Young & George BAR & KITCHEN



bookings@younggeorge.com.au ph: 08 6424 9500

COLD CANAPES

FISH CRUDO TOSTADO, avocado, finger lime 5
MUSHROOM PARFAIT; onion jam, quinoa cracker 6
MARINATED OCTOPUS;,lemon skordalia, seaweed cracker 9
ZUCCHINI PARMESAN BLINI; basil mayonnaise, crispy buckwheat 5
BEEF TARTARE TARTLET; macadamia cream, cured egg yolk 6
ROAST DUCK; lettuce cup, fragrant herbs, honey soy, crispy rice 9
FIG CROSTINI; goat cheese, honey, chia seeds 7
ROCKMELON; wrapped in 24mth Ethos deli Jamon 5
TOMATO TARTARE; sourdough crumpet, fried capers 6
ALBANY ROCK OYSTERS; fermented tomato mignonette, chives 5
EGGPLANT & OLIVE CREAM, brick pastry cone, crispy onion 6

A minimum of 30 pieces per canape

All items minimum 1 canape per person

MIN ORDER 3 COLD / 3 HOT

Our menu evolves over the season and is subject to seasonal change as required.

Final orders must be confirmed 10 days in advance.

HOT CANAPES

WAGYU SKEWER; pastrami species, pickle relish 9
CRISPY LAMB RIBLET; mint yogurt 9
FRIED CHICKEN; hot honey sauce, yuzu mayonnaise 6
GRILLED KING PRAWNS; lemon myrtle 10
AGED CHEDDAR CROQUETTE; onion dip 5
CHAR SUI CARROT SKEWER, black garlic, sesame 5
RICOTTA & SPINACH CANNELLE; preserve lemon 6
TORCHED SCALLOP; lemon, juniper 9
BEEF MEATBALL; muhammara, za'atar 6
PORK BELLY; miso caramel 7

DESSERT CANAPES

WHITE CHOCOLATE TRUFFLE, coconut crumb 6
MANGO CURD TARTLETS; torched meringue 6
CHOCOLATE CHERRY TARTLEt; , braised cherries, maraschino cherry 6
COMPRESSED WATERMELON; lemon myrtle & Aleppo pepper 4
PLATED DESSERT
PLUM CRUMBLE; anzac biscuit crumble 12
PEACH MELBA; raspberry, vanilla gelato 12
ROCKMELON POPSICLE; white chocolate, popping candy 10

AKOYA PEARL OYSTER; YG XO sauce, capers. torched guanciale 6



HOUSE BOARDS

BIG VEGGIE ANTIPASTI BOWL \$55

Charred and fermented WA vegetables, olives, smoked ricotta, Young George sour dough bread

WA CHEESES \$85

Selection of WA cheeses, house lavosh, accompaniments

YOUNG GEORGE CHARCUTERIE \$85

Selection of house made cold cuts, pickles, cornichons, chow chow, Young George sour dough bread

Each serves 8-10 as a grazing option

Final orders must be confirmed 10 days in advance.

Dietary requirements catered for f.o.c with advance notice only Notifications at the time of the event will incur a charge of \$30 per person

or the possiblity of being unable to fulfull requests last minute

LATE NIGHT SUBSTANTIAL EATS

IN BREAD \$10EA

EGGPLANT BANH MI; ONION CREAM, PICKLED VEGETABLES, CHILI, CORIANDER

SMOKED BEEF BAO; CARAMELIZED ONIONS, HORSERADISH CREAM RAMEN FRIED CHICKEN; MILK BUN, FERMENTED SLAW, CAESAR MAYO

PLATES \$12EA

ORECCHIETTE CACIO PEPE, ZUCCHINI\, LEMON & DILL SALSA PORK SPAGHETTI & MEATBALLS, PECORINO CANTONESE FRIED RICE; FRIED QUAIL EGG, HOT SAUCE

Custom dishes available on request - prices may vary

- you dont't have to eat them late at night can be chosen stand alone
- min 2 per person for stand alone orders

GROUP DINING

GROUP MENU \$85 PP 4 or more

*see example menu, subject to seasonal changes.

ADD CHEESE \$14 PP
ADD OYSTERS \$4.50 PER OYSTER

PREMIUM BANQUET MENU \$135 PP

*see example menu below, subject to seasonal changes.

This option includes: 1 x welcome drink per person 3 x canapes on arrival Family style sharing meal Cheese

**All dietary requirements catered for with advance notice please advise on confirmation of food choice

Our menu evolves over the seasons and is subject to change

Example \$85 menu

SNACKS & FIRSTS

YG sourdough / native thyme butter

Samson fish / buttermilk / peach / cucumber / kosho dressing Fior de late / fennel escabeche / white grapes Hash brown / onion cream / tobikko

MAIN PLATES

King fish / ferment butter / capers / hazelnuts / garlic scapes Grilled baby gem lettuce / green goddess/ goat cheese / grains

Flank steak / cavalo nero / horseradish sauce Heirloom tomatoes / sunflower seeds / fermented tomato dressing

SWEET

Meringue, creme patissiere, nectarine curd, burnt italian meringue



BEVERAGE PACKAGES

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\$45 2 HOUR

\$55 3 HOURS

\$65 4 HOURS

SPARKLING

House Sparkling

WHITE WINE

House SBS 2020 Margaret River

RED WINES

House Shiraz 2020 Margaret River

BEER & CIDER

Dingo Lager

Colonial Pale Ale

WA Apple Cider

**minimum 25 guests for beverage packages beverage on consumption tabs available cash/eftpos bar available requests subject to approval

PACKAGE 2

\$55 2 HOUR

\$65 3 HOURS

\$75 4 HOURS

SPARKLING

Stewart & Prentice NV Blanc De Blanc

ROSE

Reserve des Vignerons Rose de Loire 2020 - France

WHITE WINE

Farina Vino Bianco - Veneto

Tumblong Hills 'Table of Plenty' Fiano 2021 - Gundagai

RED WINES

Farina Vino Rossa - Veneto

Landsdowne Estate Cab Sauv 2017 - Adelaide hills

BEERS

Eagle Bay Kolsch

Eagle Bay XPA

Colonial Small Ale

WA Apple Cider

**ALL PACKAGES SUBJECT TO WINE/BEER SWITCH
UPS BUT WILL ALWAYS BE OF SIMILAR PRICE POINT

PACKAGE 3

\$65 2 HOUR

\$75 3 HOURS

\$85 4 HOURS

SPARKLING

Stewart & Prentice Methode Champenoise

ROSE

Turon Rose 2020 - Adelaide Hills

WHITE WINE

Turon Chardonnay 2021 - Adelaide Hills

Jade & Jasper Fiano 2021 - Adelaide Hills

Streicker SSB 2017 - Margaret River

RED WINES

Corduroy Pinot Noir 2020 - Mosquito Hill

Small Victories Shiraz 2021 - Eden Valley

Juniper 'Canvas' Tempranillo 2021 - Margaret River

BEERS

Any 330ml bottle or 375ml can from our list

HOUSE SPRITZ

TERMS AND CONDITIONS

A \$200 deposit is required for all functions. No dates are secured without payment of deposit.

All **exclusive cellar bookings** Friday, Saturday are subject to a room hire fee of \$500 and a min spend of \$3000 for function food and beverage on the weekend **unless otherwise negotiated**.

All food orders must be placed and finalised minimum 10 days in advance. If this deadline is not met, food items may be selected by Chef.

When ordering canapes a minimum of 30 pieces per canapé must be ordered at a time.

All canapé orders must consist of equal portions of cold and hot items unless otherwise approved.

We cater for all food allergies and dietary requirements with 10 days advance notice. **Notifications at the time of the event will incur a charge of \$30 per person** or the possibility of being unable to fulfil requests last minute.

Young George reserves the right to relocate functions to other areas as required unless a room hire or exclusive use minimum spend is being met.

Final numbers must be confirmed at least 7 days prior to the booking or original agreed numbers will be charged. Food orders must be paid for 7 days in advance.

Any cancellation within 72 hours will forfeit 100% of any monies paid unless otherwise negotiated.

No fancy dress / costumes unless otherwise approved by management.

Decorations must be in keeping with Young George's interior style - glitter or remnants of decorations used found after the event will be subject to a cleaning fee.

Relocation of heavy furniture in the cellar may be subject to additional charges

No live music or dj's are permitted in the cellar – should you wish to play your own music a sound system/speaker will be required or hired from the venue for a fee of \$20. Personal play lists are only permitted with exclusive use of the cellar

Fun & good times is what we want for all our guests - disruptive groups will be asked to vacate the premises.

PRIVATE DINING ROOM HIRE

Our private dining room can fit up to 36 guests seated. Perfect for meetings, dinners or canapé style functions. \$150 hire fee – Lunch time Wednesday to Sunday between 12pm and 5pm

- Dinner time Wednesday to Sunday from 6pm

EXCLUSIVE CELLAR HIRE FRI & SAT \$500

- **minimum weekend function spend inclusive of hirefee, food & beverages \$3500
- ** excludes special offers or agreed waivers

EXCLUSIVE CELLAR HIRE WEEK NIGHTS \$250

** excludes special offers or agreed waivers

CELLAR WEDDING HIRE \$600

We require more preparation time to ready the room for that once in a lifetime day

This hire fee includes basic furniture set up, room cleaning and hire. Any additional requirements will incur costs.

For example, if you require us to move furniture, dress tables or room

EXCLUSIVE VENUE HIRE

Price negotiable dependant on the day of the week required

TAILOR YOUR OWN PACKAGE

These are our standard function options.

We can tailor options to your own individual requirements and budget

