

GROUP BOOKINGS AT BAR ALTO



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

Bar Alto can accommodate bookings for groups of between 15 and 50 diners.

We have both a two course, and three course menu for groups. Both menus offer a choice of dishes and options that cater for vegetarians. We are more than happy to cater for specific dietary requirements on an individual basis with prior notice.

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 charge \$57, sit down, \$30 stand up, at the time of booking.

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.

Set Menu No. 1 - Two courses

\$57.00 per person

primi piatti [entrée]

choice of

- [v] caprese-heirloom tomato, buffalo mozzarella, basil, organic olive oil
gigli-braised duck ragu, oregano, hazlenuts, La Tur
homemade strozzapreti with prawns, squid, tomato & black olives
- [gf][v] risotto - Acquerello risotto , zucchini flowers, mascarpone, lemon thyme

secondi piatti [main course]

- [v] Venetian style crespelle filled with ricotta, pumpkin & burnt sage butter
- [gf] brasato di manzo – braised Cape Grim short rib, celeriac puree, Barolo jus, horesradish gremolata
- [gf] pesce - pan-fried kingfish, wild and cultivated mushrooms, pinenuts, lemon and oregano butter
- [gf] agnello – oven roasted lamb rump, heirloom carrots, chestnuts, pancetta, 12 year old balsamic

Set Menu No. 2 - three courses

\$72.00 per person

ciabatta

primi piatti [entrée]

choice of

- [v] caprese-heirloom tomato, buffalo mozzarella, basil, organic olive oil
- gigli-braised duck ragu, oregano, hazlenuts, La Tur
- homemade strozzapreti with prawns, squid, tomato & black olives
- [gf][v] risotto - Acquerello risotto , zucchini flowers, mascarpone, lemon thyme

secondi piatti [main course]

choice of

- [v] Venetian style crespelle filled with ricotta, pumpkin & burnt sage butter
- [gf] brasato di manzo – braised Cape Grim short rib, celeriac puree, Barolo jus, horesradish gremolata
- [gf] pesce - pan-fried salmon, roasted heirloom beets, almonds, blood orange, tarragon mayonese
- [gf] agnello – oven roasted lamb rump, heirloom carrots, chestnuts, pancetta, 12 year old balsamic

dolci [desserts]

choice of

- [gf] panna cotta – cultured goats milk panna cotta , figs, walnut, wildflower honey
- tiramisu tradizionale
- torta di mele-apple tart, anise liqueur caramel, milk ice cream, walnut crumble
- [gf] trio of sorbet

tea and coffee



The shared table.

antipasti da divider [appetizers to share]

[v] olive marinade

fritti di baccala - creamy salt cod fritters, lemon aoli

Prosciutto di Parma with seasonal fruits

[gf] panelle - fried chickpea fritter, pork belly, salsa verde, fennel

primi piatti [entrée]

steamed mussels with chilli, garlic, tomato, basil served with grilled ciabatta

secondi piatti [main] - please choose three

[gf] costata di fiorentina -1kg dry aged Riverina prime rib

[gf] oven roasted whole market fresh fish with lemon and thyme

[gf] pan roasted pollo - free range chicken

[gf] whole slow roasted lamb shoulder

Contorni e insalate [vegetables & salad]

[gf] roast kipfler potatoes – salsa verde

[gf] hand cut chips

[v] [gf] broccolini

[v] [gf] rocket and parmesan salad

dolci [dessert]

assorted mini individual desserts

Designed to be shared with the whole table. Dishes will come out down the centre of the table, each person set with individual plates. Individual dietary requirements can be catered for with prior notice. Minimum of ten diners.

\$90.00 per person with antipasti, \$80 without

The logo for Alto BAR, featuring the word "alto" in a stylized, lowercase font with a horizontal line underneath. Above the letter "a", the word "BAR" is written in a smaller, uppercase font.