

Cocktail package number one (one to two hours) - \$27.00 per person

Includes service staff and all equipment for the duration of the package – minimum 20people

This is a light cocktail package to accompany drinks. Perfect for one to two hours or pre-theatre but does not constitute a full meal.

cold items

heirloom beetroot, goats curd, pistachio crostini [v]

baccala mantecato, polenta [gf]

caprese spiedini - bocconcini, heirloom cherry tomato, basil [v] [gf]

hot items

mini slider - foccaccia, porchetta, salsa verde, rocket

torta rustica - mini spring greens and ricotta tart [v]

calamari, zucchini fritti

pizzettas

tomato, basil and fresh mozzarella [v]

homemade Italian sausage, scamorza and fresh rocket

fresh banana prawn, nudja, anchovies



Cocktail package number two (two to three hours) – \$36.00 per person

Includes service staff and all equipment for the duration of the package – minimum 20 people

This menu has more choice and substance. Good for a more elaborate affair but not designed to fully replace a meal.

Cold items

freshly shucked oysters, lemon gelato [gf]

heirloom beetroot, goats curd, pistachio crostini [v]

baccala mantecato, polenta [gf]

caprese spiedini - bocconcini, heirloom cherry tomato, basil [v] [gf]

Hot items

saffron and fontina arancini

mini slider- foccaccia, porchetta, salsa verde, rocket

torta rustica - mini spring greens and ricotta tart [v]

calamari, zucchini fritti

Pizzettas

tomato, basil and fresh mozzarella [v]

homemade Italian sausage, scamorza and fresh rocket

pepperoni, cherry tomato, chili

fresh banana prawn, nduja, anchovies



Cocktail package number three (three to four hours) - \$48.00 per person

Includes service staff and all equipment for the duration of the package – minimum 20 people

There is enough food in this package to fully replace a light meal. Lots of different items and some great savoury dishes.

Cold items

freshly shucked oysters with orange fennel, chilli [gf]

baccala mantecato, polenta [gf]

heirloom beetroot, goats curd, pistachio crostini [v]

spanner crab, burrata, tomato, almond

caprese spiedini - bocconcini, heirloom cherry tomato, basil [v] [gf]

Hot items

saffron and fontina arancini [v]

mini slider- foccaccia, porchetta, salsa verde, rocket

torta rustica - mini spring greens and ricotta tart [v]

calamari, zucchini fritti [gf]

olive'ascolana - fried lamb filled olives

Alto's house made meat balls in spicy tomato sauce, grilled ciabatta

Pizzettas

tomato, basil and fresh mozzarella [v]

homemade Italian sausage, scamorza and fresh rocket

pepperoni, cherry tomato, chili

fresh banana prawn, nduja, anchovies

Add dessert \$6.00 per person (choose two items)

Additions

Dessert - \$6.00 per person (choose two items)

Bomboloni - mini Italian donuts, raspberry jam

mini hazelnut macaroons, chocolate [gf]

cannoli, ricotta, orange

assorted ice-cream and sorbet cones [gf]

assorted house made biscotti

Cheese - platters to share \$34.0

Talleggio, testun Barolo, gorgonzola picante, pecorino debbene

served with walnut toast, rye sourdough, quince, muscatels



Drop of platters – Maximum of 20 people

Drop off platters are perfect for pre-theatre, interval or informal events on the deck. Pre-arranged and ready for whatever time you stipulate it makes for a simple and cost effective no fuss cocktail event.

Drop off platter number one cold (five to six people) \$120.00

heirloom beetroot, goats curd, pistachio crostini [v]

baccala mantecato, polenta [gf]

assorted salumi -

Prosciutto San Danielle, lonza, finocchiona, bresaola, sourdough rye

marinated olives

Perfect for pre-theatre but does not constitute a full meal.

Drop off platter number two (five to six people) \$160.00

A more substantial platter with the addition of the Pizzettas and constituting a small main or large entrée.

heirloom beetroot, goats curd, pistachio crostini [v]

baccala mantecato, polenta [gf]

assorted salumi -

Prosciutto San Danielle, lonza, finocchiona, bresaola, sourdough rye

marinated olives

pizzettas

tomato, basil and fresh mozzarella [v]

homemade Italian sausage, scamorza and fresh rocket

fresh banana prawn, nduja, anchovies



Thank you for your enquiry regarding a large group booking at Bar Alto.

Please note that our menu does change seasonally so bookings made in advance may be subject to some menu changes.

Bar Alto does not accept BYO alcohol or cakes being bought into the restaurant under any circumstances. Cakes can be made for your occasion with 48 hours' notice.

During large theatre performances we may have to dictate seating times, arranged in advance to co-ordinate with these performances at Brisbane Powerhouse

Bar Alto is a public space and as such the use of decorations, speech making and presentations may not be appropriate.

All beverages will be charged on consumption.

When making a booking a deposit will be taken of 20% of the minimum menu charges.

Cancellations with 30 days or more notice will receive 100% refund of their deposit.

In the event of a cancellation occurring within 30 days of the event, 50% of the deposit will be refunded. Under 7 days' notice of cancellation no refund of deposit will be given.

We require final numbers to be confirmed at least 48 hours in advance, and the confirmed number of diners will be charged for.

All payments must be made in full on the day of the event by cash or card. American Express payments will incur a 2% surcharge.

Please phone Rachael Duffield on 3358 1063 or email to info@baralto.com.au for further information or bookings

