

BAR gusto

let's celebrate!





Mangiamo e beviamo!

Welcome to Bar Gusto, where la dolce vita meets Aussie spirit!

A celebration of two rich and diverse cultures colliding in the heart of Bowen Hills, Bar Gusto transports you to Italian summertime. As soon as you step through our doors, the aroma of authentic Italian dishes fuses with the enticing frivolity of staff that greet you, making every visit feel like you're at home.

The atmosphere buzzes with laughter, conversation, music and the clinking of glasses as friends, families, and colleagues come together to create lasting memories.

Our 190-seat venue hosts a dining area, alongside an open-air deck under the fig, bar and a 40-seat private dining space, making Bar Gusto the perfect location for your next celebration.

Executive Chef Francesco Trucco and team spearhead the culinary offering that showcases his traditional family recipes from Italy, whilst bar manager and mixologists ignite the senses with a paired cocktail list and hand selected local and imported wines enhancing your 'Italian Riviera' experience.

"Gusto in my home country means taste and we know it also means enthusiasm, which is perfect for the venue we've created here." says Francesco.

Get in touch with our team: Functions_RydgesFortitudeValley@evt.com | 07 3188 3000 (select option 2).





Celebration Packages

GUSTO GRAZING

Includes: Pre-set grazing platter on arrival, chef's selection of assorted gourmet pizzas and standard beverage package.

2 Hours: \$76 per person OR \$47 per person (food only)

3 Hours: \$98 per person OR \$58 per person (food only)

GUSTO FEAST

Includes: Pre-set grazing platter on arrival, chef's selection of assorted gourmet pizzas and traditional pastas, and standard beverage package.

2 Hours: \$86 per person OR \$58 per person (food only)

3 Hours: \$108 per person OR \$84 per person (food only)

THE RIVIERA

Includes: Pre-set grazing platter on arrival, chef's selection of assorted gourmet pizzas, traditional pastas and Italian dessert, and premium beverage package.

2 Hours: \$113 per person OR \$68 per person (food only)

3 Hours: \$124 per person OR \$89 per person (food only)

Ask our friendly team or see our website for menu items on offer.

*Food options based on Bar Gusto menu, served as a buffet & refreshed throughout your event. All packages minimum 20 pax.
10% Sunday surcharge. 15% public holiday surcharge.



BEVERAGES & BITES

2 HOUR PACKAGE

Includes: Pre-set grazing platter on arrival, your choice of four hot, cold or dessert canapés, one substantial canapé and standard beverage package.

\$70 per person OR \$50 per person (food only)

3 HOUR PACKAGE

Includes: Pre-set grazing platter on arrival, your choice of four hot, cold or dessert canapés, two substantial canapés and standard beverage package.

\$94 per person OR \$64 per person (food only)

UPGRADE YOUR PACKAGE

Upgrade and include your choice of premium canapés and beverages.

2 HOUR PREMIUM PACKAGE

Includes: Pre-set grazing platter on arrival, your choice of four hot, cold or dessert canapés, one premium substantial canapé and premium beverage package.

\$88 per person OR \$55 per person (food only)

3 HOUR PREMIUM PACKAGE

Includes: Pre-set grazing platter on arrival, your choice of four hot, cold or dessert canapés, two premium substantial canapés and premium beverage package.

\$109 per person OR \$69 per person (food only)

*Food options based on Bar Gusto menu, served as a buffet & refreshed throughout your event. All packages minimum 20 pax.
10% Sunday surcharge. 15% public holiday surcharge.





Make it Grand

PACKAGE EXTRAS

Cocktail on arrival - \$18pp

Canapés on arrival - \$22pp (choice of two)

Live antipasti station - \$10pp (min 50pax)

Live pasta station - \$10pp (min 50pax)

Dessert canapés - \$12pp (choice of two)

ENTERTAINMENT

Live acoustic musicians

Live DJ

Theatre of Magic

(Speak to our team for further details and pricing).

*Subject to availability. Live music for exclusive use and at the discretion of management at time of booking.
10% Sunday surcharge. 15% public holiday surcharge.

Let's Eat

HOT CANAPÉS

Hot crumbed stuffed olives served with basil pesto dressing

Crispy prawns^I wrapped in potato with sweet chilli sauce

Mini assorted sausage rolls, spinach & feta rolls with bbq & tomato sauce

Calamari^I with aioli mayonnaise & chives

Chicken satay skewers

Vegetarian arancini with caramelised onion jam

Chicken & leek mini pies

Barbeque pork buns

Pulled pork blini

Truffle mushroom arancini

Crumbed Camembert cheese

Crispy pork belly marinated in soy & honey reduction

COLD CANAPÉS

Smoked salmon^I, dill & cranberry jam

Tuna^I tartare with wasabi mayonnaise

Mini bruschetta with peas, mint & crumbled feta

Vegetarian frittata with tomato chutney

Pork & chive gyoza dumplings with sweet soy

Vegetarian mini falafel with yoghurt sauce

Smoked salmon^I & cream cheese bruschetta

Seafood origin: A=Australian; I=Imported; M=Mixed origin.

SUBSTANTIAL CANAPÉS

Classic beef pie with mini garden salad & BBQ sauce

'Six Acres' sliders - choose between:

Cheeseburger slider

Chicken & slaw slider

Mushroom slider

Classic bolognese penne & Grana Padano cheese

Risotto, pumpkin, mushrooms & fresh herbs

Pumpkin gnocchi with spicy Napoli sauce

Mediterranean salad, crumbled feta & roasted vegetables

Chargrilled marinated chicken skewers with couscous & sweet chilli sauce

Caesar salad with bacon, egg & croutons

Quiche lorraine & Greek salad

Chorizo & potato frittata with sweet potato fries

DESSERT CANAPÉS

Mini pavlovas

Mini vanilla panna cotta

Nutella pizza

Tiramisu

PREMIUM HOT & COLD CANAPÉS (Upgrade)

Beef & chicken skewers, sweet chilli & roasted sesame dressing

Sweet corn & zucchini fritters with sour cream & chives

Bruschetta, cherry tomato, fresh basil with balsamic reduction

Vegetarian arancini with caramelised onion jam

Classic mini beef pies & sausage rolls with smoky barbeque sauce

Spinach & ricotta mini rolls with sour cream

Melted cheese bites with tomato relish & fresh herbs

Crispy mini squid^I with spicy aioli

Fresh natural oysters^A with lime & lemon

Smoked salmon^I & roe^A with aioli mayonnaise

Garlic & sweet chilli prawn^M

PREMIUM SUBSTANTIAL CANAPÉS (Upgrade)

Beef carpaccio, truffle mayonnaise, crostini & parmesan cheese

Roasted pork belly, creamy mash potatoes with vanilla jus

Pan-fried fish^M, cous cous salad, fresh lemon aioli & chives

Slow cooked rosemary lamb, salad with red wine sauce

Potato salad boat, creamy feta, cherry tomatoes & roasted mushrooms

Seared medium rare tuna^I, tartare sauce, lime & toasted sesame seeds

Seafood origin: A=Australian; I=Imported; M=Mixed origin.



Let's Drink

STANDARD

2 Hours \$38pp

3 Hours \$47pp

SPARKLING

Zilzie Sparkling (AU)

WHITE

Zilzie Sauvignon Blanc (AU)

RED

Zilzie Shiraz (AU)

BEER

Great Northern

Balter Cerveza

XXXX Gold

NON-ALCOHOLIC

Asahi 0%

Zero Hour Non-alcoholic Sparkling

Assorted soft drinks & juices

Still & sparkling water

PREMIUM

2 Hours \$52pp

3 Hours \$58pp

SPARKLING

Zilzie Sparkling (AU)

WHITE

Zilzie Sauvignon Blanc (AU)

RED

Zilzie Shiraz (AU)

BEER

Stone & Wood Pacific Ale

Asahi

Peroni

Balter Cerveza

XXXX Gold

Somersby Apple Cider

Tivo Blood Orange Spritz

NON-ALCOHOLIC

Asahi 0%

Zero Hour Non-alcoholic Sparkling

Assorted soft drinks & juices

Still & sparkling water

Add basic spirits \$5pp per hour*

DELUXE

2 Hours \$68pp

3 Hours \$78pp

Choose 2 Reds, 2 Whites,
and 1 Sparkling.

SPARKLING

Dal Zotto Pucino Sparkling (VIC)

WHITE

Peregrine Mohua Sauvignon Blanc
(NZ)

Mandala Chardonnay (VIC)

Santolin Pinot Grigio (VIC)

Nick Spencer Hilltops Rosé (NSW)

RED

Dune 'The Empty Quarter' GSM (SA)

Credaro Kinship Cabernet Sauvignon
(WA)

MDI Sangiovese (VIC)

Doña Paula High Altitude Malbec
(ARG)

Torbreck Woodcutter's Shiraz (SA)

BEER

Stone & Wood Pacific Ale

Asahi

Peroni

Balter Cerveza

XXXX Gold

Somersby Apple Cider

Tivo Blood Orange Spritz

NON-ALCOHOLIC

Asahi 0%

Zero Hour Non-alcoholic Sparkling

Assorted soft drinks & juices

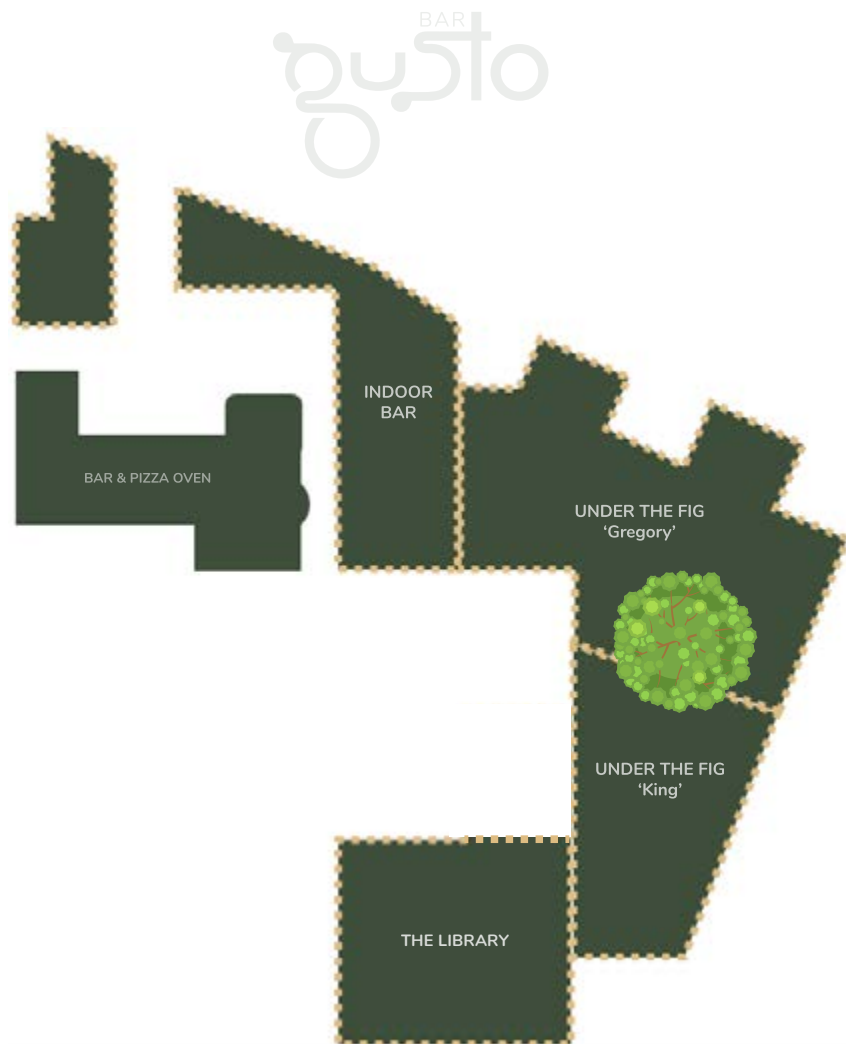
Still & sparkling water

Add basic spirits \$5pp per hour*

Beverages on consumption and bar tabs also available.

Ask our friendly team for a full beverage menu.

*Beverages subject to change. Licensing conditions apply. 10% Sunday surcharge. 15% public holiday surcharge.



SPACE	AREA m ²	CAPACITY
The Library	55	30 seated or 40 standing
Under the Fig - Gregory	95	50 seated or 65 standing
Under the Fig - King	55	30 seated or 45 standing
Under the Fig - Exclusive	150	80 seated or 110 standing
Gusto Bar (Indoors)	70	70 seated or 85 standing
Exclusive use	288	190 seated or 250 standing



A photograph of an outdoor terrace or rooftop bar area. Large, thick tree trunks are visible in the foreground and background, with green foliage. A red patio umbrella is partially visible in the background. In the foreground, there are large green plants and a modern metal chair. The word "BAR" is written in a small, white, sans-serif font above the word "gusto", which is written in a large, white, stylized script font. The background shows a residential building with windows.

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Ready to book your event or have a query for our team?
Get in touch at Functions_RydgesFortitudeValley@evt.com. Or call 07 3188 3000 (select option 2).