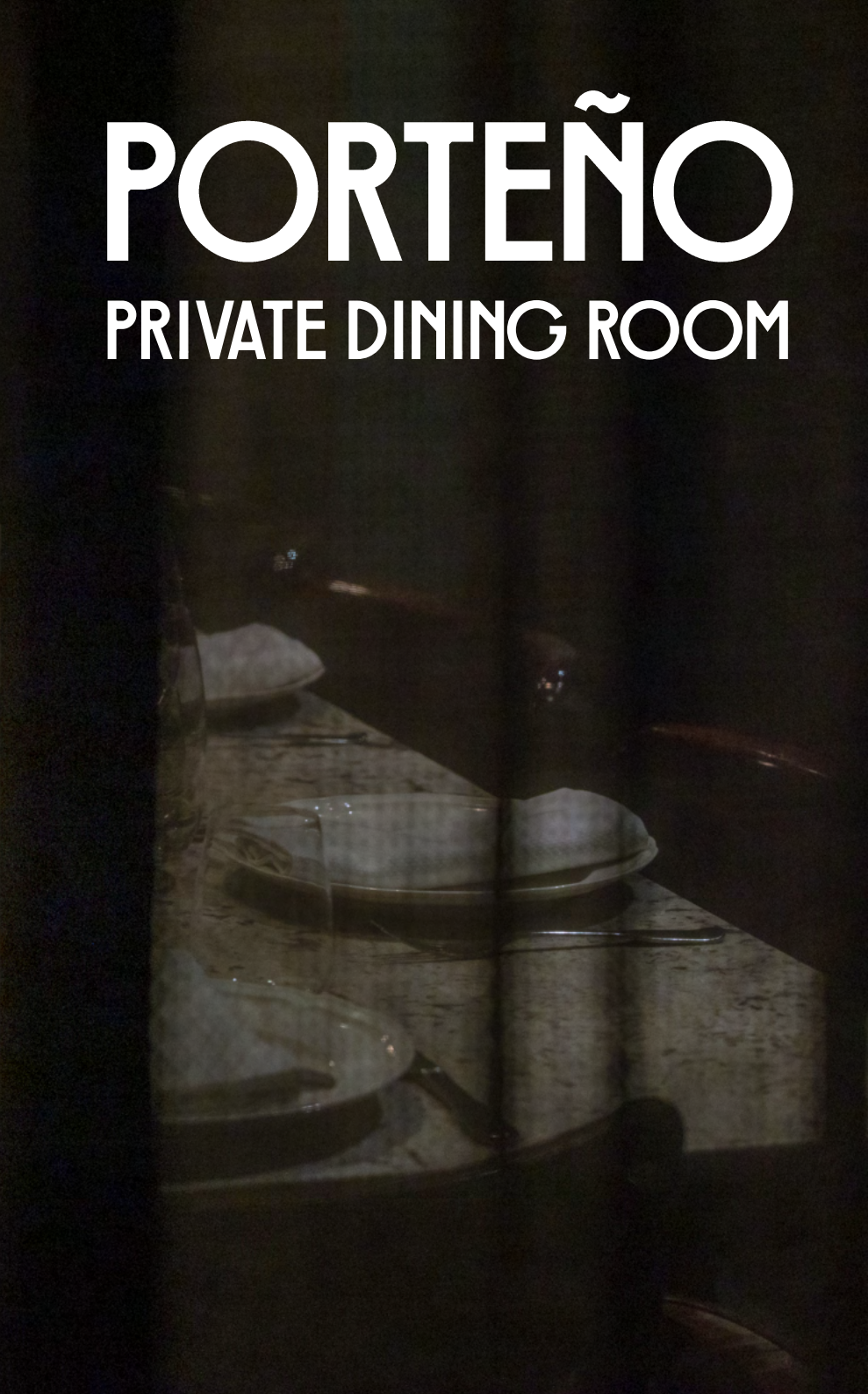




PORTEÑO

PRIVATE DINING ROOM





PRIVATE DINING ROOM

15 - 26 guests

LUNCH | Friday

DINNER | Monday - Saturday

Enjoy the Porteño experience in your own private space for up to 26 guests, with it's own private entrance via Gladstone Street.

We offer this space to your party exclusively without restricted arrival and seating times, allowing you to enjoy the space for longer.

Your group can dine from the Porteño Chefs Selection, Grand Banquet or for an extra special experience, we can work with you to design your own bespoke menu.

Our dedicated event manager will work directly with you to create the perfect experience. They can guide you through our curated drink packages or have our sommelier help you tailor a drink list specifically for your event.



SAMPLE MENUS

We continually change our menu to take advantage of the best quality seasonal produce.

Our banquet menus can be tailored to cater for all dietary requirements.

MENU ADDITIONS

Freshly Shucked Sydney Rock Oysters with White Mignonette +\$7pp

Black River Oscietra Caviar 20g with Potato Gems, Crème Fraîche & Chives +\$150 per serve

Porteño Crispy Brussels Sprouts with Lentils, Mint & Vincotto Dressing +\$5.50pp

GRAND BANQUET STEAK UPGRADE

Upgrade your steak options to our Wagyu Selection +\$45pp

BESPOKE MENU

Our Private Dining Room Manager can assist in designing the perfect menu to suit your event

CHEFS SELECTION \$140PP

Humble Sourdough & Piccual Olive Oil
Marinated Tookunka Creek Olives
Roasted Beef Fat Butter

Mayura Station Wagyu Carpaccio with Quail Egg, Smoked Anchovy, Tonnato Sauce

Woodfired Cheese with Local Honey, Aleppo Pepper & Oregano

Porteño Chorizo with Almond Romesco

Slow Smoked Charcoal Chicken with Lemon & Black Pepper Gravy

O'Connor Sirloin MB3+ 3 week Dry Aged

Leave from Newcastle Greens with Fine Herbs & Vinaigrette

Fries with Chimichurri Salt & Porteno Smoked Ketchup

Condiments

Sorbet & Gelato of Raspberry & Coconut

Flan Mixto with Crème Diplomat & Dulce de Leche

GRAND BANQUET MENU \$190PP

Humble Sourdough & Piccual Olive Oil
Marinated Tookunka Creek Olives
Roasted Beef Fat Butter

Smoked Fish Rillettes with Hashbrown, Trout Roe & Dill

Tartare Tartlet
Dry Aged Beef Tartare with Classic Condiments & Truffled Pecorino

Hervey Bay Scallop Crudo with Biquinho Peppers

Buffalo Mozzarella with Black Fig, Fig Cotto & Shiso

Porteno Chorizo with Romesco

Jacks Creek Skirt 180+ Grain Fed

Dry Aged Speciality Cut selection subject to change

Heirloom Tomato Salad with Eschallot, Oregano, 8yo Balsamic

Marinated Bullhorn Peppers with Smoked Eggplant & Gordal Olive

Condiments

Chocolate Tart
Caramelised Milk Chocolate Ganache, Smoked Glaze & Chantilly Cream

Jersey Milk Flan with Crème Diplomat & Dulce de Leche



DRINKS

With wines from local producers to international favourites, our dedicated sommelier can develop the perfect drinks selection for your event

DRINKS ON CONSUMPTION

Select beverages from our full list with all drinks charged on consumption

PACKAGE

Speak to us about customising your selection of drinks, best suited to your event

CONTACT US


50 HOLT STREET
SURRY HILLS 2010

We look forward to hearing from you to see
how we can accommodate your group

enquiries@porteno.com.au

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For a closer look, visit us:

 [@portenosydney](https://www.instagram.com/portenosydney)



The PORTEÑO *Group*