



BACCHUS

RESTAURANT • SOUTH BANK

BACCHUS EVENT *Portfolio*

lunch & dinner menus

TWO COURSE MENU \$109 PER PERSON | THREE COURSE MENU \$129 PER PERSON

please create your menu by choosing two entrées, two mains & two desserts
all courses are alternatively served

pre-dinner canapés: served prior to a sit down lunch or dinner

1/2 hour chef's selection of one hot & one cold (two items per person) - **+\$16 per person**

TO START

- fresh baked breads with pepe saya cultured butter

ENTRÉE

choice of two

- hiramasa kingfish crudo, puffed grains, lemon apple, smoked caviar (A)
- smoked hunter valley duck, baby beetroots, seaweed, charred onion cream
- buttermilk braised pork belly, honey, burned apple, nduja, crackling
- fresh conchiglie, buffalo ricotta, green pea and spinach, truffle cream

MAIN

choice of two

- riverine flat iron / wagyu rump cap mb 5+, confit mushroom, wombok slaw
- chicken saltimbocca, charred corn, caper sauce
- roasted reef fish "aqua pazza", cherry tomato, blue mussels, olive (A)
- plant base kofta, macadamia cream, cauliflower salad

SIDES

to share

- roasted potato with sour cream and chives
- mixed salad

PLATED DESSERT

- berry cheesecake bliss; whipped cheesecake, summer berries, raspberry gel, matcha crumble
- cocoa heaven; valrhona guanaja mousse, sponge, chocolate texture

OR

TABLE SIDE DESSERT

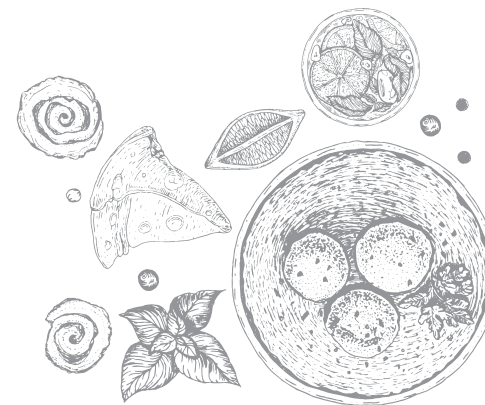
- signature tiramisu

CHEESE

\$20 per guest | served on share plates to tables

- australian cheese selection platter with quince paste, lavosh, nuts & dry fruits

please note that our menus are seasonal and subject to change and availability



BUFFET MENUS



ISLAND SEAFOOD GRILL BUFFET

minimum 35 guests

FROM \$165 PER PERSON

SEAFOOD ON ICE

- chilled prawns with cocktail sauce (I)
- chilled moreton bay bugs with ponzu vinaigrette (A)
- smoked salmon, lemon creme fraiche, chives, capers (I)
- just shucked rock oysters with lemon and mignonette dressing (A)

SALADS AND STARTERS

- baby cos salad with pecans with blue cheese, pear with ranch dressing
- organic mesclun greens with baby radish and lemon-herb vinaigrette
- green beans and fire-roasted capsicum and kalamata olives
- fresh tomato with basil and bocconcini
- roasted sweet potato with tahini yoghurt and pomegranate
- artisan charcuterie and cheeses board
- selection of nigri, maki and california rolls

OFF THE GRILL

- prawn skewers, preserved lemon and garlic (I)
- grilled reef fish (A)
- black angus sirloin steak
- jerk spiced chicken
- barbequed sweet corn, portobello mushrooms with smoked pimiento butter
- chimichurri
- cucumber-mint raita
- roasted garlic
- aioli & lemon

SIDE DISHES

- artisan bread with cultured butter
- couscous with dried fruits and nuts
- grilled mediterranean vegetables with harissa dressing
- rustic baby potatoes with confit garlic

DESSERT

- raspberry ny cheesecake
- coconut pavlova with tropical fruit
- dulcey chocolate slice
- brûlée banoffee tart
- exotic fruit platter

SUNSET FEAST BUFFET

minimum 35 guests

FROM \$125 PER PERSON

SEAFOOD ON ICE

- chilled prawns with cocktail sauce
- smoked salmon, lemon creme fraiche, chives, capers

OFF THE GRILL

- selection of gourmet sausages with assorted mustards
- glazed baby back ribs with homemade bbq sauce
- angus and bacon cheddar cheese mini-sliders
- cajun-spiced sweet corn on the cob
- portobello mushrooms, smoked pimiento butter
- salted roasted potatoes with sour cream and chives

SIDE DISHES

- artisan bread with cultured butter
- roasted pumpkin with tahini yoghurt and pomegranate
- new potatoes with sour cream and chive
- grilled zucchini with pesto and shaved parmesan

DESSERT

- raspberry ny cheesecake
- coconut pavlova with tropical fruit
- banoffee tart
- exotic fruit platter
- artisan charcuterie and cheeses board

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CANAPÉS & COCKTAIL



1/2 hour: selection of 2 cold & 2 hot (4 portions per person)	\$28 per person
1 hour: selection of 3 cold & 3 hot (6 portions per person)	\$38 per person
2 hours: selection of 2 cold, 3 hot & 1 dessert (12 portions per person)	\$52 per person
3 hours: selection of 3 cold, 3 hot & 2 dessert (16 portions per person)	\$60 per person

COLD CANAPÉS

- free range chicken tartlet, celery, chives and mayonnaise
- buffalo curd with cured melon and prosciutto
- smoked salmon blini with citrus crème fraiche and smoked caviar (I)
- poached prawn ceviche, tiger's milk and fennel pollen (I)
- pork terrine with spiced plum sauce on mini toast
- pumpkin and gorgonzola mousse, figs, beetroot cone
- whipped ricotta, funghi chiodini and capers on toasted brioche
- baba ganoush tart, minty chilli dressing, pomegranate

HOT CANAPÉS

- mushroom and truffle arancini, pink pepper mayo
- slow cooked lamb shoulder vol-au-vaunts, persian feta, fresh mint
- japanese chicken karaage, gochujang mayo
- sesame crusted prawn toast, umami mayonnaise, chives (I)
- braised pork belly, fruit chutney, crispy shallot
- moroccan fried cauliflower, lemon and blackened chilli dressing
- warm wild mushroom and gruyere tart
- crispy potato baskets, baked camembert, dried cranberry, fresh rocket

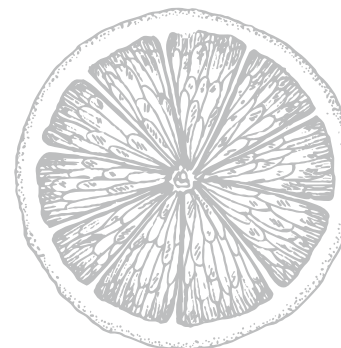
DESSERT CANAPÉS

- ny cheesecake with fresh fruit
- mini fruit tart
- chocolate fudge brownies
- assorted macaron
- mini pavlova
- mini profiterole

SUBSTANTIAL PASS-AROUND CANAPÉS

\$16 per item per person

- roasted barramundi fillet, fragrant yellow curry sauce, steamed rice, curry leaf, raisins (I)
- crisy fish bao burger buns, spicy mayo, slaw (I)
- marinated lamb ribs, broad bean, pea and mint pesto, red wine jus
- classic beef slider, caramelized onion, pickles, mature cheddar on brioche
- kransky and mortadella skewer, tzatziki sauce, pickles
- middle eastern style chicken thigh, sumac, zaatar, pearl cous cous, natural yoghurt
- prawn roll, corn salsa, chives, brioche (I)
- selection of sushi, **+\$6 per person (A)**



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HIGH TEA



HIGH TEA SAMPLE MENU

\$75 per person

served with welcome sparkling or non-alcoholic option, bottomless tea and barista coffee

sample menu

SAVOURY

- curry egg sandwich
curry mayo, mango chutney
- kangaroo salami tart;
spiced kangaroo, pepper fig jam, creme fraiche
- classic chicken sandwich; smoked chicken, celery, seeded mustard
- crab remoulade slider; blue swimmer crab, yuzu mayo, brioche (I)
- potato veggie ball; cajun seasoning

SWEET

- framboise pistachio; raspberry confit, pistachio namelaka
- dulce chocolate slice; brownie, caramel whipped, genmaicha mousse
- macaron; assorted flavours
- island glow; coconut cake, mango cremuex, calamansi gel

SCONES

- original
- cocoa
- served with jam & cream

CHILDREN'S HIGH TEA SAMPLE MENU

\$45 per person

sample menu

SAVOURY

- curry egg sandwich
curry mayo, mango chutney
- classic chicken sandwich; smoked chicken, celery, seeded mustard
- potato veggie ball; cajun seasoning
- sweet potato croquette

SWEET

- framboise pistachio; raspberry confit, pistachio namelaka
- dulce chocolate slice; brownie, caramel whipped, genmaicha mousse
- macaron; assorted flavours
- fairy bread; hundreds & thousands

SCONES

- original
- cocoa
- served with jam & cream

ANTIPASTO & CHEESE

\$20 per person

as grazing station - minimum 20 guests

- selection of australian cheeses
- cured meats and terrines
- dried fruits
- quince paste
- assorted lavosh
- marinated australian olives
- grilled mediterranean vegetables



served on traditional tired stands up to 70 guests
for larger groups, high tea catering to be served on stations

to view our current menu please visit
www.bacchussouthbank.com.au

BEVERAGES



beverage packages

CLASSIC PACKAGE

TWO HOURS	\$40pp
THREE HOURS	\$52pp
FOUR HOURS	\$64pp
FIVE HOURS	\$72pp

package includes

still & sparkling water
juice & soft drink

BEER

- cascade light
- great northern original
- great northern super crisp
- somersby apple cider

SPARKLING

- zilzie btw cuvee blanc sparkling

WHITE

- zilzie btw sauvignon blanc

RED

- zilzie btw shiraz

DELUXE PACKAGE

TWO HOURS	\$60pp
THREE HOURS	\$72pp
FOUR HOURS	\$80pp
FIVE HOURS	\$90pp

package includes

still & sparkling water
juice & soft drink

BEER

- cascade light
- corona
- great northern original
- 4 pines pacific ale
- james squire ginger beer
- somersby apple cider

SPARKLING

- oxford landing brut cuvee sparkling

WHITE (choice of one)

- mt riley sauvignon blanc
- grant burge benchmark pinot grigio

ROSE

- earthworks rose

RED (choice of one)

- quarisa wines johnny q cabernet sauvignon
- hesketh unfinished business pinot noir

PREMIUM PACKAGE

TWO HOURS	\$70pp
THREE HOURS	\$82pp
FOUR HOURS	\$90pp
FIVE HOURS	\$100pp

package includes

still & sparkling water
juice & soft drink

BEER

- cascade light
- corona
- heineken
- stone & wood pacific ale
- james squire ginger beer
- james squire lemon squash
- somersby apple cider

SPARKLING

- dal zotto pucino prosecco

WHITE (choice of two)

- penny's hill the agreement sauvignon blanc
- tar & roses pinot grigio
- amelia park trellis chardonnay

ROSE

- thistledown gorgeous rose

RED (choice of two)

- head heart & home shiraz
- angove family crest cabernet sauvignon
- santolin litle saint pinot noir

ADD ON CLASSIC SPIRIT PACKAGE

\$14pp per hour
package available from
two to five hours

package includes

- ketel one vodka
- bulldog gin
- makers mark bourbon
- johnnie walker black whisky
- olmeca altos plata tequila
- olmeca altos reposado tequila
- flor de cana 4 yr white rum
- flor de cana 7 yr reserve rum

NON ALCOHOLIC PACKAGE

\$20pp
for two hours of service
\$5pp
for each additional hour

package includes

SOFT DRINK

- coke
- sprite
- diet coke
- lift
- soda
- tonic
- ginger ale

JUICE

- orange
- apple



beverage by consumption

WINES - GLASS / BOTTLE

SPARKLING WINE

- zilzie btw sparkling \$10 / \$45
- oxford landing brut cuvee sparkling \$12 / \$50
- dal zotto pucino prosecco \$14 / \$60

ROSE

- earthworks rose \$13 / \$55
- thistledown gorgeous rose \$16 / \$65

WHITE WINE

- zilzie btw sauvignon blanc \$10 / \$45
- mt riley sauvignon blanc \$13 / \$55
- grant burge benchmark pinot grigio \$12 / \$50
- amelia park trellis chardonnay \$16 / \$65
- tar & roses pinot grigio \$16 / \$65

RED WINE

- zilzie btw shiraz \$10 / \$45
- quarisa wines johnny q cabernet sauvignon \$12 / \$50
- hesketh unfinished business pinot noir \$13 / \$55
- kaesler bacchus grenache \$16 / \$65
- head heart & home shiraz \$16 / \$65
- angove family crest cabernet sauvignon \$16 / \$65
- santolin litle saint pinot noir \$16 / \$65

BEERS & CIDERS

- cascade light \$10
- great northern super crisp \$11
- great northern original \$12
- 4 pines pacific ale \$12
- james squire ginger beer \$14
- somersby apple cider \$12
- corona \$13
- stone & wood pacific ale \$13
- heineken \$13
- james squire lemon squash \$14
- heineken zero \$11

SPIRITS - 30ml

- ketel one vodka \$13
- bulldog gin \$13
- makers mark bourbon \$13
- johnnie walker black whisky \$13
- olmeca altos plata tequila \$13
- olmeca altos reposado tequila \$13
- flor de cana 4 yr white rum \$13
- flor de cana 7 yr reserve rum \$13

COCKTAILS

each \$22

- classic margarita
- pina colada
- lychee martini
- passionfruit & vanilla martini
- watermelon & strawberry margarita
- mango & lime daiquiri
- espresso martini
- bloody mary

MOCKTAILS

each \$14

- watermelon & strawberry
- mango & lime
- lychee

NON ALCOHOLIC

SOFT DRINK

glass \$5 | jug \$20

- coke
- sprite
- lift
- soda
- tonic
- dry ginger ale

JUICE

glass \$5 | jug \$20

- orange
- apple



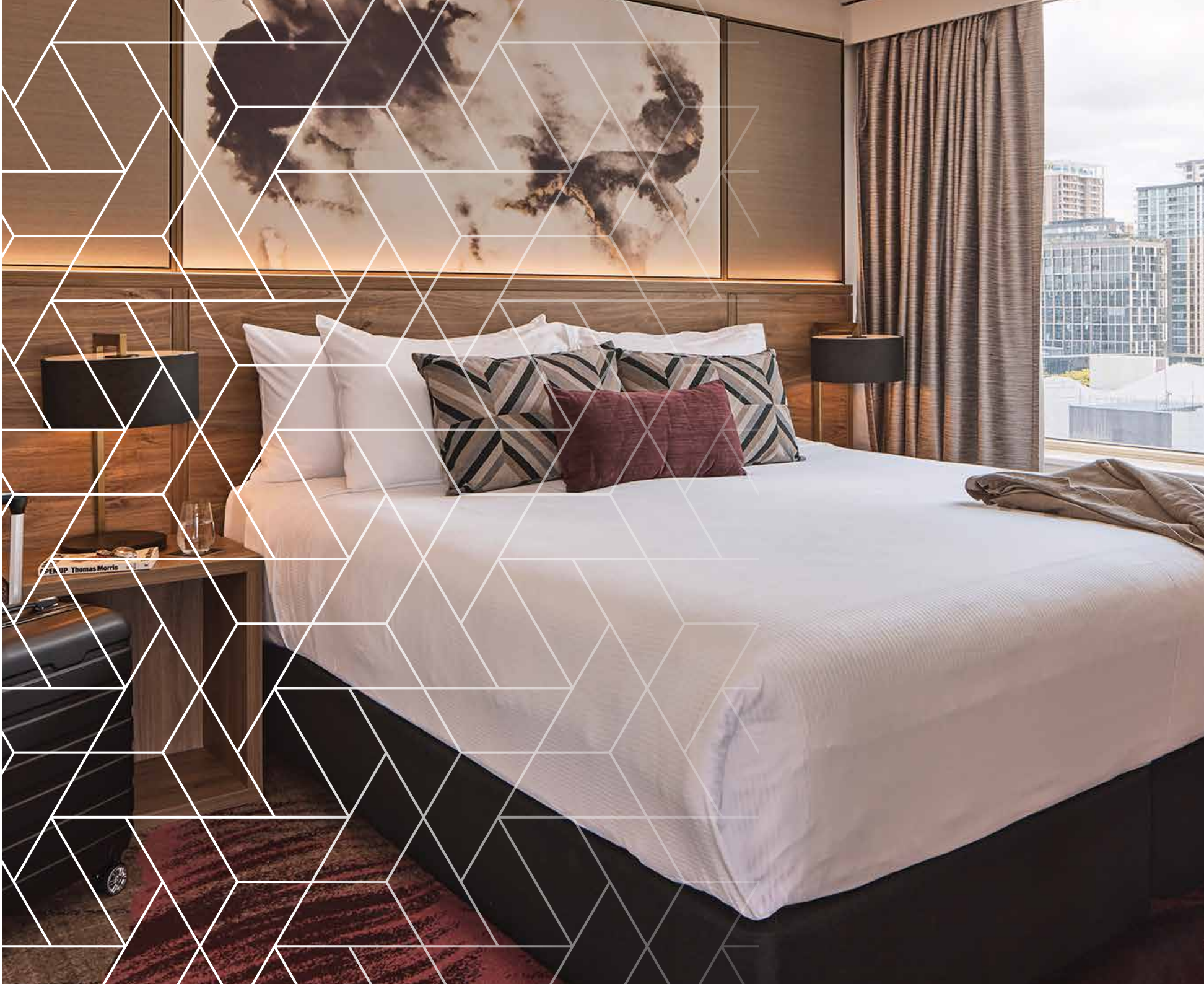
SPACES & PLACES



SPACE	COCKTAIL	SEATED
Podium Room 5	-	20
Bacchus Lounge	75	50
Bacchus Restaurant	100	80
Bacchus Exclusive	180	130



ACCOMMODATION





REST AT RYDGES SOUTH BANK

Settle in to a suite at Rydges South Bank before or after your event. Guests who wish to stay during your event dates will receive a 20% discount off the best available rate. Terms & Conditions apply.



RYDGES

SOUTH BANK BRISBANE

BRINGING
PEOPLE
TOGETHER



PODIUM LEVEL
FUNCTIONS
+EVENTS

THE ROOFTOP
LVL 12

FUNCTION ROOM
5

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