



# EVENTS MENU

AG

EST. 2018





*Welcome to Allan Grammar.*

*Our intimate space is perfect for special events and smaller style weddings. Immerse yourself in its plush green velvets, hardwood chevron floor, and stunning marble bar.*

*Allan grammar is abundant in character and luxury and can be altered to fit every event.*

*We can't wait to host you for your special occasion.*



# FEED ME MENU

\$110 PER PERSON

Sharing Menu for 3-4 People



START WITH

Ag Bread, House Cultured Butter  
Alto olive

SNACK PLATE

Sydney Rock Oyster with Lemon  
Mushroom tart, Mushroom soil, Pickled eshallot  
Crumbed pork tenderloin sambo, Japanese tartare  
Grilled chicken skewer, Garlic Chive, Sweet sour chilli

ENTREE

Aged kingfish sashimi, Cucumber, Whey dressing, Dill oil  
OR  
Steamed Seam bream, Black garlic tea, Puff pastry, Pickled daikon

MAIN

Overnight braised lamb shoulder, Lamb jus,  
Soy tomato reduction, Oregano labne  
OR  
Grainfed Ribeye, Beef jus, Confit garlic, Fermented chilli, Lemon  
(Extra \$15 per person)

SIDE

Seasonal leaf, House preserved dressing, Walnut  
Shoestring, Cacio e pepe, Pecorino

DESSERT

Yuzu curd, Matcha crumble, Yuzu Marshmallow, White wine jelly  
Dark chocolate ganache, Hazelnut soil, Miso caramel, Creme fraiche



# CANAPE MENU

**\$55**

2x Small  
2x Substantial  
1x Sweet

**\$70**

3x Small  
3x Substantial  
1x Sweet

**\$100**

4x Small  
4x Substantial  
2x Sweet

## SMALL

Sydney Rock Oyster with Lemon

Grilled Sydney Rock Oyster with XO sauce

Mushroom tart, Eshallot pickle, Pecorino (V, DF\*)

Fig tart, Whipped ricotta, Pomegranate, Honey (V)

Truffle deviled egg, Dill, Cornichon, Chilli flake (V,GF)

Crumbed pork tenderloin sambo, Japanese tartare

AG lettuce cup, Pickled Daikon, Almond ,House preserved dressing  
(VG,DF,GF)

## SUBSTANTIAL

Crispy corn rib, Chipotle miso glaze, Crispy eshallot (VG)

Cauliflower popcorn, Chickpeas, Green peppercorn salt (VG)

Grilled chicken skewer, Koji miso, Garlic Chive (DF)

Grilled lamb skewer, Tomato soy reduction, Oregano (DF, GF\*)

Twice cooked beef rib, Spiced soy glaze, Pickled eshallot (DF, GF\*)

Braised beef brisket slider, Kale Slaw, Wasabi mayo, Wasabi pea

## SWEET

Dark chocolate tart, Hazelnut soil, Miso caramel

Yuzu meringue tart, Yuzu curd, Matcha meringue

White chocolate ganache, Seasonal tropical fruit, Kaffiar lime leaf powder

V=Vegan | VG=Vegetarian | DF=Dairy Free | GF=Gluten Free



Contact our events team to make  
your event special.

[EVENTS@ASTINA.COM.AU](mailto:EVENTS@ASTINA.COM.AU)