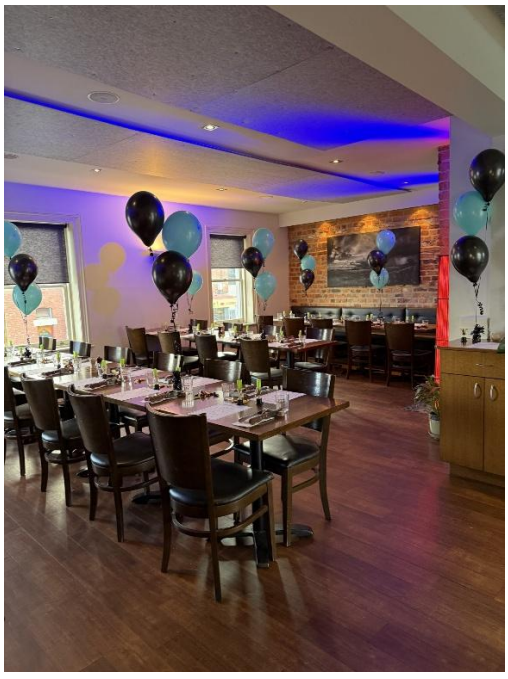
Roaring Grill Functions

The Roaring Grill is renowned for hosting exceptional functions, offering both vibrant shared-dining experiences and private event options across our restaurant, upstairs function room, and rooftop space.
Our menu selections cater to a wide range of occasions and preferences. Guests can choose from:

- **A la carte dining** from our signature restaurant menu
- **Set menu packages** featuring 2-course or 3-course options
- **Canapé selections** ideal for stand-up or cocktail-style events
- **Bespoke menus**, crafted in consultation with you to meet specific requirements, themes, or dietary needs

Whether you're planning an intimate gathering, corporate event, or celebratory occasion, Roaring Grill delivers quality food, flexible menu options, and memorable hospitality.





ROARING GRILL

SET MENU - 2 COURSES $64/PP

(MIN 8 PEOPLE MUST BOOK)

SNACK

- **OYSTER MIGNONETTE, CAVIAR**
- **FRESH SOURDOUGH BREAD *(VEG)***

  OLIVE OIL AND BALSAMIC

START

(CHOICE OF)

- **SALT & PEPPER SQUID**

  HOUSE SALAD, LIME AIOLI
- **GARLIC PRAWN**

  SAUCE VIERGE
- **BONE MARROW ON TOAST**

  COMPOUND MARROW BUTTER ON SOURDOUGH TOAST

MAIN

(CHOICE OF)

- **TASMANIA PORTERHOUSE*(GF)***

  LYONAISE POTATO, FRENCH BEANS, CRISPY ONION, BORDERLAISE SAUCE
- **TASMANIAN LAMB CUTLET *(GF)***

  POTATO FONDANT, GLAZE CARROTS, PUMPKIN, CHIMICHURRI
- **FISH OF THE DAY *(GF)***

  BLACK GARLIC, PEA, PICKLE KOHLRABI

ROARING GRILL

SET MENU - 3 Courses of choice $74/pp

(min 8 people must book)

SNACK

- **CHEESY GARLIC BREAD**

MAIN

(CHOICE OF)

- **CHOICE OF TASMANIA PORTERHOUSE OR SCOTCH FILLET *(GF)***
  SEASONAL VEG, GARLIC BUTTER OR RED WINE JUS
- **TASMANIAN LAMB RUMP *(GF)***
  SEASONAL VEG, GARLIC BUTTER OR RED WINE JUS
- **FISH OF THE DAY *(GF)***
  SEASONAL GREENS, HOUSE GARLIC SAUCE

DESSERT

(CHOICE OF)

- **STICKY DATE PUDDING**
- **BAKED BASQUE CHEESECAKE**

#HAPPY TO ACCOMMODATE SPECIAL DIETARY REQUIREMENTS

ROARING GRILL

CANAPE OPTIONS

- **Roaring Mini Devil's Burger**
- **Thai Chicken Skewer**
- **Zucchini & Halloumi Skewer**
- **Fried Halloumi**
- **Beef Taco**
- **Baby Ribs**
- **Chicken Wings**
- **Oyster Mignonette, caviar**
- **Chicken Liver Pate, cranberries, baguette**

Dessert
House made sweet dessert options