



AT THE JOAN

FUNCTION MENU

Located within The Joan, the hub of performing arts in Penrith, Table at The Joan's seasoned hospitality staff will provide an exciting, fresh and innovating dining experience.

Table at The Joan is focused on utilising the very best in seasonal produce, sourcing locally where possible.

Let our friendly and experienced team take the stress out of organising your next event.

Food

We offer the following function packages:

Cocktail Canapé

A selection of delicious cool, warm and substantial canapés

Alternate Service

Select either a two or three course meal

Table Share

A delicious communal three course meal

Grazing Tables

Themed tables to your event, loaded with options designed by you

A minimum of 30 guests applies to all packages

Drink

Table at The Joan is fully licensed and we are able to provide the following beverage options:

Beverage package

An unlimited drinks menu on offer, priced per guest

Open bar

Guests pay as they go

Tab option

A tab limit can be nominated, controlled

Cocktail Canapé Menu

Silver Package \$40

2hr service, 9 pieces pp

3 cool choices,
3 warm choices

Gold Package \$55

3hr service, 12 pieces pp

3 cool, 3 warm,
1 substantial, 1 dessert

Platinum Package \$65

3hr service, 15 pieces pp

3 cool, 4 warm,
2 substantial, 1 dessert

Cool

- Sydney rock oysters with chilli lime dressing
- Watermelon cube, feta, walnut, mint
- Blistered cherry tomato, buffalo mozzarella and basil crostini
- Sesame seared tuna with pickled onion and avocado mousse
- Fried polenta with balsamic onions and blue cheese
- Prosciutto, melon and bocconcini
- Vietnamese prawn rice paper rolls with peanut dipping sauce
- Chilli salt tofu with ginger and lemongrass dressing
- Smoked salmon tart with chive and citrus cream cheese

Substantial

- Beer battered barramundi with fries and house tartare
- Mini american cheeseburger slider
- Smoked pulled pork slider with apple, balsamic and a rainbow slaw
- Tomato, roast capsicum with pearl cous cous
- Satay beef, jasmine rice and crushed papadum
- Thai beef and noodle salad
- Smoked salmon nicoise
- Roasted pumpkin, feta, beetroot with sweet balsamic and rocket

Warm

- Wild mushroom and truffle arancini with chipotle aioli
- Ginger, lime and soy chicken skewers
- Moroccan lamb cigars with sweet mint yoghurt
- Twice cooked pork belly with peppered honey
- Steamed prawn dumpling with ginger and soy
- Spinach, ricotta and feta filo with chimichurri
- Tempura prawns with spicy aioli
- House ricotta-stuffed zucchini flowers with peppered honey
- Cauliflower and cheese croquettes with truffle aioli

Dessert

- Mini lemon curd tartlet with seasonal berries
- Raspberry fool
- Mini chocolate mousse with vanilla mascarpone
- Chocolate pecan brownie with peanut butter mousse
- Salted caramel panacotta
- Hazelnut sable with mascarpone and strawberry

Table

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Alternate Service Menu

\$55pp 2 course \$70pp 3 course

Entree

Saffron, tomato and lime risotto

Heirloom tomato and sweet balsamic bruschetta

Confit chicken, roasted root vegetable, cress, cauliflower foam

Cured hiramasa kingfish, avocado mousse, sweet pickled onion, chilli oil, crispy shallots, micro herbs

Main

Twice cooked pork belly, pickled cabbage, apple chutney, roasted capsicum, watercress, peppered honey reduction

Oven roasted honey, garlic and mustard lamb rump, potato puree, red wine reduction, steamed dutch carrots

Soy, chilli and ginger barramundi, charred mediterranean vegetables, carrot puree, lemon cheek

Cumin cauliflower florets, pomegranate, cumin-spiked yogurt, parsley, pickled cucumber

Dessert

Creme brûlée

Tiramisu served with a alcoholic twist!

Rosewater panacotta with mixed berry compote

Rich sticky date pudding with butterscotch sauce

Raspberry cheesecake with dark chocolate ganache and freeze dried raspberries

Table Share Menu

\$55pp

Grazing board starter

Local cured meats, pickled vegetables, housemade dip, marinated olives, chilli feta, Turkish bread

Main *Choice of one of the following:*

Peppercorn crusted sirloin steak with red wine jus, roasted onions and blistered vine tomato

Chicken confit with sesame honey reduction bean shoot and micro herbs

Soy, chilli and ginger barramundi, charred mediterranean vegetables, carrot puree, lemon cheek

Twice cooked pork belly, pickled cabbage, apple chutney, roasted capsicum, watercress, peppered honey reduction

Accompanying sides

Pan juice gravy

Seasonal steamed greens with slithered almonds

Mixed leaves with french vinaigrette

Toasted Turkish bread

Golden potatoes with truffle oil and chives

Dessert *Choice of one of the following:*

Creme brûlée

Tiramisu served with a alcoholic twist!

Rose water panacotta with mixed berry compote

Rich sticky date pudding with butterscotch sauce

Raspberry cheesecake with dark chocolate ganache and freeze dried raspberries

Grazing Tables

\$48pp

Served on a styled catering table tailor-made for your event. Bamboo serving plates provided

Cheeses

Camembert, blue vein, edam, smoked cheddar, bocconcini

Cured meats

Sopressa salami, parma ham, rare roast beef, prosciutto, twiggy

Antipasti

Dolmades, stuffed bell peppers, stuffed green olives, pickled cucumbers, sun-dried tomato

Seasonal fruits, vegetables and nuts

Grapes, strawberries, passionfruit, mango, papaya, berries, dragonfruit, carrots, celery, cucumber

Dried fruit melodies, housemade trail mix, walnuts

Crackers, dips and pastes

Water crackers, grissini, toasted french croutons, Turkish bread

Spiced beetroot dip, hummus, roasted capsicum dip, babbaganuash, quince paste

Selection may change depending on seasonal availability

Add ons

Mixed beef, pork and halloumi sliders	\$15
Gourmet chef select finger sandwiches	\$10
Polenta, parmesan and truffles fries	\$10
Assorted lolly bar	\$10

Beverage Packages

Bottomless Package

Based on duration of 4 hours

Gold \$45pp

House beer

Light beer

One house white wine

One house red wine

Sparkling wine

Soft drinks

Juice

Tea and coffee

Platinum \$55pp

One premium beer

One house beer

Light beer

Two white wine

Two red wine

Sparkling wine

Soft drinks

Juice

Tea and coffee

Open Bar

Guests pay as they go

Tab

A tab limit can be nominated and controlled