CLANCY'S FISH PUB CANNING BRIDGE

FUNCTION PACK

CANNINGBRIDGE@CLANCYSFISHPUB.COM.AU
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PLATTERS

PARTY PIES (20 PCS EA) A TRUE PUB STAPLE FOR ANY FUNCTION, SERVED WITH TOMATO KETCHUP	$75
VEGETARIAN SPRING ROLLS (30 PCS) CRISPY SPRING ROLLS TO ROUND OUT THE CLASSICS, SERVED WITH SWEET CHILLI SAUCE (DF, V, VG).	$70
SNAPPER CROQUETTES (30 PCS) CRUMBED LOCAL SNAPPER CROQUETTES WITH JAPANESE MAYO, SESAME DRESSING, TOPPED WITH BONITO SHAVING AND FURIKAKE (CONTAINS GLUTEN, EGG, SESAME).	$110
FRIED SQUID (30 PCS) TENDER SQUID SERVED WITH TOMATO AIOLI AND A LEMON WEDGE (GF & NUT FREE).	$65
CAULIFLOWER ROMESCO BITES (30 PCS) ROASTED CAULIFLOWER WITH ROMESCO SAUCE, DUKKAH, PICKLED SULTANAS, AND CRISPY SHALLOTS (GF, DF, V, VG) [CONTAINS ALMONDS].	$54
FRIED MICE (30 PCS) OUR SIGNATURE BEER-BATTERED JALAPEÑOS WITH SMOKED RICOTTA STUFFING AND PARMESAN AIOLI (V)	$75
BUTTERMILK FRIED CHICKEN BITES (30 PCS) CRISPY FRIED CHICKEN SERVED WITH PICKLED CUCUMBER AND MUSTARD AIOLI.	$80
CHICKEN SATAY STICKS (25 PCS) GRILLED CHICKEN IN PEANUT SATAY SAUCE	$100
SEAFOOD PLATTER (M) GRILLED BARRAMUNDI, 2 PCS BEER-BATTERED FISH, LEMON PEPPER SQUID, GRILLED OCTOPUS, 2 PRAWN SKEWERS, SMALL CHILLI MUSSELS, AND CHIPS. SERVED WITH TARTARE, CHIPOTLE AIOLI, AND LEMON. (GFO)	$90
HOT CHIPS (1KG) HOT FRIED POTATO CHIPS W TOMATO SAUCE & AIOLI (GF, V, NUT FREE)	$35
CHEESEBURGER SLIDERS (EACH) BEEF PATTY, CHEESE, KETCHUP & MUSTARD ON A SLIDER BUN	$8

SET MENU

The Pub Classic Menu

A crowd-pleasing lineup of hearty pub favorites, perfect for casual gatherings and sports club dinners.
Pricing:
2-Course (Entrée & Main): $45 per person
3-Course (Entrée, Main & Dessert): $55 per person

Course	Description
Shared Entrees	Sourdough, olive oil & balsamic. (gfo, df, vg) & Fried Mice: Beer battered jalapeno smoked ricotta stuffing, parmesan aioli (v)
Mains (Choice of)	1. Chicken Parmi: Napoli sauce, mozzarella, parmesan & chips. 2. Steak Sandwhich: Arlo rump steak on a deli roll w pepper jack cheese, beetroot relish, iceburg lettuce, tomato & chips. 3. Roasted Pumpkin Lentil Salad: Moroccan spiced pumpkin with puy lentils, goji berries, Mint & Parsley, toasted almonds and micro greens, tossed in green goddess dressing and Aleppo pepper. (Add grilled chicken optional) (gf, df, v, vg) [Contains Almonds]
Dessert	Miso Caramel Brownie: Honeycomb crumb, vanilla ice-cream, dark chocolate & strawberry sauce. (v)

SET MENU

Clancy's Coastal Classics

Our all-star seafood signatures that put us on the map, mixed with vibrant, fresh flavors.
Pricing:
2-Course (Entrée & Main): $55 per person
3-Course (Entrée, Main & Dessert): $65 per person

Course	Description
Shared Entrees	Fried Squid: Tomato aioli, lemon wedge (gf) & Snapper Croquettes: Crumbed Local Snapper Croquettes with Japanese Mayo, Sesame Dressing, topped with Bonito Shaving and Furikake.
Mains (Choice of)	1. Fish & Chips: Battered Snapper, tartare sauce, side salad, chips, lemon wedge, lemon dressing. (gfo) 2. Chilli Mussels: Roasted tomato sauce, sourdough toasted, chilli, garlic. (gfo, dfo) 3. Cauliflower Romesco Dukkah: Roasted Cauliflower with romesco sauce, dukkah, pickled sultanas and crispy shallots. (gf, df, v, vg) [contains almonds]
Dessert	Sticky Date Pudding: Vanilla ice cream w rich butterscotch sauce. (Contains Egg)

SET MENU

The Elevated Catch & Paddock

A premium dining experience for functions looking for something a bit more sophisticated without losing that relaxed pub feel.

Pricing:

2-Course (Entrée & Main): $65 per person

3-Course (Entrée, Main & Dessert): $75 per person

Course	Description
Shared Entrees	Charred WA Octopus: w grilled savoy cabbage, black garlic mayo, smoked oil, lemon and crispy shallots. (gf, df) & Sourdough, olive oil & balsamic. (gfo, df, vg)
Mains (Choice of)	1. 250g Grass Fed Striploin: Arlo-MSA 100 DAY Grass Fed, Garlic, mashed potato, crispy fried parsnips, peppercorn sauce. (gf) 2. Grilled Barramundi: Corn polenta cake, fire-roasted capsicum, coconut beurre blanc, pineapple salsa. (gf) 3. Seafood Linguine: Mussels, squid, white anchovies, cherry tomato, spinach, olives, white wine garlic butter sauce. (gfo) 4. Roasted Pumpkin Lentil Salad: Moroccan spiced pumpkin with puy lentils, goji berries, Mint & Parsley, toasted almonds and micro greens, tossed in green goddess dressing and Aleppo pepper. (gf, df, v, vg)
Dessert (Choice of)	1. Sticky Date Pudding: Vanilla ice cream w rich butterscotch sauce. (Contains Egg) 2. Miso Caramel Brownie: Honeycomb crumb, vanilla ice-cream, dark chocolate & strawberry sauce. (v)

MEZZANINE

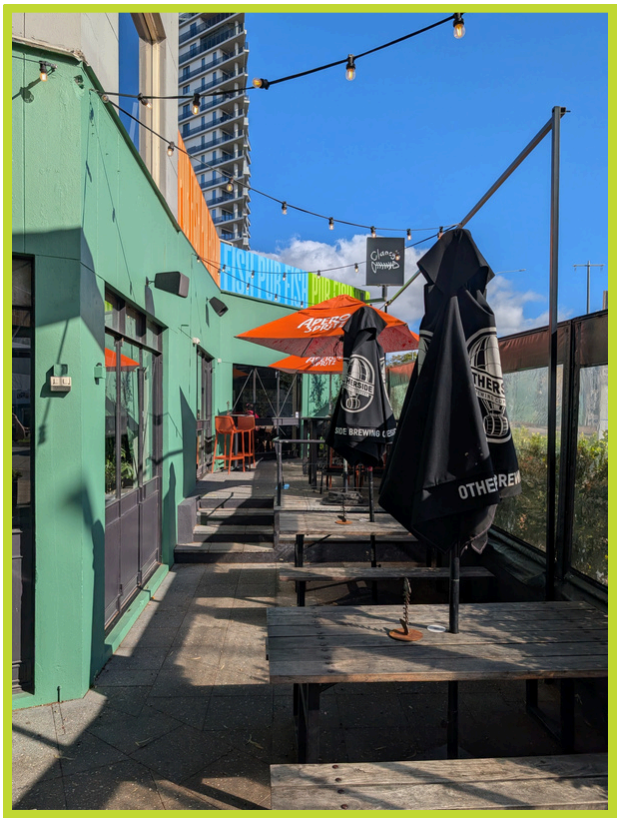


The Canning Bridge Mezzanine is ideal for sit-down events, quizzes, family celebrations and any event that requires a semi private area located adjacent to the main venue

SPACE TYPE					
Indoors	50	50	Y	Y	N

Exclusive use of certain areas may require a minimum spend on food and beverage, which will be outlined upon booking

VERANDAH



Situated on Canning Highway, the Canning Bridge Verandah is ideal for afterwork sundowners, sports club events and functions that need a smoking section

SPACE TYPE					
Outdoors	25	40	N	N	N

Exclusive use of certain areas may require a minimum spend on food and beverage, which will be outlined upon booking

TERMS & CONDITIONS

We want your event to be as relaxed and enjoyable as possible! We pride ourselves on being super flexible and easy to work with, but to ensure everything runs smoothly on the day, we do have a few basic house rules.

By confirming your booking and paying your deposit, you acknowledge and agree to the following Terms & Conditions:

1. Securing Your Booking (Deposits) To officially lock in your date and space, we require a deposit:
   - Functions under 30 guests: $150 deposit
   - Functions over 30 guests: $300 deposit Your booking is not confirmed until this deposit is received. The deposit amount will be deducted from your final food and beverage bill on the day of your event.

2. Cancellations We know that life happens and plans change! We will always do our absolute best to be flexible and accommodate date changes if you give us enough notice. However, if your event is cancelled within 48 hours of the scheduled start time, your deposit is strictly non-refundable. This covers the costs of food already prepped by our chefs and the staff we have rostered on for your party.

3. Food Orders & Dietary Requirements To ensure our kitchen is stocked and ready to feed your crew, all food orders (including platters and set menus) must be finalized and received 7 days prior to your event. Please also provide all severe allergies and dietary requirements at this time so our chefs can prep safely.

Clancy's Fish Pub Canning Bridge charges a 15% surcharge on public holidays.

4. Responsible Service of Alcohol (RSA) Clancy's Canning Bridge is a fully licensed venue, and we strictly adhere to WA's Responsible Service of Alcohol laws.
   - We reserve the right to refuse entry or service to any guest who appears intoxicated or is behaving inappropriately.
   - Any guest asked to leave by management or security must do so immediately. No refunds will be provided for food or drink packages in the event a guest is removed.

5. Minors We are a family-friendly pub! However, all minors (under 18) must be accompanied and strictly supervised by a parent or legal guardian at all times while in the venue. Minors are not permitted to approach the bar.

6. Damages & Cleaning We love a good celebration, but we ask that you respect our venue. We reserve the right to retain your deposit and/or issue an invoice to the event host for any damages caused to the venue's property, equipment, or fittings by you or your guests. An additional cleaning fee may also be billed if your area is left in an unreasonably messy state. By paying your deposit, you agree to accept financial liability for these potential charges.

7. Decorations You are welcome to bring some decorations to make the space your own! However, we ask that you do not bring confetti, glitter, or scatter-table decorations. Please do not use heavy-duty tape or pins that will damage our walls or paintwork (blu-tack is fine!).

8. Outside Food & Drink No outside food or beverages are to be brought into the venue. The only exception is a celebratory cake (which we heavily encourage!). Please let our management team know in advance if you plan to bring one.

9. Venue Rights & Relocation While we will always do everything in our power to put you in your requested section (whether that's the Mezzanine, Alfresco, or Main Floor), Clancy's reserves the right to relocate your function to a different area within the venue due to unforeseen weather conditions, safety concerns, or operational requirements. The venue reserves the rights to change the terms of any function request prior to deposit being made.