

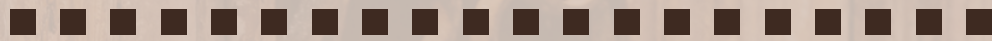


MARKET ST

BASEMENT



WHY BASEMENT?



With a convenient location and one of the best atmospheres in Newcastle CBD, Market St Basement is the ideal venue at which to host your next event.

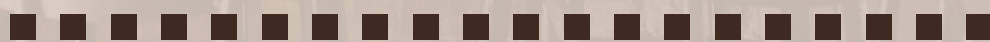
Every event is unique so we are committed to working alongside you to ensure the end result exceeds your expectations.

Please do not hesitate to reach out and discuss the particulars of your function with our Manager.





NEIGHBOURS



Our sister venue Neighbours on Market St is located directly along side Market St Basement and has been renovated to be cohesive.

Both spaces have their own unique identity and depending on the particulars of your event, one may be more appropriate than the other.

We welcome you to pop in for a perusal & chat before making your final decision.



BASEMENT

food
package





SET MENU OPTIONS

**CHOOSE YOUR FAVOURITES AND ENJOY A FULL MARKET ST
BASEMENT DINING EXPERIENCE.**

~CHOICE OF TWO DISHES PER CATEGORY TO BE SERVED ALTERNATE DROP~

A- TWO COURSE \$61

CHOICE OF ANY ENTREE AND ANY PASTA, RISOTTO OR MAIN,

B- TWO COURSE \$52

CHOICE OF ANY PASTA, RISOTTO OR MAIN, AS WELL AS ANY DESSERT.

C- THREE COURSE \$75

CHOICE OF ANY ENTREE, AS WELL AS ANY PASTA, RISOTTO, OR MAIN, AS WELL AS ANY
DESSERT,

DIETARY REQUIREMENTS WELCOME AND ACCOMODATED, PLEASE NOTIFY IN ADVANCE,



CUSTOMISE YOUR
SET MENU.

ENTREES

Focaccia (vgo)

Olive Mista (vg, gf)

Arancini (3) (v) Four cheese, hot honey, parmesan

Burrata (v) Fried burrata, romesco sauce, citrus oil, pasta fritti

Calamari Fritti (df) Lemon & herb aioli

Polpette al Sugo Pork and veal meatballs, sugo, parmesan

Carpaccio (gf) Finely sliced beef fillet, salsa verde, crispy eschalottes, parmesan

Caponata (gf, vg) Eggplant, capsicum, olives, pine nuts, basil

MAINS

Boscaiola (gfo, vo) Fresh parpardelle, pancetta, creamy mushroom sauce

Vodka (gfo, vo) Fresh rigatoni, pancetta, sugo, cream, chilli, parmesan

Ragu di Manzo (gfo, dfo) Fresh Mafaldine, slow cooked pork & beef cheek, parmesan

Risotto Al Nero Di Seppia Con Gamberi (gf) Squid ink risotto, prawns, gremolata

Risotto Al Tartufo E Porri (vg, gf) Truffle, fried leeks

Pesce Spada (df, gfo) Pan seared swordfish, eggplant caponata, lemon pangrattato

Saltimbocca Alla Ramona Veal topside, prosciutto crudo, sage, white wine, jus, creamy mashed potato

Agnello (gf) Pan roasted lamb rump, pancetta, peas, marsala jus

Pollo Alla Boscaiola (gf) Pan seared chicken breast, mushroom sauce, creamy mashed potato

Anatra Confit (gf) Crispy duck leg confit, celeriac puree, duck fat potatoes, aromatic jus

Cavolfiore Arrosto (gf, vg) Roasted spiced cauliflower steak, romesco sauce, gremolata

DOLCE

Tiramisu (v) Classic

Creme Brulee (v, gf) Vanilla Bean

Almond Panna Cotta (v) Maraschino cherries, amaretti crumb

BASEMENT

a bar tab
can be
customised to
suit your event



FAQ

Which venues are available for functions?

We have two spaces located side by side. Both have been renovated to be cohesive and offer the same menu (exception: no tap beer at Neighbours). Events are available to be held at either venue.

Can I hire the venue exclusively?

Yes this is possible but does entail a minimum spend which varies depending on the time/day/month.

Can I bring minors?

Basement can cater for individuals under the age of 18 years until 10pm providing they are accompanied by a parent or responsible adult. Neighbours can have minors at all times.

Can I bring my own cake/decorations?

Yes, you can bring your own cake but this will incur \$2 cake per person. Decorations are on a discretionary basis and should be discussed with the team prior to the event.

Can I engage a musician, DJ or create my own playlist?

If you have the venue exclusively you are more than welcome to do so. Please note however, that we are regulated by strict acoustic limitations which will need to be adhered to. Prior to confirming entertainment it is recommended to advise Basement to ensure compliance.

Can I bring my own alcohol?

No, we are a licensed premises - BYO is prohibited.

Disclaimer

Please note that the function packages menu is subject to occasional seasonal changes. Any changes will be communicated prior to the event. Any guest allergies or dietary requirements **MUST** be flagged at least one week prior to the event.

Terms & Conditions

For events using a venue exclusively the minimum spend will be due one week prior to the event. All non-exclusive events will require a 50% deposit of the total set menu value one week prior, in order to secure the reservation. You have up until 48 hours prior to the event to confirm final numbers. Any changes beyond then may incur a charge.