

DARK ARTS

CAFE & BAR



PRIVATE BOOKINGS,
FUNCTIONS, PARTIES...

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SOME INFO.

OUR REGULAR CUSTOMER TRADING HOURS ARE: 6.30AM - 2PM, 7 DAYS (BREKKY, LUNCH)

WHEN WE'RE AVAILABLE TO BOOK PRIVATELY

IN THE AFTERNOON/EVENING ANYTIME FROM 3.30PM - 10.30PM, WE'RE AVAILABLE FOR GROUPS OF ANY SIZE UP TO 100 PEOPLE TO HIRE PRIVATELY FOR FUNCTIONS, PARTIES, WEDDINGS, RECEPTIONS, EVENTS OR ANYTHING ELSE YOU WOULD LIKE TO USE OUR SPACE FOR, AS LONG AS IT'S LEGAL & FUN!!

WE MAY ALSO BE OPEN TO BOOKING OUR SPACE PRIVATELY DURING OUR NORMAL CUSTOMER TRADING TIMES (6.30AM-2PM DAILY), HOWEVER IT'S ONE WE WOULD JUST NEED TO HAVE A CHAT ABOUT WITH YOU FIRST, TO SEE IF IT'S DOABLE.

PRIVATE VENUE HIRE COSTS

WE CHARGE A BOOKING FEE OF \$1,000 FOR VENUE HIRE & THEN HAVE A MINIMUM SPEND ON FOOD & DRINKS THAT YOU NEED TO HAVE FOR YOUR NIGHT WHICH IS \$3,000.

SHOULD THE TOTAL COST OF YOUR FOOD & DRINKS ON THE NIGHT NOT MEET THE MINIMUM SPEND AMOUNT OF \$3,000 WE JUST CHARGE THE DIFFERENCE AS AN ADDITIONAL BOOKING FEE.

A NON-REFUNDABLE \$2,000 DEPOSIT IS PAYABLE ON CONFIRMING YOUR BOOKING.

OUR VIBE

WE WORK HARD TO CREATE A UNIQUE, RELAXED, CHILLED ATMOSPHERE IN OUR PLACE TO MAKE SURE YOU & YOUR GROUP HAVE A REALLY GREAT TIME!!

WE'VE DESIGNED WHAT WE DO TO MAKE SURE IT'S AS EASY AS POSSIBLE FOR YOU TO GET THINGS SORTED FOR YOUR FUNCTION OR PARTY & TO PROVIDE PLENTY OF OPTIONS, SO WE CAN HELP MAKE IT AS CRUISY, CASUAL OR FORMAL AS YOU'D LIKE IT TO BE.

WE HAVE A FULL BAR WITH ICY COLD TAP CRAFT BEER, WINES, SPIRITS, COCKTAILS, SOFT DRINKS & OBVIOUSLY COFFEE. IF THERE IS SOMETHING SPECIFIC THAT YOU'RE AFTER FOR YOUR FUNCTION, PLEASE LET US KNOW & WE'LL SEE WHAT WE CAN DO.

WHILST WE ALWAYS HAVE GREAT MUSIC PLAYING IN OUR PLACE, IF YOU'D LIKE OTHER ENTERTAINMENT, WE CAN PUT YOU IN TOUCH WITH MANY DIFFERENT LOCAL LIVE MUSIC ARTISTS, MURDER MYSTERY NIGHT HOSTS, PHOTO BOOTHS OR YOU CAN PLAY YOUR OWN CHOSEN PLAYLISTS THROUGH OUR SOUND SYSTEM TO CREATE THE ATMOSPHERE YOU'RE AFTER. ANYTHING ELSE YOU HAVE IN MIND, JUST LET US KNOW.

FOOD & DRINKS.

WE CHARGE \$40 PER HEAD FOR A BROAD SELECTION OF DELICIOUS MIXED PLATTERS & DISHES FOR YOUR FUNCTION.

WE STAGGER THE FOOD OUT ROUGHLY OVER 1.5 HOURS, SO IT ALWAYS FEELS LIKE THERE'S FRESH WARM FOOD FLOWING DURING THAT TIME.

EVERYONE WILL FEEL LIKE THEY HAVEN'T JUST HAD A LITTLE PICK ON SOME "CANAPÉS" OR "HORS D'OEUVRES", RATHER HAVE HAD PLENTY TO EAT FROM A REALLY NICE SPREAD OF GREAT FOOD, THAT GOES PERFECTLY WITH RELAXING, HAVING A DRINK & SOCIALISING AMONGST A GROUP.

WE HAVE A LARGE RANGE OF VEGETARIAN, VEGAN & GLUTEN FREE DISHES AVAILABLE. IF YOU HAVE ANY OTHER SPECIAL DIETARY REQUIREMENTS THAT WE HAVEN'T CATERED FOR ON OUR MENU LET US KNOW & WE'LL DO OUR BEST TO GET YOU ALL SORTED.

A RANGE OF DRINKS ARE AVAILABLE AT OUR NORMAL BAR PRICES. THESE CAN BE PAID AS YOU GO OR RUN ON A BAR TAB & PAID AT THE END OF THE NIGHT.

DRINKS WE HAVE AVAILABLE - TAP BEER (WE CAN DISCUSS WHAT YOU MAY LIKE),
HOUSE WINES/SPARKLING, BASIC SPIRITS, SOFT DRINKS & COFFEE/TEA.

WE MAY ALSO BE ABLE TO ARRANGE A LIMITED NUMBER OF COCKTAILS IF THAT'S SOMETHING YOU'D LIKE AVAILABLE FOR YOUR FUNCTION.



OUR MENU PROVIDES A BROAD RANGE OF FOOD OPTIONS FOR YOU TO EXPLORE. YOU CAN EITHER LET US DO ALL THE WORK & TRUST US TO COME UP WITH A GREAT SELECTION THAT WE KNOW YOU'LL REALLY ENJOY, OR FEEL FREE TO LET US KNOW IF YOU HAVE A SELECTION OF OUR DISHES YOU WOULD SPECIFICALLY LIKE TO INCLUDE.

TASTY BITES & SALADS

CHARRED BREADS W/TRIO OF DIPS (GFO)

BAKED PRETZEL W/ BUTTER & MOLTEN CHEESE (V, VGO)

FRIES, ROSEMARY SALT, AIOLI (GF, V, VGO)

SWEET POTATO FRIES, PAPRIKA AIOLI (GF, V, VGO)

CRISPY ONION RINGS, AIOLI (V, VGO)

CRUMBED HALOUMI BITES, FRESH LEMON, AIOLI (GF, V)

POPCORN CHICKEN, MUSHROOM GRAVY (GF)

CRISPY FRIED JALAPEÑO RINGS, MOLTEN CHEESE DIP (V, VGO)

GOLDEN CRUMBED TRIPLE CHEESE MAC BOMBS, BACON JAM, MILD SPICED AIOLI (VO)

FOREST MUSHROOM & PARMESAN ARANCINI, SMOKED GARLIC AIOLI (V)

SALT & PEPPER SQUID STRIPS, MIXED LEAVES, FRESH LEMON, MILD SPICED MAYO &
BANANA KETCHUP DIPPING SAUCES

CRISPY FRIED CHICKEN WINGS - PLAIN & CRISPY; HONEY SOY; WHISKY SMOKED BBQ; OLD SCHOOL BUFFALO (SPICY); GHOST PEPPER (RIDICULOUSLY SPICY)

BEER BATTERED FLATHEAD FINGERS, LIGHT MIXED SALAD, FRESH LEMON, PICKLE AIOLI

SOFT CORN TORTILLA TACOS (GF TACOS AVAILABLE)

- BBQ PULLED JACKFRUIT, SMASHED AVOCADO, HOUSE SLAW (GFO, V, VG)
 - BEER BATTERED FLATHEAD, LEMON TARTARE, LEMON SLAW
- GRILLED CHICKEN STRIPS, CHEESE, BACON, SRIRACHA AIOLI, HOUSE BBQ (GFO)
 - EGYPTIAN FALAFEL, BEETROOT HUMMUS, TOMATO, LETTUCE (GFO, V, VG)

EGYPTIAN FALAFELS, LIGHT MIXED SALAD, FRESH LEMON, BEETROOT HUMMUS (GF, V, VG)

ROAST PUMPKIN SALAD - ROAST PUMPKIN, FETA, CHERRY TOMATOES, SPANISH ONION, CAPSICUM, OLIVES, BABY SPINACH, MIXED LEAF, HOUSE DRESSING, BALSAMIC

MEDITERRANEAN GRILLED HALOUMI SALAD - GRILLED HALOUMI, KALAMATA OLIVES, AVOCADO, SPANISH ONION, MESCULIN, CHERRY TOMATOES, HOUSE DRESSING (GF, V, VGO)

RUSTIC PIZZAS (GF BASE AVAILABLE)

VEGO: ROASTED PUMPKIN, FETA, OLIVES, CAPSICUM, CHERRY TOMATOES, BASIL, BALSAMIC, NAPOLI BASE (GFO, V, VGO)

MARGHERITA: TOMATO, MOZZARELLA, FRESH BASIL, NAPOLI BASE (GFO, V, VGO)

NOT VEGO: GROUND BEEF, CHORIZO, LEG HAM, CARAMELISED ONION, CHERRY TOMATOES, HARD HERBS, AIOLI, BBQ BASE (GFO)

CHICKEN: GRILLED CHICKEN, MOZZARELLA, BACON, ONIONS, CAPSICUM, FETA, OREGANO AIOLI, VIRGIN OLIVE OIL BASE (GFO)

GF - GLUTEN FREE

GFO - GLUTEN FREE OPTION

V - VEGETARIAN

VO - VEGETARIAN OPTION

VG - VEGAN

VGO - VEGAN OPTION

