
**GERRALE ST.
KITCHEN**

FUNCTION PACKAGES



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GERRALE ST. KITCHEN IS A LIVELY VENUE CENTERED AROUND AN OPEN KITCHEN & BAR, OFFERING DELICIOUS FRESH FOOD MINUTES FROM THE SHORE OF CRONULLA. IT'S YOUR NEW ANY-REASON-TO-CELEBRATE, CELEBRATION SPOT.

Gerrale St. Kitchen's range of menus have been collaboratively designed by Shayne Martin & Geoff Bramann, formally Duck Republic and Feros Group Consulting Chef, Simon Sandall, formally Group Executive Chef, ARIA, Chiswick and Opera Bar.

Gerrale St. Kitchen can cater for groups up to 160 people seated or 200 people standing (canape functions). We also offer a private terrace area which can cater for 50 people seated or 60 people standing.



PLEASE CONTACT OUR RESERVATIONS TEAM ON 02 9523 4111 FOR MORE INFORMATION OR TO BOOK YOUR NEXT CELEBRATION.



MENU OPTIONS

GERRALE ST.
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BREKKY FUNCTIONS

\$30 PER PERSON*

Tea or coffee & juice

Platters of fresh fruit
& passion fruit yogurt

Toasted sourdough
with a selection of jams

And a choice of 2 of the following
to be served as platters;

Mini pots coconut & quinoa bircher
- apple, grapes, almonds

Egg & bacon slider - BBQ sauce

Zucchini fritter - avocado, relish

Roast mushrooms - rocket, pesto,
soughdough toast

Waffles - caramelized apples, kaffir lime,
salted walnuts, cinnamon mascarpone

Smashed avocado - sprouts, tendrils,
radish, lemon, savory granola

Salmon ceviche taco - mezcal &
chipotle, cucumber, coriander, mint,
avocado, aioli



* Minimum 8 people for breakfast function. Menu is subject to change and seasonal variations.

MENU OPTIONS

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SET MENU

SHARED MENU \$65

Course 1

Eggplant baba ganoush - rosemary flatbread
Manchego croquettes - chorizo mayo

Course 2

Buffalo mozzarella - pumpkin, pepita granola,
mustard fruit (v)
Scorched salmon - togarashi, silken tofu,
wakame & sake aioli
Pesto crusted lamb fillet cigar - hummus,
sauce vierge

Course 3

Slow roasted lamb shoulder - mint peas
Oven roasted chicken breast supreme - pearl
cous cous, feta & date salad
Roast chats, Seasonal greens

Dessert

Warm churros - warm chocolate dipping sauce

FIVE COURSE TASTING \$75

Chef's consommé - Parmesan chip

Scorched salmon - togarashi, silken tofu,
fungi, wakame & sake aioli

12-hour duck - sweet potato puree,
bok choy, chilli ginger

Ménage au trios of chocolate

Petit fours

Vegetarian options available on request

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CANAPÉS

\$45 PER PERSON*

3 COLD, 3 HOT, 2 SUBSTANTIAL, 1 DESSERT

COLD

Oysters - ponzu, lemon
Salmon Tostada - chipotle, avocado
Wagyu Bresaola cigar - goats cheese, fig
Buffalo Mozzarella - pumpkin
Prawn cocktail - mary-rose

HOT

Chili salt squid - lime mayo
King prawn skewers- lemon thyme, garlic
Scallops - carrots, orange aioli
Manchego croquettes - chorizo mayo
Lamb ravioli - minted peas

\$55 PER PERSON*

4 COLD, 4 HOT, 2 SUBSTANTIAL, 2 DESSERT

SUBSTANTIAL

GSK Green bowl - mint, kale, avocado
Crab slider - aioli, finger lime
Crispy fried chicken - sesame kewpie, lettuce
Angus beef slider - cheese, Westmont pickles
Battered flathead - aioli

DESSERT

Mixed mini cone ice cream
Assorted macaroons
Warm churros - chocolate sauce



* Minimum 12 people for the Canapes menu. Menu is subject to change and seasonal variations.

GERRALE ST. KITCHEN

19-21 GERRALE STREET, CRONULLA NSW 2230 | (02) 9523 4111
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