

# BAR PACINO

## FUNCTION MENU



# BELLEZZA DRINKS PACKAGE

*two, three or four hours of drinks, great atmosphere & an event to be remembered.*

2HRS \$50PP | 3HRS \$60PP | 4HRS \$70PP

**(MINIMUM 30 PEOPLE)**

## **SPARKLING**

La Maschera Prosecco

- SA

## **WHITE**

Christobels Moscato

- SA

Twin Islands Sauvignon Blanc

- Marlborough, NZ

Corte Giara Pinot Grigio

- Veneto, Italy

## **RED**

Yalumba Organic Shiraz

- SA

## **ALL TAP BEERS AND A SELECTION OF BOTTLED BEER, CIDER & GINGER BEER**

### **PACKAGE ADDITIONS**

- add house spirits \$12pp per hour
- add a cocktail on arrival @ \$15pp
- add Veuve Clicquot Brut, Reims, France @ \$15pp per hour



# ELEGANCE DRINKS PACKAGE

*two, three or four hours of drinks, great atmosphere & an event to be remembered.*

2HRS \$60PP | 3HRS \$70PP | 4HRS \$80PP

**(MINIMUM 30 PEOPLE)**

## **SPARKLING**

La Maschera Prosecco

- SA

Jansz Premium Cuvee

- Tas

Georg Jensen Sparkling Rose

- SA

## **WHITE**

Christobels Moscato

- SA

Twin Islands Sauvignon Blanc

- Marlborough, NZ

Corte Giara Pinot Grigio

- Veneto, Italy

T'Gallant Imogen Pinot Gris

- Mornington Peninsula, VIC

Mesh Riesling

- Eden Valley, SA

Penfolds Max's Chardonnay

- Adelaide Hills, SA

## **ROSÉ**

Rogers & Rufus Granache Rosé

- Barossa, SA

## **RED**

Yalumba Organic Shiraz

- SA

Hähä Pinot Noir

- Marlborough, NZ

Jim Barry Shiraz Cabernet

- SA

Running with Bulls Tempranillo

- Barossa Valley, SA

Penfolds Max's Pinot Noir

- Henty, NSW

Penfolds Max's Shiraz Cabernet

- SA

## **ALL TAP BEERS AND A SELECTION OF BOTTLED BEER, CIDER & GINGER BEER**

### **PACKAGE ADDITIONS**

- add house spirits \$12pp per hour

- add a cocktail on arrival @ \$15pp

- add Veuve Clicquot Brut, Reims, France @ \$15pp per hour



**BAR PACINO**

(GF) GLUTEN FREE (V) VEGATARIAN (V+) VEGAN AVAILABLE ON REQUEST

# THE PACINO PACKAGE

\$35 PER GUEST  
(MINIMUM 20 PEOPLE)

## TASTE OF PACINO

calamari, herb pizza, beef ragu arancini, crumbed olives, italian fries, meatballs, cured meats, tempura prawns, grilled vegetables, olives, bocconcini

## BBQ BOARDS

italian sausages, chicken skewers, lamb cutlets, marinated beef kebabs, sautéed prawn skewers, crisp potatoes & herb bread

## PIZZA BOARD

a selection of bar pacino's famous pizzas topped with fresh parmesan & basil

*Pricing based on cocktail style functions.*

*Contact our events manager for pricing on our Pacino Package for your sit down events.*



*ask us today about our brownie & cannoli platters for \$6pp*

# THE SUPERIOR PACKAGE

\$55 PER GUEST  
(MINIMUM 20 PEOPLE)

## TASTE OF PACINO

calamari, herb pizza, beef ragu arancini, crumbed olives, italian fries, meatballs, cured meats, tempura prawns, grilled vegetables, olives, bocconcini

## BBQ BOARDS

italian sausages, chicken skewers, lamb cutlets, marinated beef kebabs, sautéed prawn skewers, crisp potatoes & herb bread

## FOLLOWED BY A CHOICE OF 2 BOWL DISHES:

### SALT & PEPPER CALAMARI (GF) (DF)

house made salt & pepper calamari w/ asian salad & rocket salad

### DUCK RAGU GNOCCHI

gnocchi tossed in 32hr slow cooked duck ragu w/ napoli sauce, house butter

### MINI HAMBURGER

beef patty, cheese, special burger sauce, mustard & oak lettuce on a seeded brioche style bun

### SOFT PULLED BEEF TACO

w/ fresh coleslaw + cumin spiced yoghurt

### PORK BELLY & SLAW

double roasted pork belly, dressed in sesame sweet and sour sauce on a bed of asian slaw

### ASIAN DUMPLING SALAD

3 pork dumplings served w/ seasonal asian slaw

\*vegetarian dumplings available on request\*





# THE DESSERT PLATTER

**CANNOLI CAKES: 40 PIECE @ \$100 | 100 PIECE @ \$280 | 100 PIECE CANNOLI & BROWNIE CAKE @ \$350**



make it a night to remember! indulge yourself & dazzle guests with our home made one of a kind italian cannoli cake, filled with sweet mini chocolate & vanilla custard cannoli, dressed with ribbon & finished with a dusting of icing sugar.

there is no better statement than a classic cannoli cake to celebrate your event!

## DESSERT PLATTERS @ \$6PP

sweet chocolate & vanilla  
custard in a crisp shell lightly  
dusted in icing sugar



# THE EXECUTIVE PACKAGE

\$65 PER GUEST

(MINIMUM GROUP REQUIREMENT OF 20 PEOPLE)

## COLD CANAPÉ (CHOICE OF 2)

### COLD OYSTERS (GF) (DF) (PESCATARIAN)

pacific oysters served w/ citrus french shallot vinaigrette

### MINI BEEF TACO

crunchy tortilla w/ pulled beef, pico de gallo & avocado mousse

### BRUSCHETTA (V)

w/ vine tomato, mozzarella & basil pesto

### ANTIPASTO SKEWERS (GF)

italian grilled vegetables skewered w/ cured meats & sicilian olives

### TUNA TARTARE (GF)

finely chopped sashimi grade fresh yellowfin tuna, red onion, lightly dressed in capers & lemon mayo on a baguette crostini

## HOT CANAPÉ (CHOICE OF 2)

### HALF SHELL QUEENSLAND

#### SCALLOPS (DF)

half shell queensland scallops w/ lemon herb crumb & aioli

### LAMB CUTLETS (GF) (DF)

grilled lamb cutlets, pistachio dukkha

### TEMPURA PRAWNS

tempura prawn w/ house made chilli mayo

### ARANCINI (GF)

beef ragu arancini w/ napolitana sauce & fresh parmesan

### ZUCCHINI FLOWERS (V+) (GF) (DF)

tempura zucchini flowers filled with lemon ricotta topped with blossom honey

### PORK BELLY BITES

honey soy roasted pork belly bites w/ cauliflower puree

## FOLLOWED BY:

### TASTE OF PACINO

calamari, herb pizza, beef ragu arancini, crumbed olives, italian fries, meatballs, cured meats, tempura prawns, grilled vegetables, olives, bocconcini

### BBQ BOARDS

italian sausages, chicken skewers, lamb cutlets, marinated beef kebabs, sautéed prawn skewers, crisp potatoes & herb bread

### PIZZA BOARD

a selection of bar pacino's famous pizzas topped with fresh parmesan & basil



# THE GRAND PACKAGE

**\$75 PER GUEST**

**(MINIMUM GROUP REQUIREMENT OF 25 PEOPLE)**

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## **COLD CANAPÉ (CHOICE OF 2)**

### **COLD OYSTERS (GF) (DF) (PESCATARIAN)**

pacific oysters served w/ citrus french shallot vinaigrette

### **MINI BEEF TACO**

crunchy tortilla w/ pulled beef, pico de gallo & avocado mousse

### **BRUSCHETTA (V)**

w/ vine tomato, mozzarella & basil pesto

### **ANTIPASTO SKEWERS (GF)**

italian grilled vegetables skewered w/ cured meats & sicilian olives

### **TUNA TARTARE (GF)**

finely chopped sashimi grade fresh yellowfin tuna, red onion, lightly dressed in capers & lemon mayo on a baguette crostini

## **HOT CANAPÉ (CHOICE OF 2)**

### **HALF SHELL QUEENSLAND**

#### **SCALLOPS (DF)**

half shell queensland scallops w/ lemon herb crumb & aioli

### **LAMB CUTLETS (GF) (DF)**

grilled lamb cutlets, pistachio dukkha

### **TEMPURA PRAWNS**

tempura prawn w/ house made chilli mayo

### **ARANCINI (GF)**

beef ragu arancini w/ napolitana sauce & fresh parmesan

### **ZUCCHINI FLOWERS (V+) (GF) (DF)**

tempura zucchini flowers filled with lemon ricotta topped with blossom honey

### **PORK BELLY BITES**

honey soy roasted pork belly bites w/ cauliflower puree

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## **FOLLOWED BY ANY 2 BOWL DISHES:**

### **SALT & PEPPER CALAMARI (GF) (DF)**

house made salt & pepper calamari w/ asian salad & rocket salad

### **DUCK RAGU GNOCCHI**

gnocchi tossed in 32hr slow cooked duck ragu w/ napoli sauce, house butter

### **MINI HAMBURGER**

beef patty, cheese, special burger sauce, mustard & oak lettuce on a seeded brioche style bun

### **SOFT PULLED BEEF TACO**

w/ fresh coleslaw + cumin spiced yoghurt

### **PORK BELLY & SLAW**

double roasted pork belly, dressed in sesame sweet and sour sauce on a bed of asian slaw

### **ASIAN DUMPLING SALAD**

3 pork dumplings served w/ seasonal asian slaw

\*vegetarian dumplings available on request\*

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## **FOLLOWED BY DESSERT**

### **DESSERT**

brownie & italian cannoli with vanilla & chocolate custard



# CANAPÉ FUNCTION

**2 COLD/2 HOT \$30PP | 3 COLD/3 HOT \$40PP | 4 COLD/4 HOT \$50PP**  
**(MINIMUM GROUP REQUIREMENT OF 30 PEOPLE)**

## **COLD CANAPÉ (CHOICE OF 2,3 OR 4)**

### **COLD OYSTERS (GF) (DF) (PESCATARIAN)**

pacific oysters served w/ citrus french shallot vinaigrette

### **MINI BEEF TACO**

crunchy tortilla w/ pulled beef, pico de gallo & avocado mousse

### **BRUSCHETTA (V)**

w/ vine tomato, mozzarella & basil pesto

### **ANTIPASTO SKEWERS (GF)**

italian grilled vegetables skewered w/ cured meats & sicilian olives

### **TUNA TARTARE (GF)**

finely chopped sashimi grade fresh yellowfin tuna, red onion, lightly dressed in capers & lemon mayo on a baguette crostini

## **HOT CANAPÉ (CHOICE OF 2, 3 OR 4)**

### **HALF SHELL QUEENSLAND**

#### **SCALLOPS (DF)**

half shell queensland scallops w/ lemon herb crumb & aioli

### **LAMB CUTLETS (GF) (DF)**

grilled lamb cutlets, pistachio dukkha

### **TEMPURA PRAWNS**

tempura prawn w/ house made chilli mayo dipping sauce

### **ARANCINI (GF)**

beef ragu arancini w/ napolitana sauce & fresh parmesan

### **ZUCCHINI FLOWERS (V+) (GF) (DF)**

tempura zucchini flowers filled with lemon ricotta topped with blossom honey

### **PORK BELLY BITES**

honey soy roasted pork belly bites w/ cauliflower puree

**2 BOWL DISHES \$30PP | 3 BOWL DISHES \$40PP | 4 BOWL DISHES \$50PP**

### **SALT & PEPPER CALAMARI (GF) (DF)**

house made salt & pepper calamari w/ asian salad & rocket salad

### **DUCK RAGU GNOCCHI**

gnocchi tossed in 32hr slow cooked duck ragu w/ napoli sauce, house butter

### **MINI HAMBURGER**

beef patty, cheese, special burger sauce, mustard & oak lettuce on a seeded brioche style bun

### **SOFT PULLED BEEF TACO**

w/ fresh coleslaw + cumin spiced yoghurt

### **PORK BELLY & SLAW**

double roasted pork belly, dressed in sesame sweet and sour sauce on a bed of asian slaw

### **ASIAN DUMPLING SALAD**

3 pork dumplings served w/ seasonal asian slaw

\*vegetarian dumplings available on request\*

# BAR PACINO DRINKS MENU

## BEER & CIDER ON TAP

Schooner 11 // Pint 14

## BY BOTTLE

Asahi Super Dry	5.0%	13
Peroni Nastro	5.1%	12
Corona	4.6%	11
Byron Bay Lager	4.2%	11
JS Shackles Lager	4.6%	11
Hahn Super Dry GF	4.4%	11
Peroni Leggera	3.5%	11
Heineken 0	0.0%	8
Single Fin Pale Ale	4.5%	11
JS 150 Lashes Pale Ale	4.2%	11
Little Creatures Rogers' Amber	3.7%	11
Little Creatures Pipsqueak Apple Cider	5.0%	11
Hard Fizz Seltzer	4.0%	11
Matsos Ginger Beer	3.5%	11

## HOUSE COCKTAILS

Single // Jug

### BEST I EVER HAD 20 / 44

Cucumber Bombay Sapphire Gin, St Germain Elderflower, Lychee, Lemon, Cucumber, Mint

### POPSTAR 20 / 44

Ciroc Vodka, De Kuyper Peach, Pineapple, Strawberry, Lemon

### FEELING PEACHY 20 / 44

Belvedere Vodka, Cointreau, Peach, Apple, Lime

### FINESSE 20 / 44

Gordans Pink Gin, Lemon Soda, Strawberries

### TRUST ISSUES 20 / 44

Pampero Añejo, Kracken, Mandarin, Pineapple, Passionfruit, Lime

### WHO NEEDS LOVE 20

Lula Blanco, Sailor Jerry, Coconut, Pineapple, Banana, Passionfruit, Vanilla

## CLASSIC COCKTAILS

Amaretto Sour	20	Espresso Martini	20
Cosmopolitan	20	French Martini	20
Grey Goose Mule	20	Mojito	20
Southside	20	Negroni	22
Belvedere Martini	22	Old Fashioned	22
Lychee Martini	20	Pornstar Martini	22
Margarita	20	Long Island	22

## BAR PACINO NUTELLA SHOT 12

### THE TREE OF LIFE 220

Your Choice of Lychee Martini, Pornstar Martini, French Martini, Espresso Martini



Scan the QR Code for our Full Selection & Specials

## WINE

### SPARKLING

	125ml	Bottle
La Maschera Prosecco SA	11	50
Jansz Premium Cuvée Tasmania	16	72
Georg Jensen Sparkling Rosé SA	19	76

### CHAMPAGNE

	125ml	Bottle
Veuve Clicquot Yellow Label Reims, FRANCE	25	135
Ruinart Blanc de Blancs NV Reims, FRANCE		220
Dom Pérignon Vintage Epernay, FRANCE		399

### WHITE

	150ml	250ml	Bottle
Christobels Moscato SA	11	18	50
Twin Islands Sauvignon Blanc Marlborough, NZ	11	18	50
Corte Giara Pinot Grigio Veneto, ITALY	11	18	50
Heggies Chardonnay Eden Valley, SA	11	18	50
Ox Hardy Upper Tintara Fiano SA	13	21	60
T'Gallant Imogen Pinot Gris Mornington Peninsula, VIC	13	21	60
Cold Stream Sauvignon Blanc Yarra Valley, VIC	15	25	70
Mesh Riesling Eden Valley, SA	15	24	70

### ROSÉ

	150ml	250ml	Bottle
Rogers & Rufus, Grenache Barossa, SA	14	24	66
Penfolds Max's Rosé SA	15	25	70

### RED

	150ml	250ml	Bottle
Yalumba Organic Shiraz SA	11	18	50
Hāhā Pinot Noir Marlborough, NZ	11	18	50
Jim Barry Shiraz Cabernet SA	12	20	55
Running with Bulls Tempranillo Barossa Valley, SA	14	23	66
Penfolds Max's Pinot Noir Henty, NSW	15	25	70
Penfolds Max's Shiraz Cabernet SA	15	25	70
Langmeil Grenache Shiraz Mataro SA			62
Santa Cristina Sangiovese ITALY			60
Alamos Malbec Mendoza, ARGENTINA			62
Pepperjack Shiraz SA			73
Allegrini Valpolicella Classic DOC ITALY			80

**BAR PACINO**

175 EAGLE ST

\$ **125** pp

MINIMUM  
10 ppl

# Cocktail Workshop

## WHAT IS INCLUDED?

ENJOY 2 COCKTAILS AND A SHOT  
THAT YOU'VE MADE YOURSELF!

1 Pornstar Martini

1 Espresso Martini

1 Jam Donut Shot

## CHEESE PLATTER

Assorted Fine Cheese & Crackers  
overlooking the Brisbane River

## SHAREBOARDS

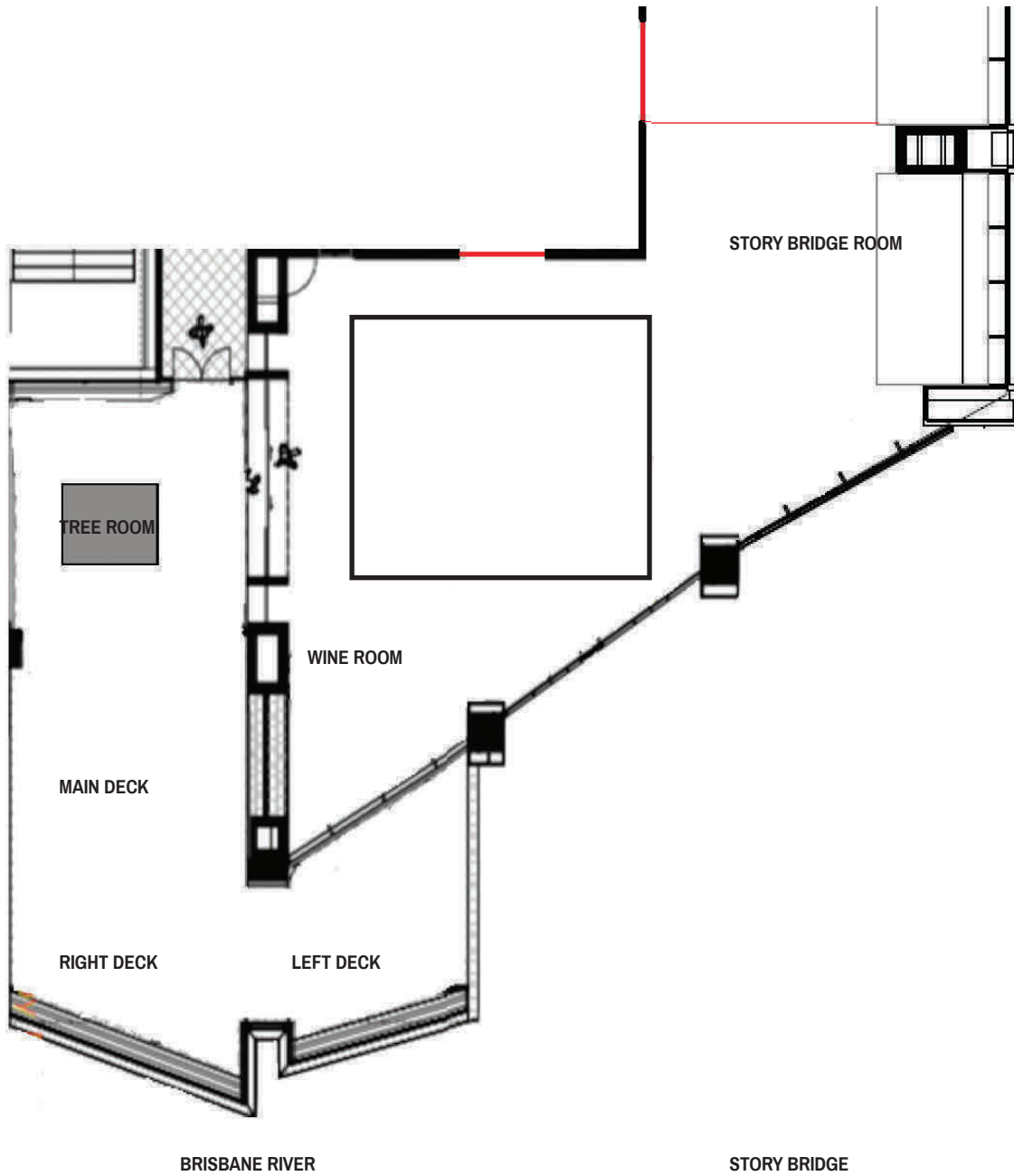
After your workshop enjoy our  
delicious "Taste of Pacino"  
platter washed down with an  
Aperol Spritz!

Workshops available 12pm-5pm

Enquire for any times after 5pm



# FLOOR PLAN



# NOTES

## **MINORS**

In regards to minors, they are welcome to attend in the company of a parent or guardian. Please note that we do have a license for minors that ends at 10pm and after this time, we do require them to leave the venue. We also require minors to wear white wristbands for the duration of the event, which we will provide on the night.

## **CANCELLATION**

Our refund policy with cancellations is:

6 weeks prior to event: 100%

4 weeks prior to event: 50%

Inside of 4 weeks of the event is a case by case basis. Please contact our events manager with any issues that may arise.

## **DIETARIES**

We aim to accommodate for all allergies and dietaries requested within our packages with prior warning. Dietaries made known on the day of will incur an additional cost.

## **DEPOSIT**

We do require a minimum of a \$500 deposit to secure your booking and Venue space preference, which is taken off the total bill on the evening. Without a deposit, we are unable to hold the space for more than 1 week or guarantee your preferred sapce in the venue.

## **CONFIRMATION**

Confirmation of final numbers of catering packages are required a week out from your event to allow for ordering. We unfortunately cannot guarantee a function package without a minimum of 4 days notice.

## **MENU & BEVERAGES**

Menu and Beverage is subject to market availability and subject to change without notice.

## **WEATHER POLICY**

Bar Pacino enjoys the best weather the river city has to offer. Wet weather unfortunately is also apart of this but every effort will be made to make sure this minimally impact's your event and guests.

#barpacino



BAR PACINO