THE ALBERT

MOSMAN

TERRACE & EVENTS MENU

Curated Terrace dining experiences for private events and celebrations, with a thoughtfully designed selection of menus to suit a range of occasions, each offering a refined balance of flavour, seasonality and service

48 hours' notice required | deposit required | minimum 8 guests applies

Classic Terrace Experience – 45 per person

A relaxed shared selection, well suited to casual gatherings and smaller group occasions.

- Turkish Bread & House Dips
- Gourmet Wrap Selection
- Mini Bruschetta Selection
- Garden or Slaw Salad

Signature Terrace Experience – 65 per person

A well-balanced offering with a broader range of hot and cold dishes, suited to a variety of group settings.

- All Classic inclusions
- Arancini Selection
- Chargrilled Skewers
- Choice of Salad (Garden, Caesar, or Slaw)
- Shared Sides

Premium Terrace Experience – 85 per person

A complete shared dining experience, featuring an expanded selection including seafood, suited to more elevated occasions.

- All Signature inclusions
- Antipasto & Cheese Platters
- Australian Seafood Selection

Additional seafood selections may be incorporated into selected experiences upon request.

A 15% Public Holiday Rate applies on gazetted public holidays.

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Curated Menu Inclusions & Selections

The following selections form the components of each Terrace Experience

Turkish Bread & House Dips

- Trio of freshly prepared dips

Gourmet Wrap Selection

- Australian smoked salmon, cream cheese, avocado, red peppers, wild rocket
- Tandoori chicken, mango chutney, cucumber, minted yoghurt, mixed leaf
- Leg ham, seeded mustard, cheddar cheese, roma tomato, baby spinach
- Chargrilled eggplant, pesto, roast pumpkin, red peppers, wild rocket, and baby spinach

Mini Bruschetta Selection

- Roma tomato, basil, Grana Padano cheese, red onion, balsamic syrup
- Australian smoked salmon, goats curd, avocado mousse, caramelised onions, and chives
- Roasted wild mushrooms, pine nuts, white truffle oil, and wild rocket

Arancini Selection

- Pumpkin, pine nuts, sage, spinach, red peppers, Persian feta
- Pancetta, mascarpone cheese, mint, green peas
- Blue swimmer crab (Australian), saffron, wilted spinach

Chargrilled Skewers

- Moroccan chicken with minted yoghurt
- Halloumi cheese with lemon aioli
- Pepper steak with tabasco mayonnaise

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Shared Sides

- Crispy seasoned potato wedges with sour cream, sweet chilli aioli, and bacon bits
- Sweet potato chips with sweet chilli aioli

Salads

- Garden – tomato, cucumber, onion, mixed leaf
- Caesar – eggs, croutons, pancetta
- Slaw – cabbage, carrot, apple

Platters

- Antipasto – salami, ham, prosciutto, Australian smoked salmon, vegetables, olives
- Cheese – cheddar, brie, gorgonzola, dried fruit, nuts

Australian Seafood Selection

- Grilled Australian tiger prawns – served with chilli, lime, garlic, parsley and extra virgin olive oil
- Fresh Australian king prawns – served with seafood sauce and lemons
- Natural Australian oysters – served with seafood sauce and lemons
- Australian Pacific oysters – served with Veuve Clicquot champagne jelly and Australian salmon roe

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