



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

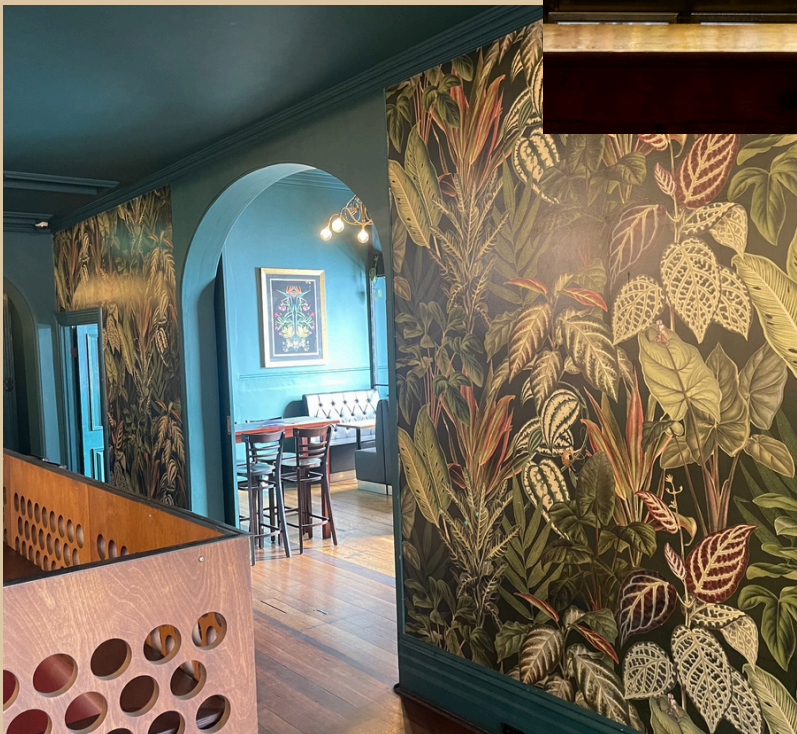


30 - 50 guests

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)

\$3,500 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*

prawn toast, yuzu mayo, fermented sweet chilli \$90

korean fried popcorn cauliflower, cucumber kimchi (vegan) \$45

coriander & sweet corn fritters, mint, avocado, chilli jam (v) \$60

panko prawns, miso aioli \$60

smoked bacon mac 'n cheese bites, sriacha aioli \$65

vegetarian spring rolls, nam jim dressing (v) \$55

bao buns - chilli salt tofu, pickled veg, fragrant herbs (v) (10 pieces) \$80

bao buns - karaage chicken, pickled veg, fragrant herbs (10 pieces) \$80

smoked beef brisket sliders, asian slaw, mekong bandit sauce (10 pieces) \$70

pork sausage rolls, bajan hot sauce \$85

spinach & ricotta sausage rolls, smoked habanero hot sauce \$90

chunky beef & ale mini pies \$95

homemade arancini, tomato and basil sugo, mozzarella cheese (v) \$65

smoked pork & fennel sausage, smoked habanero mustard (GF) \$90

12hr smoked beef brisket burnt ends, house made bbq sauce (GF) \$90

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

