

October, 2025



# EVENTS PACKAGE

185 Hunter Street  
Newcastle NSW 2300  
Australia  
Phone. +61 2 6396 4000  
[Janabar.com.au](http://Janabar.com.au)

# INTRODUCING JANA

Take a trip from cask to coast, and travel the flavours of the region, dusted off with first class tastes and sommelier sensations. Portions and pourings of local providence await your presence, prepared by world-class chefs and mixologists for your next occasion.

Available for exclusive hire, with a sit-down option for 66 guests to take in feast and fancy alike.

Let Jana be your muse.



66

PRIVATE  
DINING

125

COCKTAIL



# BREAKFAST

## CANAPÉ BREAKFAST \$50PP

Includes bean to cup coffee by 'Othersky' & T2 Tea  
& a hand - curated Seasonal Fruit Platter to share

**Mini Croissants** | Leg Ham | Tomato | Provolone Cheese

**Granola Shots** | Sonoma Honey Spiced Granola |  
Seasonal Berries | Greek Yoghurt

**Avocado Crostino** | Smashed Avocado | Meredith Goat Cheese |  
Fresh Herbs

**Corn Fritter Bites** | Avocado | Tomato | Jalapeno Salsa

**Bacon & Egg Slider** | Bacon | Fried Egg | Cheddar Cheese |  
House-Made Onion & Paprika Relish | Milk Bun

**Avocado & Egg Slider** | Smashed Avocado | Fried Egg | Cheddar  
Cheese | House-Made Onion & Paprika Relish | Milk Bun

## ALTERNATE DROP BREAKFAST \$50PP

Includes bean to cup coffee by 'Othersky' & T2 Tea  
& a hand - curated Seasonal Fruit Platter to share

Your Selection of Two

**Sonoma Honey Spiced Granola** | Berries | Greek Yoghurt |  
Honey

**QT Avocado** | Avocado | Meredith's Goats Cheese | Fresh  
Herbs | Lemon | Sourdough

**Big QT** | Sourdough | Bacon | Scrambled Eggs |  
Garlic Mushrooms | Spinach | Onion & Paprika Relish

**Corn Fritters** | Roasted Tomato | Poached Egg | Pickled Onion  
| Jalapeno Salsa | Macadamia Dukkah

**Eggs Benedict** | Poached Eggs | Ham | Hollandaise |  
Sourdough

**French Toast** | Brioche | Seasonal Berries | Berry Compote |  
Lemon Curd | Cream

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## UPGRADES

Arrival Mimosa + \$10ea | Australian Sparkling | Pressed  
Orange Juice

Bloody Mary + \$15ea | Skyy Vodka | Tomato Juice | Lemon  
Juice | Olive Brine | Worcestershire Sauce | Tabasco

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# DAY DELEGATE PACKAGE

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HALF DAY DELEGATE \$75pp

FULL DAY DELEGATE \$95pp

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## MORNING & AFTERNOON TEA

Your Selection of Two per Break

French Pastries | Baked Fresh

Mini Croissants | Leg Ham | Tomato | Provolone Cheese

Granola Shots | Sonoma Honey Spiced Granola | Seasonal Berries | Greek Yoghurt

Avocado Crostino | Smashed Avocado | Meredith Goat Cheese | Fresh Herbs

Mini Quiche Lorraine | Bacon | Chive

Mini Pork & Fennel Sausage Roll | Tomato Relish

Triple Chocolate Brownies | Chocolate Ganache

Lemon Curd Tartlets | Italian Torched Meringue

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## UPGRADES

Caffeinated QT'ie

Barista Coffee + \$5pp per Break





# NOURISH *JANA*

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HALF DAY DELEGATE \$75pp

FULL DAY DELEGATE \$95pp

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Your Selection of Two Paninis

## PANINIS

Italian Meatball | Rocket | Truffle Pecorino

Braised Pork | Insalata | Di Finocchio | E Covolo

Prosciutto | Scamozza | Rocket

Smoked Salmon Panino | Whipped Cream Cheese | Caper Mayo | Spinach

Vegan Panini | Marinated Artichokes | Sundried Tomatoes | House Marinate Peppers | Rocket

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Your Selection of Two Salads or Bowls to Share

## SALADS & BOWLS

Soba Noodle Bowl | Hawksbury River Chicken | Soba Noodles | Soya Bean | Herbs

Smoked Salmon & Roast Pumpkin Salad | Beetroot Labne | Mixed Leaves | Spiced Nuts

Roasted Wasabi Beef Noodle Bowl | Heritage Carrots | Pickled Cabbage | Rice Noodles

Green Bowl | Carrot Tahini | Kale | Salsa Verde

Products subject to change due to availability. Please note a surcharge fee of 15% applies on all public holidays



# SHARING MENU

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2 COURSE \$89PP  
ENTRÉE + MAIN

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## UPGRADES

- Cheese Plate | \$10ea
- Oysters | \$6.5ea | 12 for \$70
- House-Made Italian Pasta | \$10pp

## WINE PAIRING

(One glass per person per course)

- 2 Course | \$35pp
- 3 Course | \$50pp

## PANE

House-Made Focaccia | Herbs

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## ANTIPASTO (select 2)

- Tuna Tartare | Avocado, Trout Roe, Tomato, Crème Fraiche
- Arancini | Mushroom, Truffle, Chili Mayo
- Burrata | Ciambotta

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## SECONDI (select 2)

- Pan Seared Barramundi | Cherry Tomato, Olives, Capers, Garlic & Herb Oil
- Half Roast Chicken | Chicory, Fregola, Pancetta, Chimi Di Rapa
- Rigatoni Alla Vodka | Ketel One Vodka, Napoli Sauce, Carlic, Chili

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## CONTORI

- Bitter Leaf Salad | Radicchio, Witlof, Fennel, Orange
- Fried Potatoes | Rosemary Salt



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# SHARING MENU

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2 COURSE \$89PP  
MAIN + DESSERT

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## UPGRADES

Cheese Plate | \$10ea

Oysters | \$6.5ea | 12 for \$70

House-Made Italian Pasta | \$10pp

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## WINE PAIRING

(One glass per person per course)

2 Course | \$35pp

3 Course | \$50pp

## PANE

House-Made Focaccia | Pangallo Olive Oil + Salt

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## SECONDI (select 2)

Potato Gnocchi | Manjimup Black Truffle, Sautéed Field Mushroom, Parmesan

Little Joe Striploin 52 | 250gm, Jindivick, Grass Fed MBS4+

Rigatoni Alla Vodka | Ketel One Vodka, Napoli Sauce, Garlic, Chili

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## CONTORI

Bitter Leaf Salad | Radicchio, Witlof, Fennel, Orange

Fried Potatos | Rosemary, Salt

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## DOLCE (select 2)

Tiramisu | Espresso, Chocolate

Cannoli | Orange, Ricotta

Rum Baba | Goslings Rum, Fresh Cream, Blood Plum Compote, Almond Praline

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# SHARING MENU

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3 COURSE \$109PP

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## UPGRADES

Cheese Plate | \$10ea

Oysters | \$6.5ea | 12 for \$70

House-Made Italian Pasta | \$10pp

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## WINE PAIRING

(One glass per person per course)

2 Course | \$35pp

3 Course | \$50pp

## PANE

House-Made Focaccia | Herbs

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## ANTIPASTO

**Tuna Crudo** | Blood Orange, Capers, Spanish Onion, Crispy Shallot

**Burrata** | Ciambotta

**Vitello Tonnato** | Thin sliced roasted Veal Girello, Tuna Sauce, Capers, Pickled Onion, Croutons

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## SECONDI

**Pan Seared Barramundi** | Cherry Tomato, Olives, Capers, Garlic & Herb Oil

**Little Joe Striploin** | 250gm, Jindivick, Grass Fed MBS4+

**Rigatoni Alla Vodka** | Ketel One Vodka, Napoli Sauce, Carlic, Chili

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## CONTORI

**Bitter Leaf Salad** | Radicchio, Witlof, Fennel, Orange

**Fried Potatoes** | Rosemary, Salt

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## DOLCE

**Tiramisu** | Espresso, Chocolate

**Cannoli** | Orange, Ricotta



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# DELUXE SHARING MENU

3 COURSE \$145PP

## PANE

House-Made Focaccia | Herbs  
Mixed Italian Olives | Marinated in House  
Stella Maris Oyster | Sunrise Lime Mignonette

## ANTIPASTO

Tuna Crudo | Blood Orange, Capers, Spanish Onion, Crispy Shallot  
Burrata | Ciambotta  
Vitello Tonnato | Thin sliced roasted Veal Girello, Tuna Sauce, Capers, Pickled Onion, Croutons

## SECONDI

Pan Seared Barramundi | Cherry Tomato, Olives, Capers, Garlic & Herb Oil  
Little Joe Striploin | 250gm, Jindivick, Grass Fed MBS4+  
Rigatoni Alla Vodka | Ketel One Vodka, Napoli Sauce, Garlic, Chili

## CONTORI

Bitter Leaf Salad | Radicchio, Witlof, Fennel, Orange  
Fried Potatoes | Rosemary, Salt

## DOLCE

Tiramisu | Espresso, Chocolate  
Cannoli | Orange, Ricotta

## UPGRADES

Snack on Arrival | \$10pp  
Oysters | \$6.5ea  
Cheese Plate | \$10ea

## WINE PAIRING

(One glass per person per course)  
2 Course | \$35pp  
3 Course | \$50pp



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# SET MENU

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3 COURSE \$109PP

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## UPGRADES

Snack on Arrival | \$10pp

Oysters | \$6.5ea

Cheese Plate | \$10ea

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## WINE PAIRING

(One glass per person per course)

2 Course | \$35pp

3 Course | \$50pp

## PANE

House-Made Focaccia | Pangallo Olive Oil + Salt + Herbs

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## ANTIPASTO

Tuna Crudo | Avocado Tomato Crème Fraiche

Spring Bay Mussels Soup | Mussels, Cherry Tomato, Hunter Valley White Wine, Olive Oil, Parsley

Burrata | Ciambotta

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## SECONDI

Pan Seared Barramundi | Cherry Tomato, Olives, Capers, Garlic & Herb Oil

Half Roast Chicken | Chicory, Fregola, Pancetta, Chimi Di Rapa

Rigatoni Alla Vodka | Ketel One Vodka, Napoli Sauce, Carlic, Chili

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## DOLCE

Tiramisu | Espresso, Chocolate

Cannoli | Orange, Ricotta

Rum Baba | Goslings Rum, Fresh Cream, Blood Plum Compote, Almond Praline



Products subject to change due to availability. Please note a surcharge fee of 15% applies on all public holidays



# SET MENU

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REDUCED A LA CARTE  
ENTRÉE + MAIN \$89PP

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## UPGRADES

Snack on Arrival | \$10pp

Oysters | \$6.5ea

Cheese Plate | \$10ea

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## WINE PAIRING

(One glass per person per course)

2 Course | \$35pp

## PANE

House-Made Focaccia | Pangallo Olive Oil + Salt + Herbs

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## ANTIPASTO

Tuna Tartare | Avocado + Trout Roe + Tomato + Crème Fraiche

Spring Bay Mussels Soup | Mussels, Cherry Tomato, Hunter Valley White Wine, Olive Oil, Parsley

Burrata | Ciambotta

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## SECONDI

Pan Seared Barramundi | Cherry Tomato, Olives, Capers, Garlic & Herb Oil

QT Lasagna | Mortadella + Zucchini + Pistachio + Smoked Provolone + Chili

Half Roast Chicken | Fregola + Chicory + Pancetta + Jus Gras

Rigatoni Alla Vodka | Ketel One Vodka, Napoli Sauce, Garlic, Chili

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# SET MENU

REDUCED A LA CARTE  
MAIN + DESSERT \$89PP

## UPGRADES

Snack on Arrival | \$10pp

Oysters | \$6.5ea

Cheese Plate | \$10ea

---

## WINE PAIRING

(One glass per person per course)

2 Course | \$35pp

## PANE

House-Made Focaccia | Pangallo Olive Oil + Salt + Herbs

---

## SECONDI

Pan Seared Barramundi | Cherry Tomato, Olives, Capers, Garlic & Herb Oil

Half Roast Chicken | Chicory, Fregola, Pancetta, Chimi Di Rapa

Rigatoni Alla Vodka | Ketel One Vodka, Napoli Sauce, Garlic, Chili

Fettucine | Pork Sausage Ragu + Pecorino + Cime Di Rapa

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## DOLCE

Tiramisu | Espresso, Chocolate

Cannoli | Orange, Ricotta



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# SET MENU

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REDUCED A LA CARTE  
ENTRÉE + MAIN \$89PP

---

## UPGRADES

Snack on Arrival | \$10pp

Oysters | \$6.5ea

Cheese Plate | \$10ea

---

## WINE PAIRING

(One glass per person per course)

2 Course | \$35pp

3 Course | \$50pp

## PANE

House-Made Focaccia | Pangallo Olive Oil + Salt + Herbs

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## ANTIPASTO

Tuna Crudo | Blood Orange, Capers, Spanish Onion, Crispy Shallot

Burrata | Ciambotta

Vitello Tonnato | Thin sliced roasted Veal Girello, Tuna Sauce, Capers, Pickled Onion, Croutons

Arancini | Mushroom + Truffle + Chili Mayo

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## SECONDI

Pan Seared Barramundi | Cherry Tomato, Olives, Capers, Garlic & Herb Oil

Half Roast Chicken | Chicory, Fregola, Pancetta, Chimi Di Rapa

Rigatoni Alla Vodka | Ketel One Vodka, Napoli Sauce, Carlic, Chili

QT Lasagna | Mortadella + Zucchini + Pistachio + Smoked Provolone + Chili

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## DOLCE

Tiramisu | Espresso, Chocolate

Cannoli | Orange, Ricotta

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# CANAPÉ PACKAGE

## 1 HOUR | \$30PP

Your Selection of 2 Cold and/or Hot Items & 1 Substantial Item

(4 Cold/Hot Pieces & 1 Substantial Pieces per Person)

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## 2 HOUR | \$45PP

Your Selection of 3 Cold and/or Hot Items & 1 Substantial Item

(6 Cold/Hot Pieces and 1 Substantial Pieces per Person)

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## 3 HOUR | \$60PP

Your Selection of 4 Cold and/or Hot Items & 2 Substantial Items

(8 Cold/Hot Pieces per Person and 2 Substantial Pieces per Person)

## 4 HOUR | \$80PP

Your Selection of 5 Cold and/or Hot Items & 3 Substantial Items

(10 Cold/Hot Pieces per Person and 3 Substantial Pieces per Person)

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## 5 HOUR | \$115PP

Your Selection of 6 Cold and/or Hot Items & 4 Substantial Items

(12 Cold/Hot Pieces per Person and 4 Substantial Pieces per Person)

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## SWEET CANAPES

\$9 per Piece



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# CANAPÉ MENU

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## FOOD STATIONS

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### \$15PP, PER STATION

Tiramisu | Espresso | Chocolate

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### \$30PP, PER STATION

**Cheese & Charcuterie** | Selection of Italian Cheeses | Cured Meats | House Pickles | Lavosh  
**Oyster Bar** | Stella Maris Oysters | Mignonette  
**Sweet Station** | Selection of Tarts | Macarons | Brownies | Tiramisu

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### \$35PP, PER STATION

**Prawns & Oyster Bar** | Yamba Prawns | Sydney Rock Oysters | Mignonette

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### \$50PP, PER STATION

**Luxe Seafood Station** | Morton Bay Bug | Lobster | Prawns | Stella Maris Oyster's | Mignonette

## COLD

**Farinata** | Toasted Pinenuts | Currants | Tomato | Chilli | Agrodolce

**Bruschetta** | Tomato | Basil

**Prawn Tart** | Maryrose sauce | Lemon | Chives

**Grissini Prosciutto Sticks**

**Tuna Crudo** | Tuna | Avocado | Lemon | Lavosh

**Beef Tartare** | Eggy Yolk Dressing | Crostini

**Potato Rosti** | **Salmon Mousse** | **Lemon**

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## HOT

**Mushroom Arancini** | Citrus Aioli

**Ricotta and Spinach Roll**

**Pork Meatball** | Pomodoro | Truffle Pecorino

**Beef Burgundy Pie** | Tomato Chutney

**Chicken Leak Pie** | Herb Mayo

**Moroccan Cauliflower** | Spice Labnah

**Pizzelle** | Napoli Sauce | Salted Ricotta | Herb Mayo

**Pizzelle** | Pancetta | Mozzarella Cheese

**Prawn Kataifi** | Lime Mayo | Coriander

**Wild Leak Spinach Pie**

## SUBSTANTIAL

**Prawn Roll** | Iceburg | Cocktail Sauce

**Chicken Slider** | Fried Chicken | Butter Lettuce | Dill Aioli

**Cheeseburger Slider** | Wagyu | American Cheddar | House Relish | Pickle

**Pork & Fennel Sausage Roll** | Truffle | Tomato Relish

**BBQ Beef Short Rib** | Chimichurri

**Gnocchi** | Burnt Butter | Pancetta | Stracciatella

**Eggplant Parmigiana** | Tomato | Mozzarella

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## SWEET

**Cannoli** | Ricotta Cheese | Orange

**Triple Choc Brownies** | Ganache

**Assorted Macarons** | Made in House

**Lemon Tarts** | Italian Torched Meringue

# PARTY STARTING *PACKAGE*

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## THE QTIE SIP

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### SPARKLING

NV Zilzie, Murray Darling, NSW

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### WHITE

2022 Zilzie Chardonnay, Murray Darling, NSW

2022 Zilzie Sauvignon Blanc, Murray Darling, NSW

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### ROSÉ

2023 Zilzie Rose, Murray Darling, NSW

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### RED

2022 Zilzie Pinot Noir, Murray Darling, NSW

2022 Zilzie Shiraz, Murray Darling, NSW

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### BOTTLED BEER

Selection of Local & International Tap Beer

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### NON-ALCOHOLIC

Assorted Soft Drink and Juice (Exc. Bottled Water)

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2 HOURS \$40PP | 3 HOURS \$50PP

4 HOURS \$60PP | 5 HOURS \$70PP

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## THE EXTRA QTIE SIP

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### SPARKLING

NV First Creek Botanica Cuvee Brut, Hunter Valley, NSW

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### WHITE

Hesketh 'Rules of Engagement' Pinot Grigio, Limestone Coast, SA

2022 Tyrrells Chardonnay, Hunter Valley

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### ROSÉ

Hesketh 'Wild at Heart' Rose, Limestone Coast, SA

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### RED

2022 Tyrrells Shiraz, Hunter Valley, NSW

Hesketh 'Twist of Fate' Cabernet Sauvignon, Limestone Coast, SA

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### BOTTLED BEER

Selection of Local & International Tap Beer

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### NON-ALCOHOLIC

Assorted Soft Drink and Juice (Exc. Bottled Water)

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2 HOURS \$50PP | 3 HOURS \$60PP

4 HOURS \$70PP | 5 HOURS \$80PP

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## THE MOST EXTRA QTIE SIP

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### SPARKLING

NV Dal Zotto 'Pucino' Prosecco, King Valley, VIC

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### WHITE

Singlefile Riesling, Margaret River, WA

Cape Mentelle Sauvignon Blanc Semillon, Margaret River, WA

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### ROSÉ

Gilbert Rose, Orange, NSW

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### RED

Mercer Nero D'avolo, Hunter Valley, NSW

Lock & Key Shiraz, Hilltops, NSW

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### BOTTLED BEER

Selection of Local & International Tap Beer

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### NON-ALCOHOLIC

Assorted Soft Drink and Juice

CAPi Still & Sparkling Mineral Water

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2 HOURS \$60PP | 3 HOURS \$70PP

4 HOURS \$80PP | 5 HOURS \$90PP

# PARTY A LITTLE HARDER

SAMPLE MENUS - ALL PRICING PER PERSON

The following spirits are available in conjunction with any beverage package

## BASIC SPIRITS UPGRADE

- Skky Vodka
- Bulldog Gin
- Johnnie Walker
- Bulleit Bourbon
- Bacardi Ora
- Bacardi Blanca
- Espolon Tequila

## PREMIUM SPIRITS UPGRADE

- Tanqueray Gin
- Belvedere Vodka
- Glenmorangie Original
- Maker's Mark Bourbon
- Appleton Signature Blend
- Batanga Tequila

## LOW & NO QTIE SIP

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### LYRE'S COCKTAILS

- Lyre's Pink Gin Fizz
- Lyre's Tommys Margarita
- Lyre's Old Sober Cuban

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### HEAPS NORMAL BREWERY

- Quiet XPA
- Recreation Pale Ale

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### SOFT DRINKS

- Modus Still & Sparkling Mineral Water
- The Classics - Coca Cola, Coke Zero, Sprite, Ginger Beer, Dry Ginger Ale, StrangeLove Premium Mixers

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In addition to  
Beverage package

2 HOURS \$30PP

3 HOURS \$40PP

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In addition to  
Beverage package

2 HOURS \$38PP

3 HOURS \$47PP

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2 HOURS \$30PP

3 HOURS \$36PP

4 HOURS \$42PP

5 HOURS \$48PP



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# BEVERAGE <sup>ON</sup> CONSUMPTION

(SAMPLE MENUS - ALL PRICING PER BOTTLE)

## BUBBLE & FIZZ

NV Dal Zotto Prosecco	60
NV Mumm Marlborough Brut Prestige	85

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## WHITE WINE

2022 Huesgen & Margan Mosel Riesling	115
2022 Audrey Wilkinson Winemaker's Verdelho	95
2023 Hungerford Hill Semillon	75
2023 The Other Wine Co Pinot Gris	90
2023 Shaw and Smith Sauvignon Blanc	95
2022 Vasse Felix 'Filius' Chardonnay	99

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## PINK WINE

2022 Brokenwood Rosato	82
2022 Château La Gironne	103

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## RED WINE

2021 Quealy 'Campbell & Christine' Pinot Noir	110
2022 Bodegas Exopto Tempranillo	89
2021 Fugnano Sangiovese	90
2021 Remejeanne Un Air GSM	90
2021 Sweetwater Shiraz	98
2020 Voyager Estate Cabernet Sauvignon	115

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# STAY A WHILE

We're giving you a little decadence. Touches of drama, texture and curious quirks.

Rooms of grand design dripping in all the indulgent extras. Signature QT Dreambeds and bathroom with affluent style.

A room with comfort and services for all kinds of stays. Spaces for work, entertainment and regal lazing. Embrace the magic moment of this glistening harbour city and let your sumptuous accommodation sweep you away.



JANA

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