
janus

BAR

Functions & Events

Janus Bar is Sydney's answer to two brand new contemporary CBD bistro's known for their delectable house made, rustic Italian cuisine and Apertivi cocktails. Whether you're after corporate or casual, patrons can enjoy a wholehearted experience, suitable for any occasion.

Brought to you by the Michael family, expect a stylish venue offering nothing but the most delectable food served quick smart to busy people. We welcome you to your next event at Janus Bar.





CANAPÉS

Standard \$6

Duck san choi bow rice noodles, chilli sesame hoisin

Sydney rocks native lime smoked trout

Pork belly bao pickled cucumber, sriracha mayo

Cheeseburger spring roll big mac dipping sauce

Fig & prosciutto pastry puffs buffalo mozzarella mint aged balsamic

Half shell scallop sweet corn puree, chimichurri, chorizo crumb

Fried chicken lollipop sriracha glaze, blue cheese dip

Prawn cocktail shot avocado, iceberg, Marie rose

Wild mushroom arancini truffle mayo

Black sushi cones wild salmon, avocado, black rice ponzu

Substantial \$10

Wagyu slider black braised short rib, wasabi mayo

Fish and chips pale ale beer battered flathead, chips, lemon

Japanese noodle box miso glazed ocean trout, green tea soba noodles, pickled ginger, toasted lime sesame dressing

House made gnocchi, rich tomato sauce pecorino

Chicken souvlaki wrap cucumber, tomato, tzatziki wrapped in warm pita

Dessert Platters \$75

Sicilian Ricotta cannoli filled with ricotta (20pc)

Available for groups of 30+

A minimum of 30 pieces applies to each canape ordered

Menu is subject to change



CANAPÉ PACKAGES

Premium \$35pp

Duck san choi bow rice noodles, chilli sesame hoisin

Pork belly bao pickled cucumber, sriracha mayo

Fig & prosciutto pastry puffs buffalo mozzarella mint aged balsamic

Cheeseburger spring roll

Fried chicken lollipop sriracha glaze, blue cheese dip

Half shell scallop sweet corn puree, chimichurri, chorizo crumb

Fried chicken lollipop

Deluxe \$45pp

Sydney rocks native lime smoked trout

Wild mushroom arancini truffle mayo

Pork belly bao pickled cucumber, sriracha mayo

Chicken souvlaki wrap cucumber, tomato, tzatziki wrapped in warm pita

Half shell scallop sweet corn puree, chimichurri, chorizo crumb

Fish and chips pale ale beer battered flathead, chips, lemon

Japanese noodle box miso glazed ocean trout, green tea soba noodles, pickled ginger, toasted lime sesame dressing

Wagyu slider black braised short rib, wasabi mayo

Sicilian Ricotta cannoli filled with ricotta



Menu subject to change Minimum 30 people required for a canape package.

BEVERAGE PACKAGES

Choose from one of our packages below or opt for a bar tab or cash bar for your event

Classic - \$45 for 2hrs / \$55 for 3hrs / \$65 for 4 hrs

2018 NV BANDINI PROSECCO Veneto, Italy

2018 MOUNTADAM FIVE-FIFTY CABERNET SAUVIGNON Barossa, South Australia

2020 LA BOCA MALBEC Argentina

2019 YANGARA SHIRAZ McLaren vale, south Australia

DRAUGHT BEERS. Peroni larger, Estrella lager, Coopers pale ale, Asahi super dry, stella

PERONI NASTRO AZZURRO (LIGHT)

SOFT DRINKS, MINERAL WATER & JUICES

Premium - \$70 for 2hrs / \$80 for 3 hrs / \$90 for 4 hrs

2021 VIETTI MOSCATO DASTI (SPARKLING) Piedmonte Italy

2020 MOTLEY CRU PINOT GRIGIO Victoria Australia

2019 RAMEAU D'Or GOLDEN BOUGH ROSE Cotes de Provence, France

2019 YANGARA SHIRAZ McLaren Vale South Australia

2020 BLACK COTTAGE PINOT NOIR Marlborough, New Zealand

ALL DRAUGHT BEERS

PERONI NASTRO AZZURRO (LIGHT)

HOUSE SPIRITS with mixers

SOFT DRINKS MINERAL WATER & JUICES

Menu subject to change. Minimum 50 people required for a beverage package.



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