

THE GREENS NORTH SYDNEY

Function and Group Menu





Welcome to The Greens!

The Greens North Sydney is a Club with a long history of proud achievements, being the second oldest bowls club in NSW. The club was founded on 25th April 1888 in St Leonard's Park at North Sydney.

Honouring the history of a traditional North Sydney bowling club, set against the back drop of Sydney harbour, The Greens is the perfect place to host your next event.

Things To Note

All reservations over 20 guests will be required to organise a function package.

A deposit is required to confirm any group booking.

We have carefully designed a selection of catering packages to suit all occasions. Please make us aware of any dietary requirements at time of booking.

LAWN BOWLS

All our function packages come with the option to add a game of barefoot lawn bowls.

This is the perfect team activity for all ages and abilities, make lawn bowls the highlight of your day.

Whether celebrating a birthday, a corporate outing or maybe just a catch up with friends, lawn bowls at The Green overlooking the harbour is the best way to spend an afternoon.

Your lawn bowls experience will include:

- A dedicated space for 2 hours of lawn bowls
- A bowling umpire for the entire duration of your game, who will oversee competitions, allocate teams and give out prizes
- Prizes include a winner's gold trophy!





"The best way to start your day; served share style to your table"

Breakfast

The Greens Breakfast

Fresh fruit platter

Grilled bacon

Chorizo

Roast tomatoes

Confit field mushrooms

Avocado smash

Scrambled eggs

Sourdough toast

Loose Leaf Tea or French Press Coffee

Add Ons

\$18 pp - - - - - Bloody Mary with Ciroc Vodka

\$15 pp - - - - - Chandon Mimosa

\$5 pp - - - - - Barista Giancarlo Coffee

\$30 pp without lawn bowls

\$45 pp including a game of lawn bowls plus an umpire and trophies

*Available 7am - 10am Monday - Friday

7am -10am Saturday - Sunday

[Must be pre-booked and paid in advance]

Burgers & Bowls

Angus Beef

200g Angus beef patty, iceberg lettuce, tomato, onion, cheddar cheese, pickles, home made ketchup on a brioche bun* with a side of fries

Vegetarian ~

Fried pumpkin and zucchini fritter, smashed avocado, rocket, chilli jam, halloumi cheese sauce on a brioche bun

*GF options are available upon request for dietary requirements only

~ Vegetarian burger is upon request for dietary requirements only

Beef burger \$45[^] pp plus a game of bowls



*"The perfect accompaniment
to a game of bowls"*

Grazing Boards



*"Perfect for groups of all sizes
whether a casual get together or a
corporate function"*

Menu

PART 1

A selection of 3 seasonal dips accompanied by grilled pita bread

Sliced cured meats, marinated olives, grilled and pickled vegetables, chicken terrine, grilled sourdough, grissini

Australian cheeses, quince paste, fresh and dried fruits, fruit bread, lavash, crackers

Fresh seasonal fruit

PART 2 [Served Cocktail Style]

Angus beef slider, cheddar cheese, tomatoes, ketchup
(vegetarian options available on request)

Greens chicken and leek pies with brie cheese

Semi dried tomato and Bulgarian feta arancini with basil mayonnaise

\$45 pp without lawn bowls

\$60 pp including a game of lawn bowls plus an umpire and trophies

Firepit

To Start

Barman's plate and dip platter; sliced cured meats, marinated olives, grilled and pickled vegetables, chicken terrine with bread

Main Offering

Hickory glazed lamb ribs, wild river mint (GF, DF)

Maple glazed chicken (GF, DF)

Dry rub smoked brisket, pickled sweet carrots (DF)

Dinner rolls, milk hotdog buns, pepe sayer butter

Garden salad, young leaves and garden vegetables (GF, DF)

Roast new potato salad (GF) (VEG)

Char grilled corn, parmesan, lime and paprika (GF)

[Vegetarian options available upon request]

Something Sweet

Pavlova, vanilla cream, strawberries, passionfruit

\$80 pp without lawn bowls

\$95 pp including a game of lawn bowls plus an umpire and trophies



"Loaded with premium ironbark wood, our delectable selections, slowly cooked over our custom-built firepit creating unique flavours and dining experiences; served grazing style"



"The Greens ultimate dining experience; for those special occasions and get togethers"

Table Share

On Arrival - for both packages

Sliced cured meats, marinated olives, grilled and pickled vegetables, chicken terrine, grilled sourdough, grissini, Soft rolls with butter

Entree - all of the below

Young asparagus, puff pastry amulet, parmesan cremeux, black olive, lemon oil, watercress
Baby cos salad, lemon pepper poached chicken, avocado cream, bacon, grated egg, mint and toasted almonds
Seafood empanadas, green mole sauce, granny smith apple, radish, olives
Roast sweet potato, semi dried tomatoes, black olives, rocket, goats curd dressing

Mains - all of the below

Pumkin and zucchini fritters, white and green asparagus, harissa
Pasture fed braised lamb shoulder with roast potatoes, grilled speck, minted peas, garlic and red wine jus
Roast Bannockburn free range chicken with grilled tuscan summer vegetables, harissa
Roast porchetta with baby beetroots, barbecued onion puree, potato crisps, wild rocket
Selection of leaf salad and fries

Dessert

Lime posset, peach sorbet, rose scented shortbread
Red grape upside down cake, riesling sorbet, honey
Dark chocolate tart, vanilla chantilly cream, citrus tuille

2 Course Menu (entree + main OR main + dessert)


\$75 pp or \$90 pp including a game of lawn bowls plus an umpire and trophies

3 Course Menu (entree + main + dessert)

\$85 pp or \$100 pp including a game of lawn bowls plus an umpire and trophies

Contact

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