

Functions/Group Banquet Menus

*Our banquet menus are designed to be shared
They incorporate a broad range of dishes from our a la carte menu and daily specials
and can be tailored to suit your needs
Our chefs will ensure that you and your guests are provided with a delectable and
diverse range of mezzes, mains and desserts*

Canapés

From \$4 per person

Breakfast

Breakfast Set Menu \$25 per person

Lunch

Premium \$44 per person

Deluxe \$54 per person

Dinner

Premium \$64 per person

Deluxe \$74 per person

Beverage Packages

Non-Alcoholic \$31.50 per person

Premium \$27.50 per person

Deluxe \$37.50 per person

Superior \$47.50 per person

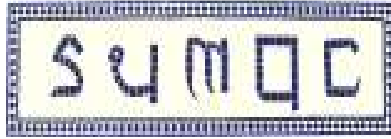
*Please contact our restaurant managers Jane or Sabbir on 02 9281 2700 or our function coordinator Deanna on 0401 020 336, to discuss menu choices or any dietary requirements you may have

*These menus apply to all groups of ten or more guests

The Promenade Harbourside Darling Harbour NSW 2000

T 02 9281 2700 F 02 9810 5355

E sumac@sumacrestaurant.com.au W sumacrestaurant.com.au



World Famous **KAZBAH** Breakfast Menu

Saturday & Sunday- 8.30am-11.30am

Designed as a shared menu

To Start

Banana Porridge w Date Compote

Warm Rice Pudding, Saffron Poached Pear, Cinnamon & Hazelnuts

*Sweet Couscous w Nuts, Dried Fruit, Stewed Rhubarb &
Cardamom Milk*

Eggs & Sides

Poached, Scrambled & Fried w Turkish Toast

*Merguez Sausage, Bacon & Roasted Tomato, Hash Brown,
Mushrooms, Halloumi, Spinach, Baked Beans*

Breakfast Tagines

*-Lamb Mince, Sucuk, Feta, Spinach, Roast Capsicum, Caramelised Onion,
Roast Tomato, Eggs*

*-Pumpkin, Feta, Spinach, Roast Capsicum, Caramelised Onion, Roast Tomato, Eggs
Tagines are served with Turkish Toast & Lebanese Bread*

Pancakes

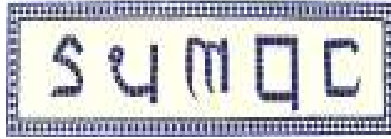
Banana & Strawberry with Maple Syrup & Double Cream

Chocolate & Raspberry with Butterscotch Sauce & Chocolate Fudge Ice Cream

\$25 per person

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Premium Lunch Banquet Menu

*Designed as a shared menu and incorporates a broad range of dishes from our a la carte menu
Dishes may vary slightly according to seasonal availability*

Entrees

Mezze

Selection of Breads

Hummus, Babaganouj & Tzatziki Dips

Tabouleh Salad

Grilled Halloumi Cheese

BBQ Baby Octopus, Garlic, Chilli & Lemon

BBQ Chicken Wings, Honey & Orange Blossom Sauce

Mains

Pizza

Eggplant, Semi-dried Tomato, Feta, Roasted Onions, Green Olives & Spinach Puree

Spicy Hot Pomegranate Lamb Mince, Caramelised Onion & Fresh Rocket with Hummus Sauce (Cheeseless)

Tagine

Lamb Shanks, Dates, Figs, Potato, Caramelized Baby Onions Served with Carrot Couscous

From The Grill

Lamb Kafta Shish Kebab

Lemon Pepper Chicken Shish Kebab

Side

Fattoush Garden Salad

Sumac Potato Chips

Desserts

Selection of Baklava

\$44 per person

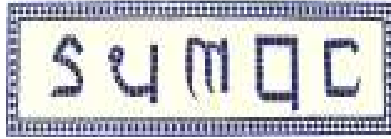
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Deluxe Lunch Banquet Menu

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Entrees

Mezze

Selection of Breads

Hummus, Babaganouj & Tzatziki Dips

Tabouleh Salad

Grilled Halloumi Cheese

BBQ Baby Octopus, Garlic, Chilli & Lemon

BBQ Chicken Wings, Honey & Orange Blossom Sauce

Cumin Battered Soft-Shell Crab with Chermoula Lime Dressing

Mains

Pizza

Eggplant, Semi-dried Tomato, Feta, Roasted Onions, Green Olives & Spinach Puree

Spicy Hot Pomegranate Lamb Mince, Caramelised Onion & Fresh Rocket with Hummus Sauce (Cheeseless)

Tagine

Lamb Shanks, Dates, Figs, Potato, Caramelized Baby Onions Served with Carrot Couscous

From The Grill

Lamb Kafta Shish Kebab

Lemon Pepper Chicken Shish Kebab

Seafood Platter, A Selection of Fresh Local Seafood

Side

Greek Salad

Fattoush Garden Salad

Sumac Potato Chips

Desserts

Homemade Quince Waffle, Vanilla Beach Ice Cream & Caramel Sauce

Selection of Baklava

\$54 per person

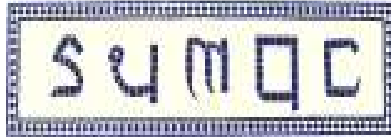
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Premium Dinner Banquet Menu

*Designed as a shared menu and incorporates a broad range of dishes from our a la carte menu
Dishes may vary slightly according to seasonal availability*

Entrees

Mezze

*Selection of Breads
Hummus, Babaganouj & Tzatziki Dips
Tabouleh Salad
Grilled Halloumi Cheese
BBQ Baby Octopus, Garlic, Chilli & Lemon
BBQ Chicken Wings, Honey & Orange Blossom Sauce*

Mains

Pizza

*Eggplant, Semi-dried Tomato, Feta, Roasted Onions, Green Olives & Spinach Puree
Spicy Hot Pomegranate Lamb Mince, Caramelised Onion & Fresh Rocket with Hummus Sauce (Cheeseless)*

Tagine

Lamb Shanks, Dates, Figs, Potato, Caramelized Baby Onions Served with Carrot Couscous

From The Grill

*Lamb Kafta Shish Kebab
Lemon Pepper Chicken Shish Kebab
Fish of The Day*

Side

*Greek Salad
Fattoush Garden Salad
Sumac Potato Chips*

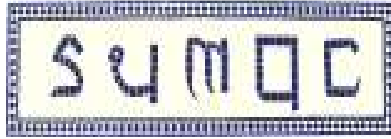
Desserts

*Kazbah Bomb, Turkish Delight Ice Cream, Blueberries & Flaming Kurrant Vodka
Selection of Baklava*

\$64 per person

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**This menu applies to all groups of ten or more guests*



Deluxe Dinner Banquet Menu

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Dishes may vary slightly according to seasonal availability*

Entrees

Mezze

*Selection of Breads
Hummus, Babaganouj & Tzatziki Dips
Tabouleh Salad
Grilled Halloumi Cheese
BBQ Baby Octopus, Garlic, Chilli & Lemon
BBQ Chicken Wings, Honey & Orange Blossom Sauce
Char-grilled Quail Brushed with Pomegranate Sauce
Cumin Battered Soft-Shell Crab with Chermoula Lime Dressing*

Mains

Pizza

*Eggplant, Semi-dried Tomato, Feta, Roasted Onions, Green Olives & Spinach Puree
Spicy Hot Pomegranate Lamb Mince, Caramelised Onion & Fresh Rocket with Hummus Sauce (Cheeseless)*

Tagine

Lamb Shanks, Dates, Figs, Potato, Caramelized Baby Onions Served with Carrot Couscous

From The Grill

*Lamb Kafta Shish Kebab
Lemon Pepper Chicken Shish Kebab
Seafood Platter, A Selection of Fresh Local Seafood*

Side

*Greek Salad
Fattoush Garden Salad
Sumac Potato Chips*

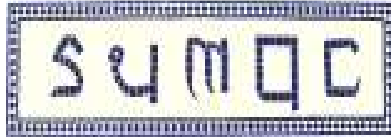
Desserts

*Kazbah Bomb, Turkish Delight Ice Cream, Blueberries & Flaming Kurrant Vodka
Selection of Mixed Desserts
Selection of Baklava*

\$74 per person

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Beverage Packages

Non-Alcoholic

Non-Alcoholic Wine

Selection sparkling, white or red

Mocktail

Choice of two non-alcoholic cocktails

Soft Drink

Coke, diet coke, sprite, lift & sparkling mineral water

Juice

Orange, apple & pineapple

\$31.50 per person

Premium

Beer

Selection of three local beers

Wine

Selection of house sparkling, white and red

Soft Drink

Coke, diet coke, sprite, lift & sparkling mineral water

Juice

Orange, apple & pineapple

\$27.50 per person

Deluxe

Beer

Selection of three imported or deluxe local beers

Wine

Selection of deluxe sparkling, white and red

Soft Drink

Coke, diet coke, sprite, lift & sparkling mineral water

Juice

Orange, apple & pineapple

\$37.50 per person

Superior

Cocktail

Choice of two cocktails

Beer

Selection of three imported or deluxe local beers

Wine

Selection of deluxe sparkling, white and red

Soft Drink

Coke, diet coke, sprite, lift & sparkling mineral water

Juice

Orange, apple & pineapple

\$47.50 per person

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**This menu applies to all groups of ten or more guests for a 2.5 hours or the duration of the meal*

**All other beverages will be charged on consumption*