

02 8350 0895 groups@cibariamanly.au 55N Steyne, Manly NSW 2095 From birthday lunches to end of day work drinks,
55 North is the perfect location to host your next private function.
Sip cocktails and socialise whilst you gaze out to the ocean.

We would love to host your next special event.

#### Benvenuto e salute!





# **OUR SPACES**

Space	Capacity	
Non-exclusive	10-25	Please note that with non-exclusive bookings, there is no guarantee as to where your group will be placed in the venue. We will take note of your preference and do our best to accommodate.
Semi-exclusive west	70 cocktail 46 seated	A semi private section of the bar - perfect for pre-dinner drinks, cocktail style events, birthday celebrations, or catch up with friends.
Semi-exclusive mezzo	36 seated	Enjoy a section of our buzzy bar with views of the beachfront
Semi-exclusive east	50 cocktail	This semi-exclusive area gives the absolute best views 55 North has to offer, with an easterly aspect overlooking the Manly beachfront

Please note, terms and conditions along with minimum spends apply.





### **BAR CANAPE MENU**

2 hour duration	Price per person	<b>Cold</b> Uovo tonnato: egg, tuna emulsion, capers, chives (df, gf)
3 hot/cold 1 substantial	\$45	Roasted cherry tomato, pecorino, pizzetta (veg, can be vegan) Freshly shucked oysters, pinot grigio vinegar mignonette (gf, df)
4 hot/cold 2 substantial	\$60	Yellowfin tuna crudo, pistachio emulsion on brioche (can be gf, df) Hand-picked spanner crab on gem cos lettuce (gf) Half shell scallop, buttermilk, raspberry, parsley oil (gf) Culatta and grissini (df)
5 hot/cold 3 substantial	\$75	Bruschetta, butter and anchovy
Dessert canapé	\$12	Hot Cacio e pepe fritters Fried calamari (df) Crab fritters, spicy mayonnaise, herbs
		Substantial Risotto Parmigiano-Reggiano with aged balsamic vinegar (gf, veg) Eggplant parmigiana (v) Busiate Genovese, braised wagyu ragout (can be gf)
		Dessert Victor's burnt cheesecake (gf) Tiramisu Bombolone: donuts filled with Nutella

df = dairy free gf = gluten free veg = vegetarian v = vegan

Please note these are sample menus and are subject to change to showcase the best produce available.

## **BEVERAGE PACKAGE**

Duration	Price per person	<b>Sparkling:</b> NV Casa Gheller Extra Dry Millesimato - Veneto, Italy
1 hour	\$39	
2 hours	\$49	<b>White Wine:</b> choose 1 2022 Aquilani Pinot Grigio - Friuli, Italy
3 hours	\$58	<b>or</b> 2021 Sibiliana 'Sensale' Chardonnay - Sicily
4 hours	\$67	Red Wine: choose 1 2022 Aquilani Sangiovese - Tuscany, Italy or 2022 Sibiliana 'Sensale' Syrah - Sicily
		Beer: Peroni
		Non-alcoholic: Unlimited filtered still and sparkling water Soft drinks

Note these are sample menus and are subject to change.

Please note that terms and conditions and minimum spends apply. We are now taking group bookings from November 2024.

#### Contact us for more information at groups@cibariamanly.au

Grazie mille e a presto!





