



BAR  
**alto**

***functions pack***



## ***the spaces***

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### THE PARK ROOM

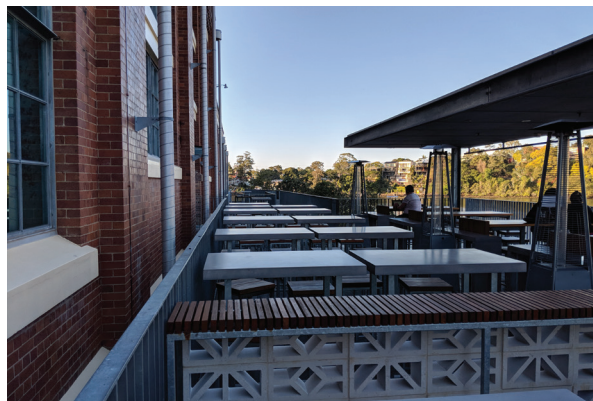
*A semi private dining room overlooking the Brisbane River.*

Seats 15–26 guests.  
20 person minimum for exclusive use.  
Group menus apply to book.



### THE MAIN DINING ROOM

Seats 15–46 guests.  
40 person minimum for exclusive use.  
Group menus apply to book.



### THE OUTDOOR BAR SPACE

*Perfect for cocktail, or more casual gatherings.*

15–60 guests.  
Subject to availability.

# ***the three course***

\$83.00 PER PERSON



ciabatta

## PRIMI PIATTI [ENTRÉE]

*choice of*

agnolotti- roasted spiced duck, cultured butter, brodo, pecorino

risotto - Carnaroli risotto, zucchini flowers, lemon thyme, reggiano [v] [gf]

strozzapreti - prawns, squid, tomato, chilli, black olives



## SECONDI PIATTI [MAIN COURSE]

*choice of*

Venetian style crespelle filled with ricotta, pumpkin & burnt sage butter [v]

manzo - grilled wagyu striploin, mash, winter greens and pine nuts, jus [gf]

pesce – market fish, seasonal mushrooms, pine nuts, salmoriglio [gf]

served with caprese salad



## DOLCI [DESSERTS]

*choice of*

tiramisu tradizionale

crostata di rabarbo - rhubarb tart, pistachio streusel, mulled wine caramel, buttermilk gelato

Piedmont bonet - chocolate and hazelnut caramel custard w. hazelnut

# the shared table

\$85.00 PER PERSON

## MINIMUM 10 PEOPLE

*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*



ANTIPASTI DA DIVIDER  
[APPETIZERS TO SHARE]

gnocco fritto - fried sourdough  
bomboloni, prociutto, stracchino [gf]  
Fiori di zucca frtti - tempura fried zucchini  
flowers, caper mayonese [v]  
salt cod croquette, lemon aioli

## PRIMI PIATTI [ENTRÉE]

strozzapreti - prawns, squid, tomato,  
chilli, olives  
carnaroli risotto, zucchini, lemon thyme  
agnolotti - roasted spiced duck,  
cultured butter, brodo, pecorino



## SECONDI PIATTI [MAIN]

bistecca di manzo – select Riverina  
black angus beef [gf]  
pollo arrosto - oven roasted free range  
chicken [gf]  
agnello arrosto - slow cooked Victorian  
lamb shoulder, jus [gf]



CONTORNI E INSALATE  
[VEGETABLES & SALAD]

roasted potato, cavolo nero, salsa  
verde [gf] [v]  
green beans, Ligurian olives, cippolini  
[v] [gf]

## DOLCI [DESSERT]

tiramisu tradizionale  
crostata di rabarbo  
Piedmont bonet - chocolate and  
hazelnut caramel custard w. hazelnut  
biscotti crumble [gf]



# cocktail drop off platters

TO SHARE

*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. Each platter caters for 5 people. Minimum ordering*

*requirements are based on one platter for 5 guests.*

*If requested, we can provide dedicated waitstaff to help with drinks and food service at \$40.00 per hour per individual (minimum 2*

## PLATTER 1 / ANTIPASTI \$70.00

prosciutto parma, gnocco fritto  
Alto's bresaola, lonza, soudough  
bruschetta - spring pea, ricotta, mint  
caprese spiedini, heirloom tomato, bocconcini  
pumpkin and ricotta torta, sage

## PLATTER 2 / FRITTI \$90.00

saffron, mussel arancini  
olive all'ascolana - lamb filled olives,  
fritti di baccala - salt cod croquettes  
panelle - chickpea fritter, porchetta, tuna mayonnaise  
tempura zucchini flowers

## PLATTER 3 / GRILLED STUFF & PIZZETTA \$110.00

char grilled prawn, calamari, octopus with salsa verde  
grilled quail saltimbocca and beef spiedini with balsamic glaze  
pizzette – assorted mini pizzas including  
tomato mozzarella and basil, pepperoni, mushroom and gorgonzola,  
mussels, cherry tomato and nduja, sausage calzone

## PLATTER 4 / FORMAGGIO \$68.00

Asiago pressato, gorgonzola dolce, pecorino sardo, talleggio,  
testun Barolo, Parmigiana Reggiano served with walnut toast, rye  
sourdough,  
quince, muscatels, seasonal fruit & honey comb

## ADDITIONS

VEGAN / \$15 PER PERSON

fritto misto - mixed fritters, panelle - chickpea fritter w/ eggplant,  
pizzettas

MINI DESSERTS / \$8 PER PERSON



## ***cakes***

BAR ALTO HAS SEVERAL HOUSE MADE CAKES FOR WHATEVER YOUR OCCASION. THESE CAN BE ORDERED WITH 72 HOURS' NOTICE AND NEED TO BE PREPAID.

*Choose from Classic Tiramisu, Torta al cioccolato (Chocolate Mousse Cake) or White Buttercream and Raspberry Cake.*

### **SIZES:**

SMALL: (FOR UP TO 8 PEOPLE) \$48

MEDIUM: (FOR UP TO 16 PEOPLE) \$90

LARGE: (FOR UP TO 24 PEOPLE) \$160

Please note, we do not allow cakes to be brought into the venue from outside suppliers.

THANK YOU FOR YOUR ENQUIRY REGARDING A LARGE GROUP BOOKING AT BAR ALTO.

Bar Alto can accommodate bookings for groups of between 12 and 48 diners.

Cocktail functions up to 70.

Our menus have been designed to suit your occasion requirements.

Dietary requirements can be catered for with advance notice.

We are fully licensed, no BYO.

We are unable to allow cakes to be bought in, however, cakes can be made for your occasion with 48 hours notice.

For children in group dining situations we have a three course set menu for kids up to 12 years old at \$25.00 per person.

During large theatre performances we may have to dictate seating times, arranged in advance to coordinate 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.

To secure your group booking with us we will require a holding credit card. No charge will be applied at the time of booking however cancellations within 14 days or less will incur a cancellation charge of \$25.00 per person and cancellations within 7 days or less a cancellation charge of \$45.00 per person.

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.

A 10% discretionary service charge will be applied to all group dining bookings.



***terms &  
conditions***

**BAR**  
**alto**  
**contact**

Please phone Rachael Duffield on (07) 3358 1063 or email to  
[info@baralto.com.au](mailto:info@baralto.com.au) for further information or bookings.

