

The image shows a large, multi-story building with a dark facade and many windows, situated on a pier or waterfront. The sun is setting behind the building, creating a bright, golden glow that reflects on the water in the foreground. The sky is a mix of light blue and orange. A white graphic overlay, resembling a metal railing or gantry structure, frames the text. The text reads "THE GANTRY" in large, bold, white capital letters, with "RESTAURANT" in smaller, white capital letters below it.

THE GANTRY
RESTAURANT

EVENT VENUES



The Terrace



Up to 28 guests seated
Open onto the pier, outdoor feeling with full weather proofing
Retracting walls and roof



The Waterside



A quintessential Sydney dining experience, outdoors by the water.



The Dining Room



Up to 52 guests seated
Flexible seating arrangements
Access onto the Pier



Venue Exclusive Buyout



Includes the outdoor pier area for pre-event entertaining
Up to 80 guests

SAMPLE MENUS



Yellow fin tuna, burrata & basil, focaccia.



Marron



Tasmanian Southern Rock Lobster



Blackmore Wagyu



Lime Sundae



Guanaja Dark Chocolate



GROUP MENUS

The Gantry caters to all dietary requirements on request.

2 Course Lunch – 90pp

- A 2-course lunch menu designed to be eaten in one hour
- Perfect for corporate clientele
- Guest's choice of main dish from the 2 Course Lunch menu
- Available for up to 20 guests
- **For any Pier One Sydney Harbour conference, upgrade your Day Delegates lunch to the 2 Course Lunch in The Gantry for an additional \$30 per person (minimum 20 people)**

Selection Menu - 140pp

- A 4-course menu designed showcasing our chef's favourite dishes
- Guests will enjoy two entrees, a main, and a dessert
- Minimum 20 guests
- Designed to be enjoyed over 2.5 hours

Chef's Selection Menu - 190 pp

- Our signature menu – showcasing long format dining at its best.
- Enjoy snacks on ice and a range of entree, main dishes, and desserts, all decided by our chefs.
- Minimum 20 guests

Note: Pricing is subject to change.



SELECTION MENU - 140 pp

Yellowfin Tuna

slightly dried ox heart tomato · burrata & basil

Pioik Sourdough

baked fresh · cultured butter & sea salt

Blacklip Abalone

With kohishikari · cucurbits · fennel & chicken skin

Black Cabbage & Brassica

tahini & lemon aspen

Butter Poached Murray Cod

With heirloom carrots heirloom carrots · chrysanthemum · sea herbs & oxalis

or

Blackmore Wagyu

grilled with artichokes · mustard · radicchio & rye

'Violets'

purple yam · violet · coconut & honeycomb



CHEF SELECTION MENU - 190 pp

Bites & Snacks on Ice

Yellowfin Tuna

slightly dried ox heart tomato · burrata & basil

Blacklip Abalone

With kohishikari · cucurbits · fennel & chicken skin

Pioik Sourdough

baked fresh · cultured butter & sea salt

Western Australian Marron

with fresh black fig · fig leaf & labneh

Black Cabbage & Brassica

tahini & lemon aspen

Blackmore Wagyu

grilled with artichokes · mustard · radicchio & rye

'Violets'

purple yam · violet · coconut & honeycomb



A LA CARTE MENU & SUPPLEMENT DISHES

Sydney Rock Oysters 40/65
with Blanc de Blancs & lime leaf dressing

Spencer Gulf Kingfish 6ea
with green olive & marjoram

Red Endeavor Prawn 8ea
with yuzu-kosho on cos leaf

Queen Scallop 8ea
on potato scallop with smoked cherry sauce

Crudités 24
fresh, served on ice with whipped smoked roe

Yellowfin Tuna 36
slightly dried ox heart tomato · burrata & basil

Blacklip Abalone 34
cauliflower · koshihikari & smoked chicken skin

Crystal 'snow' Crab 55
warm yolk · burnt butter & brown bread crisps

Lightly Pickled Cucumber 28
on soft tofu · ginger & fennel

SAMPLE MENU

Butter Poached Murray Cod 48
with mustard · leaves · radicchio & rye

Blackmore Wagyu 50
grilled with mustard · leaves · radicchio & rye

Heirloom Beetroot 38
with fresh black fig · fig leaf & labneh

Ginger Lime Sundae 18
finger lime · young ginger & citrus cream

'Violets' 24
purple yam · earl grey & honeycomb

Guanaja Dark Chocolate 22
Oabika · cocoa nib · water & sea salt

Note: Sample only. Pricing is subject to change.

BEVERAGE PACKAGES



Beverage Packages

Beverage packages offer continual service for the duration of your event for a maximum of 3 hours (within responsible service of alcohol guidelines).

The Pier package - 80pp

One choice of champagne, two choices of white wine, two choices of red wine
Unlimited beer, soft drinks, juices and coffees, free flowing for the whole dining experience.

The Waterside package – 60pp

One bottle of sparkling wine, one choice of white wine, one choice of red wine
Unlimited beer, soft drinks, juices and coffees, free flowing for the whole dining experience.

On Consumption

Enjoy pre-selected bottles of wine hand-picked by you from our wine list curated by our sommelier, poured free flowing for your whole dining experience.

Note: Pricing is subject to change



SAMPLE WINE LISTS

BUBBLES

Non-Vintage Champagne

NV Laurent-Perrier La Cuvee, Tours-sur-Marne 160

Non-Vintage Sparkling

NV Swift 'Brut Cuvée', Orange, NSW 95
NV Amanti Prosecco, Veneto, IT 75

Vintage

2016 Delamere Vintage Brut, Pipers Brook, TAS 120

WHITE

Riesling

2019 Kanta, Adelaide Hills, SA 70
2021 Mesh, Eden Valley, SA 75

Semillon

2016 Margan Broke Fordwich Semillon, Hunter Valley, NSW 80
2019 Vinden Estate Semillon, Hunter Valley, NSW 75
2020 Alkina Kin Semillon, Barossa Valley, SA 78

Pinot Gris & Grigio

2021 Nick Spencer Pinot Gris, Hilltops, NSW 75
2022 Scorpo Pinot Gris, Mornington Pen., VIC 90

Chardonnay

2021 Keith Tulloch, Hunter Valley, NSW 70
2021 Nick O'Leary, Tumbarumba, NSW 80
2018 Mount Mary, Yarra Valley, VIC 280
2021 Moorooduc Estate 'Devils Creek' Mornington Pen., VIC 75
2019 Amelia Park Range Margaret River, WA 85

Emerging White Varieties

2020 Chalmers Vermentino, Heathcote, VIC 70
2018 John Duval 'Plexus' MRV, Barossa Valley, SA 90
2019 Gini Soave Classico Veneto, IT 95

ROSE

2021 Collector Shoreline Tumbarumba, NSW 78
2020 Rameau D'or, Côtes de Provence, FR 75
2020 Chateau de l'Aumerade 'Marie Christine' Provence, FR 90

RED

Pinot Noir

2019, Moorooduc Estate 'Devils Creek' Mornington Pen., VIC 75
2022, Onannon, Mornington Pen., VIC 90

Italian & Italian-ish

Nebbiolo

2019 Pizzini la Volpe Nebbiolo, King Valley, VIC 85

Sangiovese

2020 The Cloak Sangiovese, King Valley, VIC 78

Other Italian Varietals

2019 Frederick Stevenson Montepulciano Eden Valley, SA 110
2017 Mount Horrocks Nero d'Avola Clare Valley, SA 100

Grenache, Blends & Friends

2019 Aphelion the Affinity GSM, McLaren Vale, SA 90
2019 John Duval 'Plexus' SGM, Barossa Valley, SA 95

Emerging Red Varieties

2017 Manners Tempranillo, Hilltops, NSW 75
2019 Somos Cabernet Franc, McLaren Vale, SA 85

Cabernets & Blends

2018 Robert Stein, Mudgee, NSW 115
2017 Olivers Taranga 'DJ Reserve', McLaren Vale, SA 145
2021 Bowen Estate, Coonawarra, SA 90
2018 Vasse Felix, Margaret River, WA 95

Shiraz & Blends

2018 Keith Tulloch 'The Kester', Hunter Valley, NSW 140
2019 Vinden Headcase Single Barrel Hunter Valley, NSW 145
2015 Gaelic Cemetery Premium, Clare Valley, SA 115
2021 Yangarra Estate PF, McLaren Vale, SA 70
2020 Lake Breeze Section 54, Langhorne Creek, SA 80
2020 Two Hands Gnarly Dudes, Barossa Valley, SA 85
2020 Kaesler 'The Bogan', Barossa Valley, SA 139



EVENT FAQS

Timing

- The Gantry is currently open from 12pm to 4pm for lunch Fridays to Sundays, and from 5:30pm to 10:00pm for dinner from Thursday to Sundays.
- Any booking outside of these days and times can be accommodated for a group of 20+ for a non-exclusive hire, with a minimum spend starting at \$4000.
- Any lunch events may bump in from 12pm, with food and beverage service beginning at 12:30pm, and are welcome to enjoy the space until 4pm.
- Any dinner events may bump in from 5pm, with food and beverage service beginning at 5:30 pm, and are welcome to enjoy the space until 10pm.

Billing

- Full prepayment is required for group dining and events.
- One food and one beverage package must be chosen for the table.
- Private / exclusive hire events terms will have cancellation terms as per the event sales contract.

Facilities

- Microphones, entertainment and Audio Visual is subject to prior approval and reviewed on a case-by-case basis.
- Amplified music speakers are not permitted in The Gantry. The Gantry in-house music system is able to be customised.

Children

- For children aged 12 years and under, we offer a 3-course menu for \$65. This involves:
 - Entrée - Crudités
 - Mains - Fish or steak (with a choice of side – fries or broccolini).
 - Dessert - Sundae
- Everyone above the age of 12 will be charged a full menu price.