Ocean Bar and Kitchen

Function Packages

The much-anticipated opening of the new Ocean Bar & Kitchen at the Henley Surf Life Saving Club is finally here and this new collab project from our very own celebrity chef Adam Swanson and Publican Josh Harkin is set to be the go-to destination for delicious beachside dining and is the perfect location for your next function. Whether it is an intimate dinner, a long lunch or a cocktail party, we can cater to all your guests needs.

Ocean Bar & Kitchen, offers breathtaking coastal views from the club's first floor, arguably making it one of the best restaurant locations in Adelaide. Using all South Australian produce, including meat, fruit and, of course, the freshest of seafood, the food is influenced by Adam's Italian heritage, with seafood as a focus, and will also include pub classics, ensuring there is really something for everyone.

We invite you to view our venue and breathtaking views and discuss your plans in more detail. Please do not hesitate to call us to arrange an appointment

on 8166 7551 or email eat@oceanbarandkitchen.com.au

COCKTAIL FUNCTION

CANAPES

One Hour Package

$50 per person * Select 4 options (2 cold and 2 Hot) + Chef's sweet selection.

Two Hours Package

$65 per person * Select 6 options (3 cold and 3 Hot) + Chef's Sweet selection.

Three Hours Package

$90 per person * Select 9 options (4 cold and 5 Hot) + Chef's sweet selection.

One- and Two-hour package includes one Substantial option.

Three Hour package includes up to three (3) substantial options.

Cold Selection *$7 each

- Caprese – tomato, basil, smoked mozzarella GF
- N.T. Barramundi Crudo – spicy aioli, vincotto, crispy shallots, pasta fritta
- Ocean. Prawn roll- 1000 island dressing, lettuce, salmon roe.
- Mortadella Panini – pistachio mortadella, buffalo mozzarella, chilli oil
- Beef carpaccio, pasta fritta, truffle aioli, rocket, parmesan
- Vitello Tonnato – roast beef, tuna aioli, capers, lemon on tostini
- Zucchini rolls- smoked buffalo mozzarella, lemon thyme, salsa verde GF
- Prosecco & butter poached prawn, herb aioli, salmon roe GF
- Beetroot & ricotta Tart – hazelnuts, vincotto & thyme
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Hot Selection *$9 each

- Calamari Fritti- fried, parsley, aioli, lemon GF
- Prosciutto wrapped prawn – Napoli sugo, basil GF
- Swordfish Lollipops – grilled swordfish skewers, herb dressing, lemon
- Piccolo Meatballs - pork n veal meatballs, tomato sugo, parmesan GF
- Arrosticini - Lamb, chicken or prawn skewers, chargrilled, herbs, lemon GF
- Polenta Fingers – truffle aioli, parmesan, chives GF/V
- Arancini- porcini, truffle or spinach, mozzarella w` aioli V
- Eggplant parmigiana cubes – crumbed & fried, layers of eggplant, mozzarella, Napoli sauce, topped w` basil pesto V
- Tuna polpette – fried, tuna & potato balls, saffron aioli, dill

Substantial *$10 Each

Pasta Bowls – GF Options Available

- Gnocchi Nerano – zucchini, lemon, basil, parmesan
- Tortiglioni Bianco Ragu – pork, fennel, porcini, truffle, peas, cream
- Mezze Maniche alla Vodka Gamberi – prawns, tomato, spicy nduja, vodka, cream
- Fussili Tre Pomodorini – 3 types of tomatoes, buffalo mozzarella, basil oil

Mini Burgers –

- IFC Burger- Italian Fried Chicken, spicy aioli, lettuce, provolone
- Ocean Cheeseburger- beef, cheddar, burger sauce
- Mushy Burger – mushroom, pesto, truffle aioli, cos, crispy shallots

Panini / Sliders –

- Pulled pork, smokey aioli, cos, pecorino.
- Slow cooked Lamb, salsa verde, rosemary salt
- Roasted mushroom, pesto, truffle aioli, crispy shallots
- Grilled chicken, aioli, lettuce, sundried tomato
- Meatball, pork n veal, tomato, parmesan

Pinsa Romana– Roman style pizza, topped with below choices:

- Margaritta - Napoli sugo, basil, mozzarella
- Verde – zucchini, spinach, broccolini, mozzarella, chilli
- Calabrese – salami, ham, mozzarella, tomato sugo, chilli, artichoke, parsley
- Prosciutto, Napoli sugo, basil, mozzarella, rocket
- Gamberi alla vodka – prawns, rose sugo, mozzarella, chives

Dolce/ sweets – $8

- Mini Cannoli- filling options -
- Ricotta, citrus, choc chip, orange, pistachio
- White chocolate, passionfruit, ricotta
- Nutella custard, hazelnuts, biscoff

- Cioccolato finger- brownie, Nutella ganache, hazelnuts
- Limone– lemon & semolina cake, limoncello curd, basil GF/V
- Pistachio Tiramisu spoon – pistachio creama, biscotti, mascarpone, coffee
- Piccolo gelato cones – mixed flavors of small gelato cones

Reduced A la Carte Menu (3 Courses) $90

Choice of 3 Entrée (To share ***ordered 72Hrs prior the event**)

Choice of 2 Mains (choice on the day)

Chef selection of dessert (shared)

***One Side Included.**

***Additional Side $8 per head**

***Additional Main Option $20per head**

***Additional Pasta Course Shared $12 per head**

Reduced A la Carte Menu (alternate dropping) $70

Choice of 2 Entrée (Alternate)

Choice of 2 Mains (Alternate)

Chef selection of dessert (shared)

***Add a side $8 per head**

Ocean Sharing Experience/ Chef Table (6 course sharing Menu) $110

Sharing Chef Table experience, designed and tailored for your event.

***Wines and beverage packages available.**

FUNCTIONS/EVENT TERMS AND CONDITIONS

PRICES - Prices are valid from 30th December 2025 to 31st December 2026 (and are subject to change)

a surcharge of 20% will be applied to any event booked on a Public Holiday

BOOKINGS, DEPOSITS & FINAL PAYMENTS - Tentative bookings will be held for 14 days. Upon confirmation we require a 50% deposit and completed booking form in order to secure your booking.

Final payment **to be settled NO LATER** than the day of the event.

For events/functions where minimum spend has been agreed, full payment of the total amount will be charged if the minimum spend was not reached.

FINAL NUMBERS - We require final numbers attending, menu selections. dietary requirements and room layout 10 working days prior to your event.

ROOM HIRE – To secure the Venue hire booking, payment of $1000 fee must be received l no later than 14 days prior to the hire date.

CANCELLATIONS - In the unfortunate event you need to cancel a booking the deposit and any final payments will be refunded at our discretion.

FOOD AND BEVERAGE - No food and beverage may be bought onto the premises for consumption during the event.

DECORATIONS - Please note no glitter, scatters or confetti are permitted. You are welcome to bring in your own decorations in consultation with our function's coordinator. ***All items used for the event will need to be collected from the venue no later than the next day before 12pm.***

EVENT DURATION – Day time functions must be completed by 4pm unless specified otherwise. Evening functions must be completed by midnight. Should you wish to continue beyond midnight security will be required at your own cost.

WEATHER -Unfortunately we have no control over the weather and if your booking is outside, please note you do this at your own risk. We cannot guarantee to move your venue inside, but we can say we will do our absolute best with what we have available at the time.

CLIENT RESPONSIBILITY- It is your responsibility to ensure that all attendees adhere to our dress code and behave in an orderly manner during the event.

MINORS- All minors must be accompanied and supervised by a responsible adult and be off the premises by midnight.

RESPONSIBLE SERVICE OF ALCOHOL -We have a duty of care to all staff and patrons. We reserve the right to request suitable identification. We have the right to refuse alcohol to intoxicated or disorderly patrons. and you will be asked to leave the premises.

INSURANCE- We cannot take responsibility for any damage or loss of items before, during and after an event.

DAMAGE -Please note you are financially responsible for any damage sustained to our property and fittings during your event, by yourselves or your guests.

FEATURES

Sound system and Audio vision

TVs located in various areas with USB access for photos etc.

AV System including microphone.

CAKEAGE

We are happy for you to bring your own celebration cake. We serve your cake on individual plates for $5 per person.

CORKAGE POLICY

Ocean Bar and Kitchen welcomes guests to bring their own wine to enjoy with their meal. To ensure a seamless dining experience, we have established the following corkage policy.

Corkage Fee

Standard Corkage Fee: A fee of $30 will be charged for each 750ml bottle of wine brought into the restaurant.

Large Format Bottles: For bottles larger than 750ml, an additional fee of $45 per Liter will be applied.

Conditions

Limit per Table: Guests are allowed to bring a maximum of 2 bottles per table. For parties exceeding 4 guests, the limit may be adjusted with prior approval.

Notification: We kindly ask guests to inform us in advance if they plan to bring their own wine. This helps us ensure proper service and storage.

Serving: All outside wine must be served by our trained staff. Self-pouring is not permitted to maintain service standards and safety.

Quality and Condition: We reserve the right to refuse service of any wine that appears to be spoiled or of questionable quality.

Exceptions

Special Occasions: During special events or promotions, corkage fees and conditions may vary. Please inquire with our staff for details.

Wine List Availability: If the wine brought by guests is similar to a wine on our list, we encourage guests to consider purchasing from our selection. However, the standard corkage fee still applies if you choose to bring your own.

Payment

Billing: Corkage fees will be added to your final bill and are subject to applicable taxes and service charges.