

EVENTS AT DEUS BAR + KITCHEN

Sydney's new 'it' suburb Camperdown now has a brand new bar-restaurant with the launch of Deus Bar & Kitchen.

Located next door to Deus Ex Machina's Sydney flagship, the newly completed venue can take events for breakfast, lunch and dinner.

The open space is perfect for a variety of events and our experienced events team are more than happy to tailor your event to your exact requirements



**CORPORATE EVENTS |
PRODUCT LAUNCHES |
CHRISTMAS PARTIES |
BIRTHDAYS |
ENGAGEMENT PARTIES |
FUNDRAISERS |
WEDDINGS**



VENUE

- 70 seated / 150 cocktail capacity
- Open Kitchen
- Fully Functioning bar
- Close to transport and city
- Available for
 - breakfast
 - Lunch
 - Dinner
 - 7 days a week*
- Licensed until midnight
- Presentation facilities projector and screen
- Can be booked as exclusive venue or a section for smaller functions



* Minimum spends apply for exclusive use



SHARED SET MENU

For groups of 10 and over

Must be pre-booked 1 week in advance with choices made in main course

1 course 36
2 course 52
3 Course 62

ON ARRIVAL

WARM MARINATED OLIVES (V,GF)

lemon, garlic, fennel, coriander, caraway

ENTRÉE TO SHARE

HUMMUS, FULLY LOADED (V,GF*)

crisp chickpeas, olives or pomegranate (seasonal), onion, herbs, almonds, feta, bread **Contains nuts*

TUNA POKE (GF)

avocado, pickled cucumber, sesame, shallots, leaves, miso mayo

CRISPY BUTTERMILK FRIED CHICKEN

smoked chilli mayo, pickles, lemon

MAINS TO SHARE (CHOOSE 2 FROM BELOW)

ROAST BANNOCKBURN CHOOK (GF)

(lemon, herb & chilli rubbed) summer greens, tahini yoghurt

BRAISED LAMB SHOULDER (GF)

gremolata, white beans, garlic

GRILLED CAPE BYRON SIRLOIN STEAK (GF)

Café Deus butter

GRILLED MARKET FISH (GF)

romesco sauce, asparagus **Contains nuts*

ACCOMPANIED BY

ICEBURG WEDGE SALAD (V, GF)

ranch sauce

SHOE-STRING FRIES (V)

SWEETS TO SHARE

BUTTERMILK PANNA COTTA (GF)

crushed berries, fig

DARK CHOCOLATE MOUSSE (GF)

honeycomb, seasonal fruits



(V) Vegetarian (GF) Gluten Free (GF*) May be made gluten free- request on booking

Please note that menus are subject to seasonal change and prices may update accordingly.
Please contact the event manager for specific menus



PLATTER MENU - choose your own!

For groups of 10 and over. Must be pre-booked at least 1 week in advance

\$40 PER PLATTER | 10 PIECES PER PLATTER

Sydney rock oysters w/ chardonnay & eschallot vinaigrette (GF)

Chickpea battered eggplant w/ smoked chilli mayo (V)

Grilled haloumi & crisp polenta, za'atar & honey (V)

Falafel w/ tahini sauce, harissa & pickled onions (V,GF)

Fresh fig, rocket & marinated feta wrapped in Serrano jamon

Crispy-fried chicken w/ jalapeno crème

Chicken liver pate crostini w/ onion puree, hazelnuts & sumac

\$60 PER PLATTER | 10 PIECES PER PLATTER

Hummus... fully loaded w/ feta, almonds, crisp chickpeas, onion, herbs & sourdough (V GF*)

Spring vegetable crudités, green goddess tahini yoghurt (V)

Tuna poke lettuce cups (GF)

Mini Fresh QLD prawn roll w/ Marie rose & iceberg

Soft shell crab sliders w/ preserved mayo & watercress

Deus cheeseburger sliders

Fried chicken sliders w/ jalapeño herb creme, lettuce & tomato

Slow roast lamb shoulder sliders w/ romesco, aioli & rocket

Roast broccoli, freekeh, hazelnut, raisin & herb salad w/ tahini yogurt (V) *add slow cooked lamb*

Please note that menus are subject to seasonal change and prices may update accordingly.
Please contact the event team for any dietary requirements

\$90 PER PLATTER | 10 PIECES PER PLATTER

Polenta & fennel dusted squid w/ aioli & lemon

Grilled fish, chicken or lamb skewer w/ chimmi churri & herbed yogurt (GF)

Seasonal fish taco w/ pico de gallo, guacomole, cabbage & chipotle mayo

Crisp polenta w/ field & forest mushrooms, crisp shallots & whipped burrata (V)

Charcuterie plate - sliced cured meats, pickles & sourdough

SOMETHING SWEET

\$60 PER PLATTER | 10 PIECES PER PLATTER

Buttermilk & yoghurt panna cotta w/ crushed berries & fig (GF)

Chocolate mousse w/ honeycomb & seasonal fruits (GF)

Chocolate fudge brownies (V)

Mini lemon meringue tartlets (V)

Tiramisu (V)

Seasonal fruit cup

PLATTER MENU - Set choices

\$20PP - FEELING PECKISH...

Choose 2 from the \$40 menu
Plus

Choose 2 from the \$60 menu

\$29PP - BELLY IS RUMBLING...

Choose 2 from the \$40 menu
Choose 2 from the \$60 menu
Plus

Choose 1 from the \$90 menu

\$44PP - ABSOLUTELY STARVACIOUS...

Choose 2 from the \$40 menu
Choose 3 from the \$60 menu
Plus

Choose 2 from the \$90 menu

For a sweet option add \$6pp

Please contact the events team to tailor a menu to your specific requirements



BEVERAGE PACKAGES

For groups of 30+

STANDARD BEVERAGE PACKAGE

3 HOURS \$49pp | 4 HOURS \$62pp | 5 HOURS \$75pp

DRAUGHT BEER

SPARKLING Santa Margherita Prosecco

WHITE Deus House

RED Deus House

PREMIUM BEVERAGE PACKAGE

3 HOURS \$59pp | 4 HOURS \$72pp | 5 HOURS \$85pp

DRAUGHT BEER

BOTTLED BEER

SPARKLING Santa Margherita Prosecco

WHITE Choice of 2

RED Choice of 2

ULITMATE BEVERAGE PACKAGE

3 HOURS \$65pp | 4 HOURS \$78pp | 5 HOURS \$90pp

DRAUGHT BEER

BOTTLED BEER

SPARKLING Santa Margherita Prosecco

WHITE Choice of 2

RED Choice of 2

SPIRITS- House spirits – Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Johnnie Walker Black Whiskey, Bulleit Bourbon, El Jimador Tequila, Jack Daniels Bourbon

ARRIVAL COCKTAIL \$16pp

The cocktail list changes regularly- please speak to the event manager for a current list



BAR TAB

YOU MAY SET THE LIMIT AND CHOOSE THE DRINKS AVAILABLE

All packages include soft drinks and juices
Wines change regularly- please speak to the events manager for a current list



EXTRAS

ON REQUEST

- AV hire- projector, screen + microphone*
- DJ *
- Band *
- Table linen

** Please note that AV equipment/entertainment may only be available for exclusive venue hire*



CONTACT

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