


Functions @ Four Sides

Thank you for considering Four Sides for your upcoming function.

At Four Sides we can accommodate a range of events, from sit down table service to cocktail style celebration.

Our food is inspired by modern-australian flavours, focusing on grilling and fermentation, with asian and middle eastern influences.

We can accommodate groups from 10 to 80 for a sit down style, and groups of up to 120 for cocktail style event.



Choice Menu

\$95 per person

Choice of one entrée, main and dessert.

Bread and sides are for sharing.

Sample menu below. Current menu available on request.

Entrée choice

Aburi salmon soldiers

grilled turkish bread | kohlrabi remoulade

SA king fish tartare

gori crackers | avocado mousse | shichimi

Potato dumplings

fermented chilli oil | crispy onions

Main choice

Chargrilled murray valley pork chop

bok choy | Sesame miso

SA 400g scotch fillet

house beer mustard | green leaf salad

SA chargrilled whole squid

chilli | herbs | green papaya salad | peanuts

Chargrilled chicken spatchcock

chimichurri | grilled lemon

(v) vegan (gf) gluten free (s) contains seafood

Sides

Flat bread

humus | chilli oil

Beer battered fries

four sides seasoning | house tomato sauce

Chargrilled broccolini

chilli | smoked garlic | sesame oil

Dessert choice

Chocolate matcha layer cake

chocolate crème | matcha sponge |
black sesame praline

Lemon posset

pistachio biscuit | blueberry compote

Pina colada sorbet

rum poached pineapple | lime sugar



Sharing Menu

\$75 per person sharing style

Sample menu below. Current menu available on request.

Entrée

Flat bread
humus | chilli oil

Smoked oxtail doughnut
BBQ sauce

Curry egg sando
katsu chicken | spring onions

SA king fish tartare
nori crackers | avocado mousse | shichimi

Charred cabbage
chilli miso | buckwheat | bonito

Main

SA 400g scotch fillet
house beer mustard | green leaf salad

SA chargrilled whole squid
chilli | herbs | green papaya salad | peanuts

(v) vegan (gf) gluten free (s) contains seafood

Sides

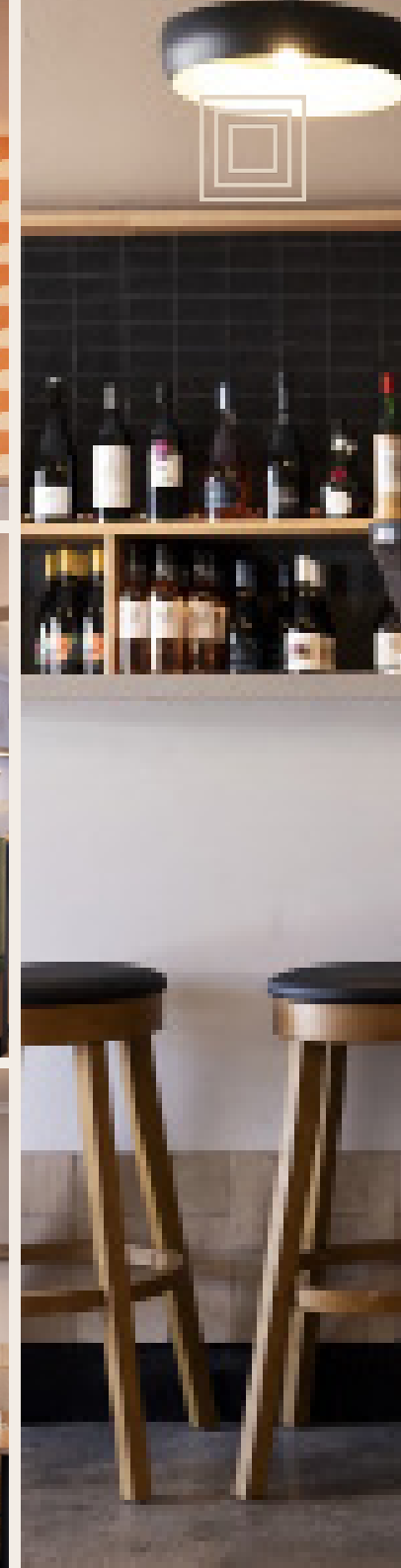
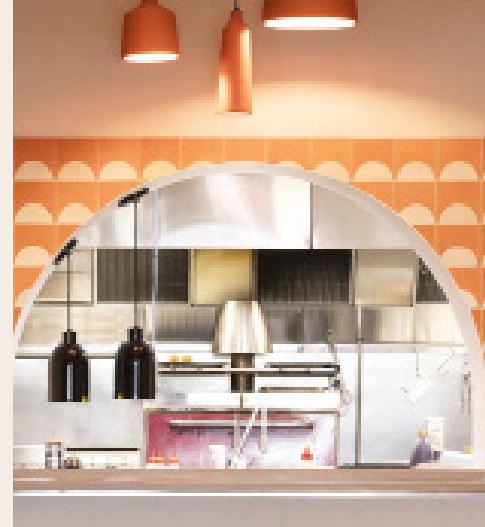
Beer battered fries
four sides seasoning | house tomato sauce

Chargrilled broccolini
chilli | smoked garlic | sesame oil

Dessert

Chocolate matcha layer cake
chocolate crème | matcha sponge | black sesame praline

Lemon posset
pistachio biscuit | blueberry compote



Canapé

Choose a selection of items and make your custom canapé function.

Price is per serve.

Sample menu below. Current menu available on request.

Canapé plates

Mixed smoked nuts	\$9
Warm coriolo olives	\$10
Flat bread and hummus	\$14
School prawns	\$16
Blue crab beignets	\$18
Lamb flat bread	\$25
Potato dumplings	\$20
Fried chicken and chimichurri	\$28
Beer battered fries	\$12

Individual canapé

Smoked oxtail doughnut	\$9
Chicken skewer	\$8
Egg and katsu chicken sando	\$9
SA king fish tartare	\$8
Lamb san chow bow (gf)	\$9
Katsu eggplant	\$7
Salt and pepper squid slider	\$10

(v) vegan (gf) gluten free (s) contains seafood



Drinks Packages



Our house wines package is carefully curated starting from \$65 pp for the first 2 hours, then \$30 pp for each additional hour and includes still and sparkling water.

Please note that any changes to drinks package will incur a supplement.

- Four Sides spritz or Coopers lager on arrival
- Mordrelle blanc de blancs sparkling or similar
- Yangarra Estate grenache rosè or similar
- La Prova pinot grigio or similar
- Sew & Sew chardonnay or similar
- Lino Ramble shiraz or similar
- Pinot noir or grenache
- Alcohol free and soft drinks

Minimum Spend

Space	Group Size	Minimum Spend
Restaurant	10 - 30	\$2500
Wine Garden	15 - 30	\$1500
Bar Dining	15 - 25	\$2000
Whole Venue	40 - 120	Please contact us to discuss this option

Other Information

At Four Sides we do not charge a room hire fee, however, please note that a minimum spend may be applicable depending on peak times.

We will do our best to cater to all dietary requirements provided and confirmed 48 hours prior to the function.

We will confirm final details no later than 48 hours prior to the event, at this stage final numbers are guaranteed and will be charged.

Decorations are accepted but will need to be confirmed and approved prior to the event and must be set up and removed by hosts.

The customer accepts responsibility for any and all damage to the venue or part thereof caused by you or your guests, we won't accept responsibility for the loss or damage to any personal property.

No external food and drinks are to be brought by guests. A cake may be brought in but only at our discretion. A \$3 pp cakeage will be applied.

Four Sides does not charge a deposit but all bookings will require a credit card pre-authorisation. Funds will be temporarily on hold until the event. A cancellation of the event may incur a fee.

No split payments for groups bigger than 10.



Four  Sides
BAR & KITCHEN