



Private Function Menu

Canapés Option A

Select 4 items
6 items
8 items

\$25 pp
\$30 pp
\$40 pp

Cucumber and dill cream cheese sandwich (v)
Sweet potato, spinach and feta frittata (v)
Potato and spinach filo rolls (v)
Vegetarian spring rolls w/ sweet chilli (v)
Arancini w basil pesto (v)
Pork fennel sausage rolls
Chicken wings w smokey bourbon dipping sauce
Lamb kofta w/ tzatziki
Prawn twisters w/ aioli
Vegetarian samosa w/ sweet chilli (v)
Barossa valley gourmet kransky bites
Beer battered fish bites /w tartar
Crispy salt & pepper squid w/ aioli
Crispy tortilla dip w/ hummus (v)

Canapés Option B

Select 4 items
6 items
8 items

\$30 pp
\$35 pp
\$45 pp

Vegetables tempura (v)
Smoked Salmon on rice crackers w/ dill & caper mayo
Ricotta stuffed mushrooms (v)
Mini beef burger slider
Crispy pork belly bites
Crispy salt & pepper squid w/ aioli
Prawn skewer w/ lime aioli
Marinated chicken & vegetable Skewers
Panko crusted prawns w/ chilli jam dressing
Grilled scallops and kiwi lime chutney
Smoked trout, potato and harissa filo rolls
Mini pulled pork slider w/ slaw & BBQ sauce
Mix of mini pizza: margarita, pepperoni, blue cheese & chilli
Mixed bruschetta of tomato, sautéed mushroom, basil pesto (v)



Banquet Menu

Zierholz Sharing Platter

\$48 pp

Mixed of garlic, herb and cheese bread
Salt & pepper squid
Garden salad
Chicken schnitzel w/ lemon
German sausages w/ Sauerkraut
Slow roasted pork belly w/ mashed potato
(alternate service)
Apple strudel w/ whipped cream
Belgium waffles w/ ice cream

A La Carte Menu A

The Germanic feast

\$55 pp

Entrée (to share)

Fresh baked pretzels served w/ butter & mustard
Garden salad

Main (choose 3 dishes for alternate service)

Slow roasted pork knuckle
mashed potato, sauerkraut, red cabbage w/ gravy

Zwiebelkuchen
caramelized onion & herbs in fluffy baked pastry served w/ garden & potato salad

Uber schnitzel
260 gm chicken schnitzel served w/ mashed potato steamed vegetables w/ mushroom sauce

Lammeintopf
lamb marinated in juniper berries w/ traditional stewed potato & green vegetables in light broth

Rouladen
sirloin strips w/ bacon, pickles, mustard in rich gravy served w/ steamed vegetables & potato salad

Dessert (alternate service)

Apple strudel, whipped cream raspberry coulis & ice cream
Belgium waffles, ice cream maple syrup and poached berries



A La Carte Menu B

2 courses

3 courses

\$47 pp

\$55 pp

Entrée (to share)

Garlic Bread

S & P Squid

Main (choose 2 dishes for alternate service)

Braised Lamb Shank on baked polenta, tomato & thyme jus

Hühnchen Schnitzel, Haus crumbed chicken breast served w/ salad, fries & gravy

Trio of German Sausages, creamy mashed, sauerkraut, gravy & mustard (gf)

Crackling Roast Pork Belly, creamy mashed potato, red cabbage & gravy (gf)

Penne w/ grilled eggplant mozzarella, fresh basil, white wine & tomato sauce (v)

Dessert (optional at \$7 per head)

Baked Apple Strudel w/ vanilla ice cream

Belgian Waffles w/ mixed berries & vanilla ice cream

A La Carte Menu C

3 Courses Deluxe Menu

\$60 pp

Entrees (to share)

Crispy Cajun spiced tortillas & hummus (v)

Sticky BBQ chicken wings

Crispy salt & pepper squid w/ aioli

Main (choose one below)

Slow roasted pork knuckle w/ gravy, mashed potato, sauerkraut, red cabbage

Roasted stuffed chicken w/ camembert cheese, spinach w/ roasted chats & rosemary jus

Pan Seared Atlantic Salmon w/ jasmine rice, asian greens & ginger soy

Mixed mushroom risotto w/ basil pesto, pine nuts & parmesan

Dessert (alternate service)

Baked Apple Strudel w/ vanilla ice cream

Belgian Waffles w/ mixed berries & vanilla ice cream

Fruit Salad w/ Mascarpone



Shared Platter

Available as an addition to other menu options (prices per platter for 10 guest)

Trio of Dips & Bread Capsicum, hummus, smoked eggplant w/ Turkish bread	\$65
Fresh Seasonal Fruits	\$70
Chef's selection of Australian cheese W/ assorted nuts, dried fruit and biscuits	\$90
Antipasto Marinated vegetables sliced meats, cheeses & crusty bread	\$115

Beverage Packages

Standard Package

2 Hour	\$32 pp
3 Hour	\$37 pp
4 Hour	\$41 pp
5 Hour	\$47 pp

- Zierholz Brewed Beers on Tap
- Jolly Miller Apple Cider
- Barnsworth Shiraz Cabernet
- Barnsworth Semillon Sauvignon Blanc
- Barnsworth De Blanc Brut Sparkling
- Soft Drinks & Juice

Premium Package

2 Hour	\$37 pp
3 Hour	\$42 pp
4 Hour	\$47 pp
5 Hour	\$52 pp

- Zierholz Brewed Beers on Tap
- Jolly Miller Apple Cider
- Innocent Bystander Moscato
- Berton Vineyard Brut Cuvee Sparkling
- Berton Vineyard Sauvignon Blanc
- Berton Vineyard Cabernet Sauvignon
- Berton Vineyard Shiraz
- Soft Drinks & Juice

Beverage are quoted based on minimum 35 people. Add Standard Spirits at \$10 pp. Beverage on Consumption is available w/ a minimum spend of \$1000. We do not charge venue hire for our functions, however there is a minimum spend of \$3000 on the day.



PRIVATE FUNCTION BOOKING REQUEST

Thank you for considering Zierholz Brewery - Restaurant - Bar for holding your private function. We offer a few menu options, all of which can be tailored to meet your requirements. Zierholz is proud to produce the highest quality beer, and we extend the standard of excellence to our service and cuisine.

The restaurant is located at Unit 7/19-25 Kembla Street, Fyshwick. There is ample free parking, a beautiful high-ceiling dining space with polished wooden furniture and a large window into our brewery. We have the capacity to seat a maximum of 110 guests for cocktail function and 90 for a seated meal.

Your booking details:

Contact name: _____ Date: _____

Company: _____ Time: _____

Mobile number: _____ No of guest: _____

Email address: _____

Dietary requirements:

Please advise if you have any special dietary requirement and we will endeavour to accommodate your needs.

Booking terms & conditions:

- A 25% deposit is required to guarantee your booking.
- Payable by Cash / EFT/ Visa/ Master card (paying by credit card will incur a 1.5% surcharge).
- Final numbers must be received via email **7 days** before the event and this will be charged for irrespective of a decrease in numbers on the day.
- An increased in numbers can be accommodated based on availability.
- Total balance owing can be settled prior or on the day of your event.

Cancellation:

- If you cancel 21 days prior, your deposit will not be refunded.
- If you give less than 14 days (21 days for bookings over 50 people) notice of cancellation, you will be charged 50% of the menu price of your original booking numbers.



Terms & Condition:

Please refer to our exclusive event terms & conditions for minimum cost of food and beverages and other requirements.

Booking Agreement:

This is your formal agreement with Zierholz@Brewery P/L. Please ensure you have read and understood the above terms and conditions before signing this form.

To secure your booking please complete this form and return via email to info@zierholz.com.au with your payment details, otherwise we can not guarantee your booking.

I, _____ have read the information and agree with the above terms and conditions, I acknowledge that I will be liable for any costs incurred as a result of breaching these conditions.

Signed: _____ Date: _____

Payment details:

EFT can be made to:		
Name: Zierholz@Brewery Pty Ltd	BSB: 012-964	Account No: 218692396

EFT reference no: _____ Date: _____

Cash deposit: _____ Date: _____

Credit Card details: (*Visa / Mastercard – will incur a 1.5% surcharge*)

Card No: _____ Expiry date: ____/____

CCV No: _____

Name on card: _____ Signature: _____

How did you find out about Zierholz?

Word of mouth _____ Google _____ Friends _____ website _____

yellow pages _____ magazine _____ other _____