



ALMA'S

MEZZE & CHARCOAL

CHRISTMAS FUNCTION PACK





ALMA'S BANQUET \$69pp

Upgrade to the Wagyu Rump 500g, 450 Day Grain Fed, MB6+ for \$10pp

All courses served sharing style

TO START

CHEF'S SELECTION OF COLD & HOT MEZZE, CONDIMENTS & SIDES

TO FOLLOW

Please choose up to 2 options from below.

Served with chips & salad to share

BARRAMUNDI

Sustainably sourced fresh barramundi cooked over wood fire with thyme and garlic. Served with creamy garlic, fish roe, herbs and lemon sauce or

LAMB MANSAF

12hr lamb shank slow cooked in a traditional spiced shanklish marinade. Served over bulgur pilaf with caramelised onion, crispy saj, nuts, fresh herbs and served with minted yoghurt

(rice is available on request)

or

NEW YORKER 300g, GRAIN FED 120 DAYS

Grilled with our unique basting

DESSERT

A selection of desserts to share

Looking for something a little more special?

please ask our staff for upgrading options to our menu.

CARMELA'S BANQUET \$99pp

All courses served sharing style

TO START

CHEF'S SELECTION OF COLD & HOT MEZZE, CONDIMENTS & SIDES

GARLIC PRAWNS

Premium jumbo prawns cooked with garlic, spicy tomato & harissa jus.
Served in a "hot pan" with sourdough pita

SUJUK MEATBALLS

Slow cooked veal & sujuk meatballs in a rich spiced tomato sauce.
Served with labneh and olive oil

GARLIC HOME-MADE SOURDOUGH PITA

TO FOLLOW

Please choose up to 2 options from below.
Served with chips & salad to share

BARRAMUNDI

Sustainably sourced fresh barramundi cooked over wood fire with thyme and garlic. Served with creamy garlic, fish roe, herbs and lemon sauce
or

LAMB MANSAF

12hr lamb shank slow cooked in a traditional spiced shanklish marinade.
Served over bulgur pilaf with caramelised onion, crispy saj, nuts, fresh herbs and served with minted yoghurt
(rice is available on request)
or

WAGYU RUMP 500g, Grain Fed 450 days, Marble Score 6+

Grilled with our unique basting

DESSERT

A selection of desserts to share

Looking for something a little more special?
please ask our staff for upgrading options to our menu.

BEVERAGE PACK

2 HOURS \$40

EXTRA HOUR \$15

Sample menu

BEER

Almaza Lager

Peroni Nastro Azzuro

Peroni Leggera

Corona

WINE

Redbank Prosecco

Wirra Wirra Pink Moscato

Yalumba Wild Ferment Pinot Grigio

Ksara Moscatel

Opawa Pinot Noir

Yalumba Wild Ferment Shiraz

SOFT DRINKS

Coca Cola

Coca Cola No Sugar

Sprite

Fanta

TERMS & CONDITIONS

HOLDING DEPOSITS

To secure your booking, the restaurant will confirm your initial enquiry and send you a confirmation email including a link to make a deposit payment. A deposit of \$250 will be debited to secure your booking which will then be deducted from your final bill.

ALTERATIONS TO BOOKINGS

The final number of guests must be confirmed within 24 hours from the confirmed time and date of your function. In the event that guest numbers reduce from date of confirmation, you will be charged for the confirmed number of set menus and beverage packages.

CANCELLATIONS

The final cancellations made less than 48 hours before the booking will incur a charge of the full amount of the deposit.

MENUS & BEVERAGE PACKAGES

All menu items and prices are subject to change and seasonal availability.

ARRIVAL & SEATING TIMES

Kindly emphasise to your guests the importance of arriving at Alma's slightly ahead of your agreed time, so that you can enjoy your meal within the confirmed time period. We recommend you arrive 15 minutes prior to your seating time.

REQUESTED SEATING & CAPACITY

All requests for seating are taken into consideration but not guaranteed. Please be aware that all groups over 12 people may be seated across multiple tables.

CAKEAGE

A cakeage fee of \$3 per person applies if you bring your own cake.

ALMA'S

EVENT ENQUIRIES

To make a booking and secure your table,

PLEASE CLICK THE LINK BELOW

and you will be redirected to our convenient online booking form



ENQUIRE NOW