

# THE GREENS NORTH SYDNEY

## Function and Group Menu





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.

# Things To Note

All table reservations over 20 guests will be required to organise a function package.

All function bookings require a minimum of 10 people.

A deposit is required to confirm any group booking.

We have carefully designed a selection of catering packages to suit all occasions. Please make us aware of any dietary requirements at time of booking.

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## LAWN BOWLS

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

This is the perfect team activity for all ages and abilities, make lawn bowls the highlight of your day.

Whether celebrating a birthday, a corporate outing or maybe just a catch up with friends, lawn bowls at The Greens overlooking the harbour is the best way to spend an afternoon.

Your lawn bowls experience will include:

- A dedicated space for 90 minutes 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 winner's gold trophy!



# Drinks on Arrival

Chandon \_ \_ \_ \_ \_ \$50 per bottle

A Chardonnay led sparkling wine, Chandon Brut celebrates the high quality vineyards of our corner of Australia alongside the complexity deriving from our French heritage and the méthode traditionnelle.

Veuve Clicquot \_ \_ \_ \_ \_ \$110 per bottle

A perfect balance between power and finesse, its complexity comes from the predominant presence of Pinot Noir and Reserve Wines. It showcases our superb vineyards and the consistent style of our House

Heineken Kettle \_ \_ \_ \_ \_ \$24 per kettle

Some things are too good to change, brewed to be the best since 1873 and made the same way ever since. Heineken has a Smooth, nicely blended bitterness, clean finish and a shade of fruitiness.

We recommend one champagne bottle between five people and one kettle (jug) between four.



*"Get the party started  
and avoid the queues"*



*"The best way to start your day; served share style to your table"*

# Breakfast

## The Greens Breakfast

Fresh fruit platter

Grilled bacon

Chorizo

Roast tomatoes

Confit field mushrooms

Avocado smash

Scrambled eggs

Sourdough toast

Loose Leaf Tea or French Press Coffee

### Add Ons

\$18 pp - - - - - Bloody Mary with Ciroc Vodka

\$15 pp - - - - - Chandon Mimosa

\$5 pp - - - - - Barista Giancarlo Coffee

\$30 pp without lawn bowls

\$45 pp including 90 minutes of lawn bowls plus an umpire and trophies

\*Available 8am - 11am Monday - Friday

Required minimum of 40 people

[Must be pre-booked and paid in advance]

# Burgers & Bowls

## Angus Beef

200g Angus beef patty, baby cos lettuce, tomato, red onion, tasty cheese, homemade pickles and ketchup on a potato bun\* with a side of fries

## Vegetarian ~

Vegetarian patty, baby cos lettuce, tomato, red onion, tasty cheese, homemade pickles and ketchup on a potato bun\* with a side of fries

\*GF options are available upon request for dietary requirements only

~ Vegetarian burger is upon request for dietary requirements only

Beef burger \$50^ pp including 90 minutes of bowls



*"The perfect accompaniment  
to a game of bowls"*

# Grazing Boards

Menu

PART 1

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

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PART 2 [Served Cocktail Style]

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

\$50 pp without lawn bowls

\$65 pp including 90 minutes of lawn bowls plus an umpire and trophies



*"Perfect for groups of all sizes  
whether a casual get together or a  
corporate function"*

# Firepit

## 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 (GF, DF)

Maple glazed chicken (GF, DF)

Dry rub smoked brisket, pickled sweet carrots (DF)

Dinner rolls, milk hotdog buns, pepe sayer butter

Garden salad, young leaves and garden vegetables (GF, DF)

Roast new potato salad (GF) (VEG)

Char grilled corn, parmesan, lime and paprika (GF)

[Vegetarian options available upon request]

## Something Sweet

3 local Australian cheeses, pickled pear, quince paste, muscatels, whole wheat crackers, fruit bread.

**\$80 pp without lawn bowls**

**\$95 pp including 90 minutes of lawn bowls plus an umpire and trophies**



*"Loaded with premium ironbark wood, our delectable selections, slowly cooked over our custom-built firepit creating unique flavours and dining experiences; served grazing style"*



*"The Greens ultimate dining experience; for those special occasions and get togethers"*

*\*Menu subject to seasonal changes*

## Table Share\*

On Arrival - for both packages

Selection of charcuterie, pickled baby vegetables, marinated olives, brie cheese and  
grilled breads

Entree - all of the below

Pumpkin and chickpea puffs with pumpkin puree, pickled red onion, marinated feta,  
white balsamic

Teriyaki chicken tulips with teriyaki glaze, pickled kohlrabi, confit kale, togarashi  
seasoning

Lamb meatballs with fermented harissa, telegraph cucumber, minted yoghurt, coriander,  
powdered mint

Parmesan and garlic baked sweet potatoes with blue cheese yoghurt dressing, radish,  
toasted pine nuts, red vein sorrel

Mains - all of the below

Honey glazed Bannockburn free range whole chicken, provincial herbs, pan gravy,  
steamed potato medley

Pasture fed braised lamb shoulder, char grilled broccolini, cherry bocconcini, preserved  
lemons, toasted almonds

Grilled salmon tail, asparagus and brown rice salad, lime crème fraiche, herb oil  
Celeriac tarte tatin, miso caramel, baby spinach puree, asparagus, pickled chanterelles,  
watercress

Dessert

Spiced pineapple fritters, ginger beer sorbet, star anise sugar, lime curd

Fig bakewell tart, brandied figs, crème fraiche ice cream, micro mint

Milk chocolate crèmeux cigars, polenta tuile, macerated red fruits, salted lemon ice  
cream

**2 Course Menu (entree + main OR main + dessert)**

**\$75 pp or \$90 pp including 90 minutes of lawn bowls plus an umpire and trophies**

**3 Course Menu (entree + main + dessert)**

**\$85 pp or \$100 pp including 90 minutes of lawn bowls plus an umpire and trophies**

# Contact

## Events at The Greens

 (02) 9245 3089

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