



Norfolk Hotel

Functions

LET US ORGANISE YOUR NEXT PARTY

Lunch / Dinner – Set Menus
Green Room – Cocktail Style
Frankie's – for big parties



bookings@norfolkhotel.com.au

Large Table Bookings



Up to 36 guests.

At The Norfolk, guests can place their own orders for food and drinks directly at the bar, with each person paying when ordering.

If you'd like everyone to dine together, we recommend selecting a set menu. This requires pre-payment. We'll place the food in the centre of the table for sharing.



Set Menus

\$50 / head – BBQ Banquet

Feasting boards from our BBQ and smoker + margherita pizzas & salad

\$60 / head – Chef's Feed Me

Our most popular dishes to share

*dietary requirements catered for

The Green Room

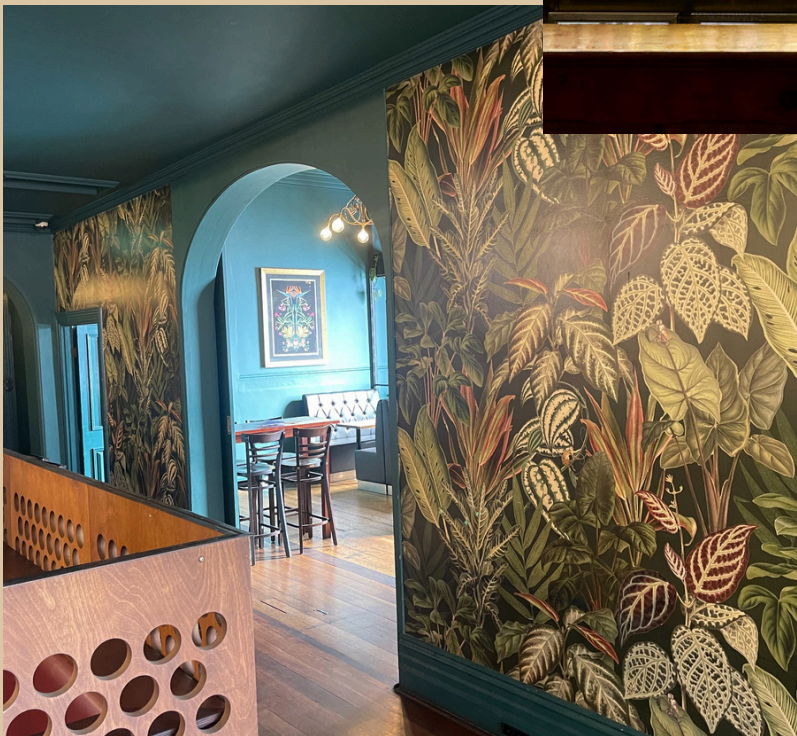


30 - 50 guests

No room hire fee

\$500 booking deposit
(converted to bar tab
or platters)

Please see function
platter & pizza menu for
your food order



Run a bar tab: tell us
which drinks you would
like to include and
your budget, and we'll
let you know if the
tab runs out.

Frankie's Bar (basement)



80 - 160 guests

No room hire fee

\$500 booking deposit
(converted to bar tab
or platters)

\$3500 minimum spend
(includes all food and
beverage purchases)

Please refer to our
function platter and pizza
menu for your food order



Entry off Norfolk Street



Bring your own DJ

Run a bar tab and/or
guests can buy their own
drinks

Platter Options

20 PIECE PLATTER*

norfolk baked sumac flatbread, whipped bookara goats cheese, dukkah \$40
coriander & sweetcorn fritters, mint, avocado, chilli jam \$60
vegetarian spring rolls, kaffir lime dipping sauce \$55
panko prawns, miso aioli \$95
smoked bacon mac + cheese bites \$65
grilled tempeh, lettuce cup, kecap manis, fresh herbs \$65
som tum, green papaya salad, chilli, coriander, lime leaf, sesame crisp \$65
homemade pork sausage rolls, bajan hot sauce \$90
spinach + ricotta sausage rolls, smoked habanero hot sauce \$90
chunky beef + ale mini pies \$90
chilli salt fried squid, lime leaf, green chilli mayo \$80
smoked pork + fennel sausage, smoked habanero mustard \$90
12hr smoked beef brisket burnt ends, house made bbq sauce \$90

10 PIECE PLATTER*

chilli salt tofu bao buns, pickled veg, fragrant herbs \$80
smoked beef brisket bao buns, pickled veg, fragrant herbs \$80
smoked pulled pork sliders, asian slaw, chilli jam \$70

*all items on this menu require 7 days notice to our kitchen

