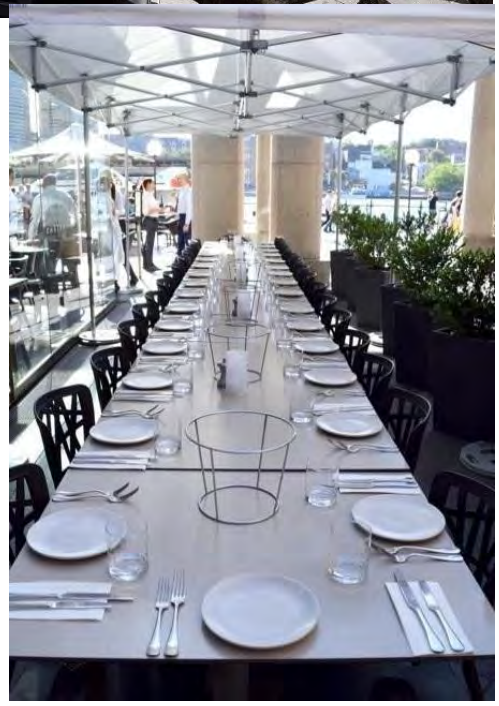
Available for exclusive or semi-exclusive use.

Function inclusions:

- Personalised menus
- Marquee hire could be organized for an extra cost offering privacy and shade
- Outdoor heaters and blankets for cooler days and nights







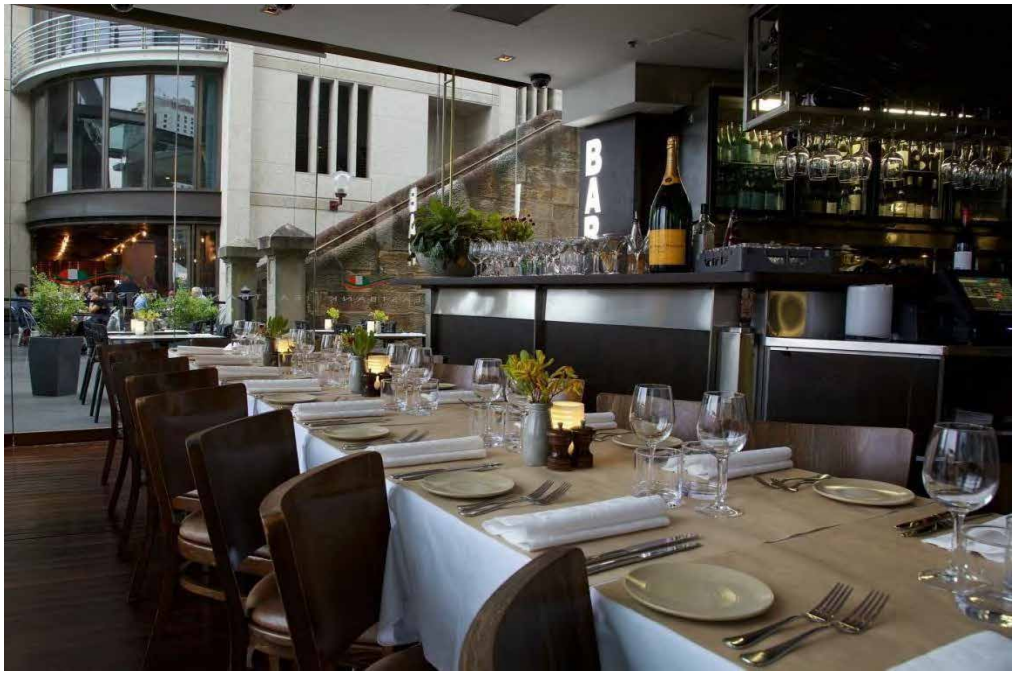
RESTAURANT

Our main dining room is ideal for all occasions including birthdays, long lunches and family dinners or to entertain clients. Featuring full glass frontage our Main Dining Room allows you to enjoy the harbour views and sunshine from the comfort of your seat.

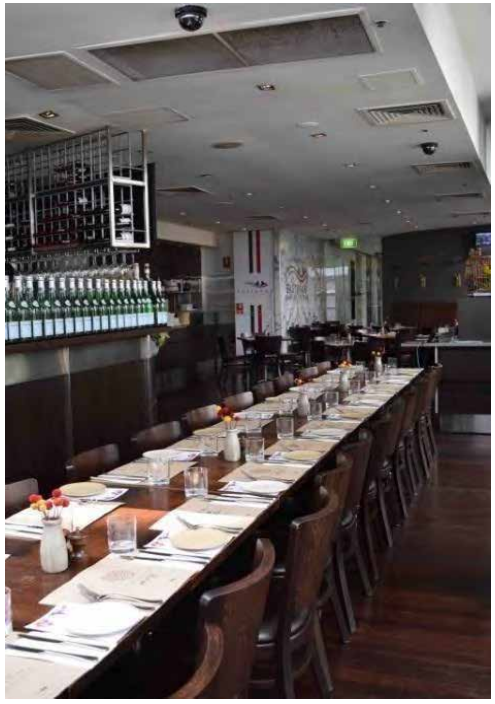
For a true statement event, our restaurant is available for exclusive use. Please ask our Event Manager for further information.

Function inclusions:

- Personalised menus
- Dedicated wait staff







ALFRESCO

Perfectly positioned amongst the hustle and bustle of Circular Quay is our alfresco dining area. Your guests will enjoy the warmth of the sunshine or be dazzled by the city lights. Our alfresco area is perfect for team lunches, intimate celebrations and business dinners. Our outdoor dining area offers a great atmosphere and hustling vibe of Circular Quay. Featuring overhead heaters and umbrellas.

Function inclusions:

- Personalised menus
- Outdoor heaters for cooler days and nights





SHARE MENU

2 COURSE $60.00 per person | 3 COURSE $70.00 per person

ENTRÉE - please select 3 menu items to be shared

ANTIPASTO | Prosciutto, truffle salame,capocollo, buffalo mozzarella and pizza bread
CHEESE CROQUETTES | 4 pieces served with aioli & micro herbs
BRUSCHETTA | Cherry tomato, onion, basil with e.v.o.o and vincotto (V, DF)
CALAMARI FRITTI | Marinated baby calamari fillets, chili mayonnaise and rocket
HOME-MADE DIPS | Semi-dried tomato dip, black olive tapenade, beetroot and goat cheese dip, served with pizza bread (V)

MAIN COURSE – please select 3 menu items to be shared

PIZZA

MARGHERITA | Fior di late cheese with fresh basil (V)
VEGETARIANA | Mushrooms, eggplant, roasted pumpkin, ricotta and watercress (V)
PROSCIUTTO E RUCOLA | As the name indicates with shaved parmesan
PEPPERONI | Salami, mushrooms, onion and basil
GAMBERI | Marinated prawns, zucchini, cherry tomato and chilli

PASTA & CO

SPAGHETTI BOLOGNESE | Rich minced beef ragout and basil
FETTUCCINE AL POLLO | Chicken, basil, mushrooms and creamy sauce
MUSHROOM RISOTTO | Mixed mushroom, shaved parmesan & extra virgin olive oil
GNOCCHI AI FUNGHI | Hand rolled gnocchi, mascarpone cheese, wild mushrooms & spinach (V)
PAPARDELLE LAMB RAGOUT | Fresh papardelle pasta, slow cooked lamb shoulder ragout, gremolata

Gluten free pasta and pizza bases are available, additional charges apply.

Sides for the Table

Garden Salad

DESSERT - please select 2 menu items for alternate service

Tiramisu Della Casa
Vanilla Panna Cotta
2 Scoops Gelato | Vanilla or Chocolate

You can bring your own cake and we will cut it for you. Cakeage fee is $7 per person.



Minimum of 14 guests, all dishes are shared. Menu is subject to seasonal change.
Please note, that all guest dietaries will be catered to separately and incur an additional charge $5 per person for individual dishes.
5% service fee applies, please note that number of guests changed within 24 hours will be charged at full price.

SET MENU

2 COURSE $80.00 per person | 3 COURSE $90.00 per person
Please choose 2 food items of each course to serve alternatively

ON ARRIVAL (Only for 3 Courses)

HOME MADE DIPS | Beetroot and goat cheese dip, semi dried tomato paste, black olive tapenade served w pizza bread

ENTRÉE

BRUSCHETTA | Cherry tomato, onion, basil with e.v.o.o and vincotto (V, DF)
CALAMARI FRITTI | Marinated baby calamari fillets, chili mayonnaise and rocket
CHEESE CROQUETTES | 4 pieces served with aioli & micro herbs
GARLIC PRAWNS | Grilled Queensland tiger prawns with garlic, chilli, parsley and e.v.o.o
SMOKED OCEAN TROUT BRUSCHETTA | Sourdough bread, avocado, cream cheese and e.v.o.o

MAIN COURSE

FETTUCCINE AL POLLO | Chicken, basil, mushrooms and creamy white wine sauce
SIGNATURE LINGUINE MARINARA AL CARTOCCIO | QLD Prawns, mussles, clams, squid & fish baked in parchment bag with basil pesto, Napoli sauce, fresh chilli & garlic.
PAPARDELLE LAMB RAGOUT | Fresh papardelle pasta, slow cooked lamb shoulder ragout, gremolata
GNOCCHI AI FUNGHI | Hand rolled gnocchi, mascarpone cheese, wild mushrooms & spinach (V)
MUSHROOM RISOTTO | Mushrooms, porcini & truffle paste w shaved parmesan
GRILLED BARRAMUNDI FILLET | served with potato, roasted asparagus & salsa rossa (GF)
PROSCIUTTO & RUCOLA PIZZA | Bianca base with shaved parmesan & drizzled e.v.o.o
VEAL SCALOPPINE | Served with mushroom sauce and crushed potato
Gluten free pasta and pizza bases are available, additional charges apply

Sides for the Table

Garden Salad
Super Crunchy Chips

DESSERT

Tiramisu Della Casa
Vanilla Panna Cotta
2 Scoops Gelato | Vanilla or Chocolate

You can bring your own cake and we will cut it for you. Cakeage fee is $7 per person.

Minimum of 14 guests. Menu is subject to seasonal change. Please advise any dietary requirements
5% service fee applies, please note that number of guests changed within 24 hours will be charged at full price.





BEVERAGES

Packages

DURATION	FIRST POUR	ITALIANO	ESCLUSIVO
2 HOURS	42$ PP	$51 PP	$69 PP
3 HOURS	$54 PP	$65 PP	$89 PP
4 HOURS	$66 PP	$79 PP	$109 PP

First Pour, package includes

Wine

Willowglen Sparkling Brut
Riverina, NSW

Willowglen Semillon Sauvignon Blanc
Riverina, NSW

Willowglen Rosé
Riverina, NSW

Willowglen Cabernet Shiraz
Riverina, NSW

Beer

James Boag's Premium Light
Launceston, TAS

Peroni Red - Italy

Other Beverages

All soft drinks and juices.

Esclusivo upgrade to champagne for an additional $30/hr

Italiano, package includes

Wine

Cantine Vedova Borgo San Pietro Prosecco DOCG
Veneto, Italy

Tenuta Maccan Pinot Grigio
Friuli-Venezia Giulia, Italy

Barone Ricasoli 'Albia' Rosé
Tuscany, Italy

Tenuta Ulisse Sogno Montepulciano d'Abruzzo
Abruzzo, Italy

Beer

James Boag's Premium Light
Launceston, TAS

Peroni Red - Italy

Birra Moretti | ON TAP - Italy

Other Beverages

All soft drinks and juices.

Esclusivo, package includes

Wine

Rob Dolan Black Label Blanc de Blanc
Yarra Valley, VIC

Petal & Stem Sauvignon Blanc
Marlborough, NZ

Marnong Estate Chardonnay
Sunbury, VIC

Foxeys Hangout 'Red Fox' Pinot Noir
Mornington Peninsula, VIC

Rymill 'The Dark Horse' Cabernet Sauvignon
Coonawarra, SA

Beer

James Boag's Premium Light
Launceston, TAS

Peroni Red - Italy

Birra Moretti | ON TAP - Italy

Stone & Wood Pacific Ale - Byron Bay, NSW

Other Beverages

All soft drinks and juices, including sparkling and still mineral water.





Package Upgrades

Cocktail on Arrival Treat your guests to a bespoke cocktail on arrival for an additional $15 per person | Limoncello Add a glass of Limoncello for an additional $9 per person (served after dessert)







