the lounge

GROUPS + FUNCTIONS + EVENTS

hospitality.unsw.edu.au/thelounge
The Lounge proudly partners with The Fresh Collective, our exclusive gold licensed caterer, a team of passionate hospitality experts who stand by the company’s values of excellence, innovation and integrity.

With over forty years of experience in the industry, Fresh brings a wealth of premium restaurant and catering experience, menus, ideas, styling and skills to UNSW and The Lounge.

The Lounge can be booked by UNSW staff and Alumni to host their guests’ seamlessly with great food and drinks, delivered with flair by our professional team.

Book from 7am – late, Monday through Friday for breakfast, lunch, dinner, morning or afternoon tea, meetings, presentations, awards, cocktails and more! Book a table, a space, the terrace, an indoor or outdoor section or the whole Lounge.

We welcome corporate and personal events 7 days a week, we will quote individually to ensure we meet all your needs. Consider The Lounge for corporate events and personal engagements, weddings, birthdays, anniversaries and celebrations.

The Lounge Team can cater for all styles of functions from casual get togethers with nibbles, networking events with dining or grazing tables or cocktails with canapes.

Our menus are seasonal and we endeavour to source locally, organic where possible and incorporate native Australian ingredients from suppliers who farm ethically and responsibly.

With specially designed menus using the best available produce and a service team dedicated to exceeding expectations, we offer all the essential ingredients required to make your Lounge experience outstanding!

We give you the flexibility to build your own menu and experience to be enjoyed in any area of The Lounge.
canapé menus

MENU ONE  16.0 per person
Hummus, warm flat bread & zaatar \textit{v vegan h}
Foraged mushroom arancini, thyme, parmesan \textit{gf}
Mini lamb pie, minted pea mash
Gremolata & goat’s cheese spring rolls

MENU TWO  16.0 per person
Vegan rice paper rolls \textit{vegan gf}
Prawn & lime chopsticks, lime & palm sugar dipping sauce \textit{gf}
Pork & fennel sausage roll, chilli tomato jam
Triple chocolate brownie

MENU THREE  25.0 per person
Smoked Huon salmon on brioche toast, tomato, coriander salsa
Pomelo, green mango & candied coconut betel leaf \textit{vegan}
Jamaican jerk chicken skewer, lime pineapple sauce \textit{gf}
Prawn & lime chopsticks, lime & palm sugar dipping sauce \textit{gf}
Petit pea, truffle & buffalo mozzarella arancini \textit{v}
Pork & fennel sausage rolls, chilli tomato jam

MENU FOUR  25.0 per person
Peking duck pancakes, hoisin sauce, scallion
Spencer gulf prawn on white polenta, spicy jam \textit{gf}
Mini lamb pie, minted pea mash
Chermoula spiced swordfish, prosciutto, orange dressing \textit{gf}
Foraged mushroom arancini, thyme, parmesan \textit{gf}
Candied fig, pistachio cheesecake

MENU FIVE  40.0 per person
Asparagus, prosciutto, filo roulade, balsamic paint
Spencer gulf prawn on white polenta, spicy jam \textit{gf}
Spicy chicken betel leaf, ground rice, nahm jim \textit{gf}
Chickpea socca crisp, whipped Holy Goat curd \textit{v gf}
Chilli caramel pork belly, warm caramel & prawn fur \textit{gf}
Chermoula spiced swordfish, prosciutto & orange dressing \textit{gf}
Foraged mushroom arancini, thyme, parmesan \textit{gf}
Wagyu beef slider, tomato chilli relish, cheese, lettuce
Raspberry rosewater macaroun \textit{gf}

Minimum 20 guests for menu one and two.
Minimum 30 guests. Bookings to be confirmed 7 days prior to function and final number confirmed 3 days prior
canapés

Ideal for casual get togethers

Held on terrace or inside choose between each guest sitting down at a table or a combination of stand up and sit-down area. Served on platters and placed on tables for self-service. Food service commences 15 minutes from your booked time and for the next hour

**CANAPÉS** 5.5 each
Asparagus, prosciutto & filo roulade, balsamic paint
Ceviche of Hiramasa kingfish, tomato, lime, chervil [gf](spoon)
Bermagui tuna tartare, pineapple, tapioca crisps [gf]
Spencer gulf prawn on white polenta, spicy jam [gf]
Peking duck pancakes, hoisin sauce, scallion
Spicy chicken betel leaf, ground rice, nahm jim [gf]
Chickpea socca crisp, whipped Holy Goat curd [vgf]
Artichoke, truffle & parmesan tart
Chilli caramel pork belly, warm caramel & prawn fur [gf]
Mini lamb pie, minted pea mash
Balinese beef satays, coconut, chimichurri [gf]
Pork & fennel sausage roll, chilli tomato jam
Chermoula spiced swordfish, prosciutto, orange dressing [gf]
Tiger prawns in kataifi pastry, sweet sesame dressing
Foraged mushroom arancini, thyme, parmesan [gf]
Petit pea, truffle & buffalo mozzarella arancini [v]
Fried beetroot & ricotta ravioli, sage nut butter, parmesan fur [v]
Gremolata & goat’s cheese spring rolls
Vegan Banh Mi [v veg]
Cauliflower fritters, mint & feta dip [veg]

**SLIDERS** 6.0 each
Chicken schnitzel slider, bacon, melted maffra cloth cheddar
Eggplant parmy slider, greek salad condiment, spicy relish [v]
Wagyu beef slider, tomato chilli relish, cheese, lettuce
canapés continued...

BITE AND A BIT (more substantial than a canapé) 7.0 each
Coconut crusted king prawns, green nahm jim
Banh mi: Vietnamese baguette, pulled pork, tangy pickles, sriracha aioli
Chicken shawarma, sumac pickles, smoky aubergine
Pulled chicken soft roll, house pickles, buttermilk, ranch dressing
Pulled pork, shrimp tortillas, peanut relish, pickled cucumber, pineapple
Soft tortillas, shredded David Blackmore beef brisket, crispy pickles
Field mushroom, olive, taleggio pizza v
Goat’s cheese, caramelised onion, fire roasted pepper quesadilla v

GOURMET PLATES & BOWLS 12.0 each
Beer battered flathead fillets, chips, mushy peas, lemon aioli
Huon salmon nicoise salad, kipfler crisps, Hunter Valley olive oil gf
Korean fried chicken, kecap manis aioli, kimchee salad
Peking honey roasted duck, egg fried rice, hoisin sauce gf
Popcorn shrimp spicy aioli, chilli, nori spice
Sumac crusted beef salad, chilli jam, chickpeas, olives, eggplant gf
Caramelized root vegetable, saffron ravioli, broad beans and rocket v
Crispy fried calamari, crunchy slaw, yuzu aioli
Potato gnocchetti, butternut, garden peas, baby spinach, salsa verde v
Truffled mac ‘n’ cheese

DESSERT CANAPÉS 4.0 each
Brioche doughnuts, lemon curd, lavender sugar (add 1.0)
Candied fig, pistachio cheesecake
Choc-orange cake pops
Frangelico hazelnut praline macaron gf
Frangipane tart, salted green apple
Limoncello meringue tartlet
Macadamia nut rocky road gf
Mini peppermint, choc chip cheesecake

SUGGESTED QUANTITIES OF CANAPÉS
1 hour – 6 canapés
2 hour – 8 canapés
3 hour – 6 items + 4 bite and bit
4 hour – 6 items + 2 bite and bit + 2 bowls or plates

Minimum 30 guests. Bookings to be confirmed 7 days prior to function and final number confirmed 3 days prior
buffets & banquets

Can be booked for breakfast, lunch or drinks. Served as a sit down banquet or stand up self-service buffet. Your food will be served 15 minutes from your booked time.

Your function can be held on the terrace or in a sectioned area inside.

BREAKFAST  5.0 each
Selection of pastries
Fair trade chocolate & almond croissant v h
Mini fruit muffins
Yoghurt & granola pots
Gluten free granola, yoghurt, rhubarb, blueberry, mandarin v gf h
Local fruit cup, raw sugar syrup, coconut yoghurt
Mini juice pots
Smoked salmon & egg wraps
Mini bacon & egg rolls, BBQ sauce
Spinach & cheddar tarts
Spelt crumpets, ricotta, honey & hazelnuts
Single O espresso coffee and selection of teas

LUNCH  5.0 each (choose 5)
Pea & ham soup, garlic croutons
Vegan rice paper rolls, nam him v veg gf
Grilled chicken teriyaki
Chicken Harry’s bar sandwich
Salmon fish cakes, spicy chili jam v gf h
Pork & fennel sausage rolls
Lamb pie, cumin, sweet potato
Organic beef slider, maffra cheddar, blush tomato
Ginger chicken slider, lime mayo
Barbecued broccoli, pea, ham tart
Salt baked celeriac, aged gruyere frittata v gf
Beetroot, rocket, feta, walnut salad v gf
Brown rice, corn, peanut soy salad v gf
Orange, almond syrup cake gf
Brownie gf

v vegetarian  vegan  gf gluten free  df dairy free  h halal

Minimum 10 guests. Bookings to be confirmed 7 days prior to function and final number confirmed 3 days prior.
grazing tables

Can be booked solely or added to compliment any of our menus
Each is served on its own table for self service
All 3 when booked together creates a stunning meal and display

GLAZED HAM TABLE  16.0 per person
Honey glazed leg Bangalow ham, carved at the table: chutney, relishes, piccalilli, gourmet mustards, Sonoma soft spelt rolls, bagels.

CHARCUTERIE & CHEESE  25.0 per person
Cured, smoked and salted meats displayed on large wooden boards: buffalo mozzarella, fontina, parmagiano reggiano, brie tomato relish, pickled cipollini onions, olives, crusty breads, bruschetta, grissini v gf

CHEESE TABLE  16.0 per person
Display of local artisan cheeses. Served with assorted maison breads, crackers, lavoche, olive bread, house made relishes, candied fruit chutney, fresh fruits and nuts, dried figs, apricots, muscatels.

MACARON TOWER  12.0 per person
A colourful impressive macaron tower including matcha green tea, white chocolate, raspberry rosewater macaron, chocolate espresso, lavender and honey with lavender ganache, baileys salted caramel, french vanilla.

beverage options

BOUTIQUE BEVERAGE PACKAGE
28.0 pp for 2 hours and 10.00 pp per hour thereafter
Yarran Wines from Riverland NSW: Cuvee Sparkling, Pinot Grigio, Merlot
Beers: Coopers Pale Ale and Premium Light, James Boags Premium Lager
Mineral water, selection of Capi soft drinks

DRINKS ON CONSUMPTION
Charge drinks to a TAB with an open or fixed amount
Choose any wine and beer from our wine list

COCKTAILS
Arrival mocktail or cocktail charged as per choice from the beverage list

Minimum 50 guests. Bookings to be confirmed 7 days prior to function and final number confirmed 3 days prior
Talk to our team and let us guide you through the many options and possibilities.

Phone 02 9385 9982 or email thelounge@unsw.edu.au