



JANUS

—*Sydney*—

PACKAGES

P: 02 9223 3997

F: 02 9223 5446

E: INFO@JANUS-SYDNEY.COM.AU

RETAIL 1 & 2, 1 BLIGH ST
SYDNEY 2000

VISION

@ Janus our vision is to create an atmosphere with a sense of difference, by bringing people together to share laughter and great times with amazing food and service.

Enjoy.....

BEVERAGE PACKAGES

Our beverage packages offer you the best quality alcohol at reasonable prices, functions can be personalised to your needs. We are here to create an experience second to none offering only the best for our selected clients.

All wines are served bottled, local and imported beers are served chilled and over ice ready to be enjoyed by all.

A dry till is available under some circumstances and this should be discussed with your co-ordinator.

Personalised packages can be arranged with your selection of wines and beers from our menus.

Spirits can be purchased at any time from our bar during your function, please just ask any of our friendly staff.

PACKAGE A

- Heinken & Peroni
- Cascade light & Summer time light
- Debortoli Willowglen Semillion Chardonnay
- Debortoli Willowglen Shiraz Cabernet
- Debortoli Willowglen sparkling
- Soft drinks, mineral water and selection of juices

PACKAGE B

CHOOSE 2 PREMIUM FULL STRENGTH BEERS, ONE WHITE WINE & ONE RED WINE.

- Cascade Light & Summer time light
- Soft drinks, mineral water and selection of juices

PREMIUM FULL STRENGTH BEERS – PLEASE CHOOSE FROM

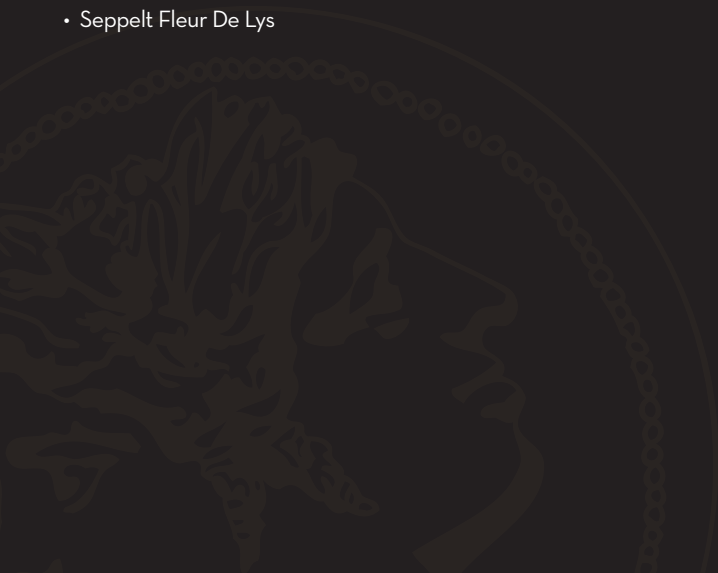
- Asahi
- Heiniken
- Peroni
- Corona

WHITE WINE – PLEASE CHOOSE FROM

- Brokenwood Semillon
- Taltarni Sauvignon Blanc
- Flinders Bay Verdehlo
- Tamar Ridge Riesling
- Yering Station Chardonnay

RED WINE – PLEASE CHOOSE FROM

- Alkoomi Cabernet sauvignon
- Smithbrook Merlot
- Pizzini Sangiovese
- Barwany Shiraz
- Seppelt Fleur De Lys



BEVERAGE PACKAGE PRICING

PACKAGE A&B

- 3.5 hour drinks package price point \$35.00 - \$45.00 per person
- 4.5 hour drinks package price point \$45.00 - \$55.00 per person

OPEN BAR

You may wish to explore the option of an open bar for your special function. We are able to offer you this service in a number of different ways.

FULL OPEN BAR

You and your guests are able to obtain any drinks from the bar during your function, payment can be made on a consumption basis.

LIMITED OPEN BAR

You can choose as per the above packages, or we can create a personal package to suit your needs. Giving your guests a limited choice during the function.

CASH BAR

You may choose for your guests to purchase their own drinks during your function. Drinks may be purchased from the bar at any time. Bar tabs may also be set up providing the guests has sufficient identification to start the bar tab.

COCKTAIL PACKAGES

With the beauty of the roof top surroundings and perfect Sydney skyline, this option can be a wonderful choice for that special occasion. Canapé functions are a fantastic option if you are looking for a less structured alternative.

Packages start from \$65.00 per person including canapés and beverages.

There is a 3 hour duration minimum 30 – 50 guests, our exclusive roof top can hold up to 150 people with ease. Making it perfect for any occasion.

Janus private pizza selection is available to all functions, if you would like to add a little more to your evening then we why not try our pizza at an additional cost of \$5.00 per person.

CANAPÉS PRICES AVAILABLE ON REQUEST

VEGETARIAN

Sweet corn & basil cappuccino

Polenta terrine w mushroom duxelle

Jerusalem artichoke tart w goat's curd beignet

Sautéed potato gnocchi w truffle pecorino

Chevron tortellini w crispy sage & burnt butter

SEAFOOD

Freshly shucked aganassi (native flat oyster) w a champagne & honey jelly

Herb crusted tuna w Yarra Valley caviar & Cyprus black salt

Beetroot cured gravalax of ocean trout w confit pock neck

Searred Tasmanian sea scallop w creamed corn & sauce nam jim

Lobster tortellini w sauce gribiche & baby coriander

MEAT

Wagyu bresaola carpaccio w truffle aioli & confit baby capers

Lamb piteveah w celeriac puree & baby chervil

Milk fed veal loin w sautéed trompette mushrooms

Confit pork belly w apple & vanilla bean puree

Tea smoked duck & candied orange

BREAKFAST

Sour cherry & apple loaf w honey ricotta	5
Martini of mixed berries w fresh honeycomb vanilla bean yogurt	9
Bircher muesli w apple & roasted hazelnuts	8
Salmon terrine w fresh goat's cured & macerated figs	15
Bacon & egg Panini on sourdough w chilli jams	8

BAKERY

Financier-Moist almond teacake	4
Canele Soft and tender centre and dark crust	4
Nata crisp pasterie custard tart	4
Doughnut	4
Chocolate brioche	4
Raspberry brioche	4
Pear brioche	4
Cherry Danish	4
Pear Danish	4
Banana bread	4
Plain brioche	4
Rosemary & sea salt brioche	4
St Tropez - Crusted brioche with sugar almonds, filled with crème patisserie	4
Plain croissant	4
Daily muffins	4
Apricot Danish	4

PIZZA SELECTION

- Margherita w seasoned baby tomatoes and basil
- Roast potato w mushrooms, onions, broccoli & truffle pecorino
- Pancetta w caramelized pear, rocket & chilli
- Smoked Chorizo w sweet & sour peppers
- Induria Pepperoni w mushrooms, onions & olives
- Smoked Chicken w spinach, cashews & semi-dried tomato puree
- Roasted leg ham & sweet pineapple w baby bocconcini
- Seared yellow fin tuna w chilli puree
- Iberico prosciutto w eggplant caponata
- Chilli Prawn w olive and tomato salsa

PANINIS

BREAD OPTIONS: WHITE , SOY LINSEED, WHOLE BROWN

- Spiced Italian chicken w fresh tomato & baby rocket 15
- Grilled chicken w fresh lemon, season avocado & parmesan aioli 15
- Wagyu steak sandwich w provolone, Dijon mustard, fresh beetroot & caramelised onion 15
- Duck confit w fresh figs, apple balsamic & roasted walnuts & baby rocket 15
- 12 hour lamb w vine ripened tomato & grilled haloumi w fresh tazatziki 15
- Vegetarian roasted field mushroom, provolone, fresh tomato & panquillo peppers 15
- Crispy skin pork belly w radicchio, fresh fennel & apple balsamic 15
- Italian parmesan meat balls in tomato sugo, w fresh basil & shaved pardano 15

INSALATE

SERVED W OUR BAKED SOUR DOUGH

Wagyu Beef w fresh chilli roasted cashews, baby spinach & sauce Nam Jim	16
Grilled chicken w baby cos, Crisp prosciutto & parmesan Ailoi	16
White Tuna Arboreal w yellow butter beans, marinated olives & lemon oregano vinaigrette	16
Roasted butternut pumpkin w fresh mint, pine nuts & Persian fetta w raspberry vinaigrette	16
12 hour lamb w roasted peppers, fresh mint, baby spinach & confit garlic	16
Iberico Prosciutto w aged balsamic & creamed celeric w sea salt	16
Fresh fig w Iberico prosciutto, buffalo mozzarella & sautéed asparagus	20

BRUSCHIETTA

LA ORGANIC OLIVE OIL

Confit truss tomatoes w olive tapenade & goats curd	15
Fire roasted bell peppers w chevron & fresh lemon	15
Caprese w organic tomato & buffalo mozzarella	15
Smoked Huon salmon w avocado puree & Yarra valley caviar	16
Iberico Prosciutto w macerated figs & un pasteurised monchargo	16

FORMAGGI

ALL OUR CHEESES ARE CHOSEN FROM OR PRIVATE SELECTION IN ITALY

Asiago semi matured cow's milk w a mild smell from Veneto region	12
Truffle pecorino mature hard ewes milk, nutty & buttery from Tuscany	14
Gorgonzola Dolce blue veined cow's milk, mild smell from Lombardy	14
Taleggio wash rind goats milk from northern Italy	14
Assiette of three	24

SALUMI

CURED MEATS ALL DRY AGED FOR 18 MONTHS W LA ORGANIC OLIVE OIL

Iberico Prosciutto	15
Wagyu Bresaola	15
Salame Cacciatori	15
Nduja	15
Quan Charlie	15

SOMETHING SWEET

INDIVIDUAL CAKES

Kaori

Layers of lime mousse, hazelnut dacquoise and lime jelly w vanilla mousseline and balsamic strawberries

Poire

Charlotte of pear mousse and poached pear with vanilla lady finger sponge

Praline Bubbles

Praline cream filled profiteroles with cocoa nib tuille

Yuki

Dome of raspberry cream, redcurrant and coconut crème fraiche cheesecake

JuJu

White and milk chocolate rose mousse layered with lychee jelly and jaconde

Mille Feuille

Classic dessert of caramelised puff and vanilla bean pastry cream

Zinga

Ginger and rhubarb brulee

Figaro

Baked fig tart with raspberry mousse and fresh figs

Orange Illusion

Flourless choc chip orange almond cake with milk chocolate ganache.

Papple

Almond and apple tart with calvados chaboust with mini toffee apple

Mont Blanc

Friand with crème Chantilly and chestnut puree

LARGE CAKES

Papple

Almond shortbread with frangipane cream and baked caramel apples. Finished with calvados vanilla chiboust

Poire

Pear mousse charlotte with red wine poached pears

JuJu

Rose scented milk and white chocolate mousse with lychee jelly

MeyMey

Layers of coconut bavarois and roasted pineapple with sambucca strawberries & coconut biscuit

Seduce

Raspberry cremeux with bitter chocolate framboise sacher

CHI-CHI-CHI

Hazelnut ganache with sesame croquant on a coffee choc sponge

Menage e trois

Orgin Couverture on an almond daquoise, three layers of the finest Belgium chocolate mousse

Occab

Lemon Verbana cheese with almond crumble

MACARONS

Watermelon

Cassis

Macha / Green Tea

Banana Nutmeg

Rose and Lychee

Strawberry Balsamic

Ruby Grapefruit

Black Sesame

Rocky Road

Chocolate

Pistachio

Passion Fruit

Raspberry

Seasonal Flavour

Seasalt

Vanilla

Orange poppyseed

Salted caramel

Mango

Blueberry

Peach & raspberry

Olive oil

Chai latte

Vegemite

BISCUITS

Hazelnut Crescent
Choc Chip Cookie
Almond Honey Slice
Cashew Nut Shortbread
Raisin Almond Biscotti

CAKEAGE

Groups who are celebrating corporate functions, birthdays etc and wish to bring their own cake are more than welcome. We ask that if you are enjoying our selection of canapés then we are happy to waive any cake charges applicable. Groups who are only participating in a beverage package then will incur a \$3.00 per person charge for Cakeage.



JANUS

Sydney

P: 02 9223 3997

F: 02 9223 5446

E: INFO@JANUS-SYDNEY.COM.AU

RETAIL 1 & 2, 1 BLIGH ST
SYDNEY 2000