

FUNCTION AND GROUP MENUS



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.



All our function packages come with the option to add a game of lawn bowls.

This is the perfect team activity.

Included, you will receive:

A dedicated space for 2 hours 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 winners gold trophy

**Prices are a per person charge unless otherwise stated.*

All menu items are subject to seasonal availability.

Prices may change without notice.



BURGERS

THE PERFECT ACCOMPANIMENT
TO A GAME OF BOWLS

CHICKEN

Grilled chicken, Swiss cheese, baby spinach, herbed
creme fraiche on a brioche bun

ANGUS BEEF

200g Angus beef patty, iceberg lettuce, tomato,
onion, cheddar cheese, pickles, home made ketchup
on a brioche bun

PULLED PORK

Beer braised pork, togarashi seasoning,
red cabbage slaw, cucumber, kimchi mayonnaise on a
brioche bun

VEGETARIAN

Fried pumpkin and zucchini fritter, smashed
avocado, rocket, chilli jam, halloumi cheese sauce
on a brioche bun

**\$45[^] pp your choice of
2 burgers for your group**

**\$50[^] pp your choice of
3 burgers for your group**

*All burgers are served with fries

[^]All prices include a game of lawn bowls



GRAZING TABLE

PERFECT FOR GROUPS OF ALL SIZES
WHETHER A CASUAL GET TOGETHER OR A
CORPORATE FUNCTION

MENU

A selection of 3 seasonal dips accompanied by grilled pita bread

Sliced cured meats, marinated olives, grilled and pickled vegetables, chicken terrine, grilled sourdough, grissini

Australian cheeses, quince paste, fresh and dried fruits, fruit bread, lavash, crackers

Fresh seasonal fruit

Angus beef slider, cheddar cheese, tomatoes, ketchup (vegetarian options available on request)

Greens chicken and leek pies with brie cheese

Semi dried tomato and Bulgarian feta arancini with basil mayonnaise

\$45 pp without lawn bowls

\$60 pp including a game of lawn bowls plus an umpire and trophies



FIREPIT

LOADED WITH PREMIUM IRONBARK WOOD,
OUR DELECTABLE SELECTIONS, SLOWLY
COOKED OVER OUR CUSTOM-BUILT
FIREPIT CREATING UNIQUE FLAVOURS AND
DINING EXPERIENCES

TO START

Barman's plate and dip platter; sliced cured meats,
marinated olives, grilled and pickled vegetables,
chicken terrine with bread

MAIN OFFERING

Hickory glazed lamb ribs, wild river mint
Maple glazed chicken

Dry rub smoked brisket, pickled sweet carrots
Dinner rolls, milk hotdog buns, pepe sayer butter
Garden salad, young leaves and garden vegetables

Roast new potato and bacon salad
Char grilled corn, parmesan, lime and paprika

SOMETHING SWEET

Pavlova, vanilla cream, strawberries, passionfruit

\$80 pp without lawn bowls

\$95 pp including a game of lawn
bowls plus an umpire and
trophies

T A B L E S H A R E

THE GREENS ULTIMATE DINING
EXPERIENCE; FOR THOSE SPECIAL
OCCASIONS AND GET TOGETHERS

O N A R R I V A L - For both packages

Sliced cured meats, marinated olives, grilled and pickled
vegetables, chicken terrine, grilled sourdough, grissini
Soft rolls with butter

E N T R E E - All of the below

Brie cigars, Polish borscht, sun dried tomatoes, dill, toasted
grains, pepper berry oil

Smoked sword fish, nicoise salad, crumbed egg, dijon
mustard dressing

Corn fed chicken roulade, apple umboshi, fennel, black
garlic butter, pedro ximenez

Smoked brisket empanadas, miso mayonnaise, trogashi
seasoning, radish and pickled jalapenos

*Continued over page





MAINS - All of the below

Pumpkin and zucchini fritters, white and green asparagus, celery cress, romesco sauce

Braised lamb shoulder, roast sweet potatoes, pickled kohlrabi, savvoy cabbage, hazlenuts, cultured cream

Maple glazed chicken herbs de province, smoked garlic puree, marinated carrots and celeriac, watercress and port reduction

Roast porchetta, parsnip cream, roast figs, shiraz pickled onion, preserved lemon, broccoli, salsa verde

A selection of fries and steamed vegetables

DESSERT

Pavlova, cream fresh fruit, coulis

Australian cheese board, dried fruit, fresh fruit, crackers



2 COURSE MENU

(entree + main OR main + dessert)

\$75 pp or \$90 pp including a game of lawn bowls plus an umpire and trophies

3 COURSE MENU

(entree + main + dessert)

\$85 pp or \$100 pp including a game of lawn bowls plus an umpire and trophies



DRINKS ON ARRIVAL

OPT FOR A DRINK ON ARRIVAL TO COMMENCE
YOUR FUNCTION WITH EASE
(1 DRINK PP)

BEER

Heineken Draught

WINE

Pinot Noir - Ingram Road, Yarra Valley VIC
Sauvignon Blanc - Twelve Signs, Hilltops SA

NON-ALCOHOLIC

Soft drinks
Juice

\$12 pp for the above package
\$15 pp for the above package
including Chandon NV Brut

EXTRA

Aperol Spritz - \$18 pp

WINE PAIRING

Let us pair your dining experience with some beautiful wines;
preselected and available during your time with us.
The wines can be ready upon your arrival and replenished as
necessary during your meal.

Our wines are changing with the seasons so speak to your
event coordinator about our current selection.

*Wines are charged per bottle.



BREAKFAST

THE BEST WAY TO START YOUR DAY
SERVED SHARE STYLE TO YOUR TABLE

BREAKFAST

Fresh fruit platter

Grilled bacon

Chorizo

Roast tomatoes

Confit field mushrooms

Avocado smash

Scrambled eggs

Sourdough toast

ADD ONS

Bloody mary - \$18 pp

Chandon mimosa - \$15 pp

Loose leaf tea or french press coffee - \$5 pp




\$25 pp without lawn bowls

\$40 pp including a game of
lawn bowls plus an umpire
and trophies

*Available 7am - 10am

EVENTS AT THE GREENS

 (02) 9245 3089

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 thegreensnorthsydney.com.au

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