

DARK ARTS

CAFE & BAR



PRIVATE BOOKINGS, FUNCTIONS, PARTIES...

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SOME INFO.

OUR REGULAR CUSTOMER TRADING HOURS ARE: 6.30AM - 3.30PM, 7 DAYS (BREKKY, LUNCH)

WHEN WE'RE AVAILABLE TO BOOK PRIVATELY

IN THE EVENINGS ANYTIME FROM 4.30PM - 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-3.30PM 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 DON'T CHARGE FOR VENUE HIRE, WE SIMPLY OPERATE ON 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, WE JUST CHARGE THE DIFFERENCE FOR VENUE HIRE.

A NON-REFUNDABLE 50% DEPOSIT IS PAYABLE ON CONFIRMING YOUR BOOKING, WITH THE BALANCE PAYABLE AT THE END OF YOUR NIGHT.

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 BEERS, 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.

OUR PACKAGES.

TO EAT.

DARK FEAST (\$35 PER HEAD) - BROAD SELECTION OF MIXED FOOD.

STAGGERED THROUGHOUT YOUR NIGHT.

DRINKS AT NORMAL BAR PRICES (PAY AS YOU GO, OR A BAR TAB)

TO EAT & DRINK. (MINIMUM 25+ PEOPLE)

THE LANEWAY FEAST (\$120 PER HEAD - 3HRS) -

BROAD SELECTION OF FOOD SERVED THROUGHOUT YOUR FUNCTION. TAP BEERS, HOUSE WINES/SPARKLING, BASIC SPIRITS, SOFT DRINKS, COFFEE.

THE ALCHEMIST (\$160 PER HEAD - 3HRS) -

BROAD SELECTION OF FOOD SERVED THROUGHOUT YOUR FUNCTION.

TAP BEERS, HOUSE WINES/SPARKLING, BASIC SPIRITS, SOFT DRINKS, COFFEE.

HOUSE COCKTAILS.

THE HIGH PRIESTESS (\$200 PER HEAD - 3HRS) -

BROAD SELECTION OF FOOD SERVED THROUGHOUT YOUR FUNCTION.

TAP BEERS, PREMIUM WINES/SPARKLING, PREMIUM SPIRITS, SOFT DRINKS.

HOUSE & CLASSIC COCKTAILS.



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.

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.

TASTY BITES TO CHEW ON OR SHARE

CHARRED BREADS W/ TRIO OF DIPS (GFO)

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

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

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

POPCORN CHICKEN, MUSHROOM GRAVY (GF)

ANGUS BEEF MEATBALLS, CHARRED BREADS, GRAVY (GFO)

CRISPY SPICED GROUND BEEF SPRING ROLLS, SWEET SOY & SWEET CHILLI SAUCES

BEER BATTERED FLATHEAD FINGERS, FRESH LEMON, PICKLE AIOLI

SOFT CORN TORTILLA TACOS (2 TACOS OF THE SAME TYPE IN EACH SERVE)

- 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)

BUTTERMILK BUFFALO CHICKEN WINGS W/ LEMON AIOLI (GF)

TEMPURA CAULIFLOWER FLORETS W/ HOUSE BBQ, HOUSE RELISH & BUFFALO DIPPING SAUCES (GF, V, VG)

EGYPTIAN FALAFELS, GEM LETTUCE, FRESH LEMON, BEETROOT HUMMUS (GF, V, VG)

SALADS

ROAST PUMPKIN SALAD - ROAST PUMPKIN, FETA, CHERRY TOMATOES, CAPSICUM, OLIVES BABY SPINACH, MIXED LEAF, HOUSE DRESSING, BALSAMIC (GF, V, VGO)

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

(ADD GRILLED CHICKEN; SMOKED SALMON; BBQ PULLED JACKFRUIT; EGYPTIAN FALAFEL)

SHARE PLATTERS TO PICK AT

CHEESE BOARD (3 CHEESES - CHEDDAR, DOUBLE BRIE, BLUE)
DRIED FRUITS & NUTS, CHARRED BREADS, WAFERS, ACCOMPANIMENTS (V, GFO)

ANTIPASTI PLATE

ROASTED PUMPKIN, EGYPTIAN FALAFELS, FRIED CAPERS, OLIVES, CHERRY TOMATOES, CHARRED BREADS, DUKKAH, BEETROOT HUMMUS, OLIVE OIL, BALSAMIC (GF, V, VG)

PLOUGHMAN'S PLATE

PROSCIUTTO, GRILLED CHORIZO, LEG HAM, DOUBLE BRIE, DUKKAH, FETA, CHARRED BREADS, DRIED FRUITS, ORANGE & DATE GEL, MINI SALAD

RUSTIC PIZZAS

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

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

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

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

DESSERTS

HALF WAFFLE, CHOCOLATE SAUCE, BERRY COMPOTE, BANANA, STRAWBERRIES, PASSIONFRUIT (GF, V)

BROWNIE BITES, CHOCOLATE SAUCE, VANILLA BEAN ICE CREAM, BERRIES (V, GF)

GF - GLUTEN FREE

V - VEGETARIAN

VG - VEGAN

GFO - GLUTEN FREE OPTION

VO - VEGETARIAN OPTION

VGO - VEGAN OPTION