



FUNCTIONS PACK

HURRICANE'S GRILL & BAR  
Cronulla Beach



## WELCOME TO EVENTS AT HURRICANE'S GRILL & BAR CRONULLA BEACH.

Located opposite South Cronulla Beach, our private dining room and bar area offer the perfect seaside setting for your next event. Whether it's a party celebration, high-end corporate event or anything in between, our beautifully-designed venue provides a sophisticated yet relaxed dining experience for you and your guests.







## PRIVATE DINING ROOM

Catering for up to 22 guests, our PDR offers a selection of shared feast menus featuring quality and uncomplicated dishes with coastal Mediterranean influences and sustainably sourced meat, seafood and vegetables perfectly cooked on our signature grill.

Our experienced team will work with you to design the perfect package to suit your needs and create a truly memorable experience for your guests.

Please call us on 02 9130 7101 or email [reception@hurricanesgrill.com.au](mailto:reception@hurricanesgrill.com.au).





— HURRICANE'S SHARED FEAST MENU —

\$80

GROUPS OF 12 OR MORE

**STARTERS TO SHARE FOR THE TABLE**

Grain sourdough, extra virgin olive oil

Hiramasa kingfish, white soy and sesame

Heirloom tomato salad, basil, eschallots, capers,  
fresh ricotta and sherry vinegar dressing

Seared sea scallops, parsnip puree, avruga  
caviar and pickled ginger

**MAINS TO SHARE FOR THE TABLE**

Barramundi fillet, beurre blanc and capers

Portuguese marinated chicken

Rib combo, flame-grilled pork and lamb ribs

350g rump, Riverina Grainge, 100-day grain-fed MSA

Fries

Green salad



— HURRICANE'S SHARED FEAST MENU —

\$120

GROUPS OF 12 OR MORE

**STARTERS TO SHARE FOR THE TABLE**

Garlic and herb bread

Sydney Rock oysters with mignonette

Salt and pepper South Coast squid, lime aioli

Seared sea scallops, parsnip puree, avruga  
caviar and pickled ginger

Heirloom tomato salad, basil, eschallots, capers,  
fresh ricotta and sherry vinegar dressing

**MAINS TO SHARE FOR THE TABLE**

Rib combo, flame-grilled pork and lamb ribs

900g Yabinya Station grain-fed Portoro beef rib eye cutlet

Slow-cooked White Pyrenees lamb shoulder

Barramundi fillet, beurre blanc and capers

Fries

Green salad

# EXCLUSIVE PDR HIRE

MARCH - OCTOBER	NOVEMBER - FEBRUARY
<b>Monday - Sunday</b>	<b>Monday - Sunday</b>
Minimum spend	Minimum spend
\$100 per head + 10% service charge	\$140 per head + 10% service charge