



Sienna Marina
Bar & Restaurant

Functions

About Us

Inspired by Mediterranean and Italian cuisine, we offer our guests a variety of tapas from all over the world. Experience an orchestra of flavours catering to lovers of meat, seafood, and vegetarians alike.

The beautiful Woolloomooloo bay awaits you. Inside Sienna Marina you will find a crackling fire, soft leather cushions and our superb selection of wines and cocktail. Meanwhile, as you sip on your drink of choice, our chefs will weave a tapestry of flavours for your delight.

Sienna Marina understands the importance of sharing moments with those that matter most to you, so as you share your drinks and tapas with your handpicked guest, you can be assured that we've got everything else covered.

7-41 COWPER WHARF ROAD WOOLLOOMOOLOO
(02) 9358 6299 | INFO@SIENNAMARINA.COM.AU



Our Spaces

Our Spaces

By the Fire

Supple leather and the warmth of fire, lounge beside our beautiful, marble-framed fireplace along with your guests as you dine and drink in a secluded part of the restaurant. (A wall-mounted television is available for viewing of sports events of your choice.)

CAPACITY: 20
MINIMUM: 12

Ship Deck

Breathe in the fresh Woolloomooloo breeze. Sit atop a beautiful wooden deck and enjoy the view of bustling ships as they make their way into the harbour.

CAPACITY: 30
MINIMUM: 15

Pizza Lane

Stretch your legs and shake your arms. Welcome to pizza lane, sit at the deep end of the restaurant. Suitable for groups with young children or otherwise, as it is semi private.

CAPACITY: 35
MINIMUM: 12

Our Spaces

View - Side

Suitable for the large groups. Be seated in one or two long tables that stretch parallel to the view of the Woolloomooloo Square. Close proximity to the Bar.

CAPACITY: 50
MINIMUM: 8

Cocktails & Canapes By the Bar

Enjoy exquisite drinks and delicacies atop a whittled stone bar. High chairs and prime location right beside our skilled Bartenders will ensure a special night, in which you and your guests will be the centre of it all.

CAPACITY: 80
MINIMUM: 50

The Keys are Yours

Rent the whole venue. Allow your guests to glide from location to location as they switch between our open-deck and our delightful fireplace. Suitable for weddings, work-gatherings and Melbourne Cup-scale events.

CAPACITY: 150
MINIMUM: 80



Food Menus

Set Menu

These set menus are ideal for larger groups. They allow you and your guests to enjoy an exquisite two to three-course dinner and still maintain a flexibility of choices to accommodate individual preferences.

2 COURSE | \$70

3 COURSE | \$80



ENTREES

Goat cheese & beetroot Tart, tomato sugo, arugula, basil oil (V)

Salmon Sashimi, pickled chili, sesame, ponzu (GF)

Wagyu beef Bresaola, baby beetroots, aged balsamic, crostini (GF,DF)

Fresh Seafood Plate, oysters, prawns, baby octopus, salmon, brandy marie rose (GF,DF)

MAINS

Black Angus Beef Fillet mb4, Pommery mustard Mash, Broccolini, peppercorn sauce (GF)

King Ora Salmon, cauliflower puree, asparagus, capers, lemon & parmesan sauce (GF)

Chicken Supreme, roast potatoes, honey glazed carrots, salsa verde, jus (GF)

Berkshire pork cotoletta, honey mustard glazes, braised cabbage, herb potatoes, jus (GF)

DESSERT

Classic tiramisu

Sticky date pudding

Lemon meringue

New York cheesecake

Canapes

5 CANAPES | \$40

7 CANAPES + 1 SUBSTANTIAL | \$55

10 CANAPES + 1 SUBSTANTIAL | \$65



COLD CANAPES

Tuna Tartare, avocado, togarashi, sesame (gf)

Boconcini, tomato & basil skewers, aged balsamic (v,gf)

Mini Bruschetta on crostini (v)

Goat cheese & caramelized onion tart (v)

Smoked salmon, capers, chives

HOT CANAPES

Mozzarella & basil arancini, aioli

Lamb kofta, mint yogurt

Honey soy Chicken Skewers, toasted sesame

Cheeseburger sliders

Torpedo prawns, chili nam jim

Lamb kibbeh, hummus, mint

Garment mini beef pie

SUBSTANTIAL

Fish & chips, lemon, tartare sauce

Calamari fritti, rocket & parmesan salad

Spinach & ricotta ravioli, tomato sugo, shaved parmesan

Thai green chicken curry, steamed jasmine rice

Tapas

The Tapas Banquet offers a unique dining experience with a selection of up to six delicious tapas, including seafood, grilled meats, and Italian dishes. The number of Tapas served will be in accordance with the number of guests.

6 CHOICES | \$50



Marinated Sicilian Olives (V)

Arancini, Napoli sauce, aioli (V)

Caramelized pork belly, spiced lime

Sienna spiced Meatballs, ricotta, sourdough (GFA)

Chargrilled spiced octopus (GFA)

Calamari Fritti, chili, shallots, aioli

Salt & pepper Prawns, mango salsa

Sizzling Garlic Prawns, Sourdough (GFA)

Torpedo Prawns, Chili Nam Jim

Grilled Halloumi, Blistered tomatoes, aged balsamic (V)

Lamb Stuffed Kibbeh

Moroccan Spiced beef Skewers (GF)



Drinks Menu

Beverage Package

2 HOURS | \$55PP
EXTRA 1 HOUR | \$35PP
EXTRA 2 HOURS | \$45PP

COCKTAILS

Espresso Martini
Aperol Spritz
Mango Daiquiri
French Martini
Margarita

EXTRA \$40 PP

ADD SPRITZ

Johnny Walker Black Label,
Scotch Maker's Mark, Bourbon
Bombay Sapphire, London Dry
Gin El Jimador, Resposado
Tequila

**\$60 PP UNLIMITED COCKTAILS
FOR 2 HOURS**

STANDARD PACK

Tap Beers

Bottled Beer

Red Wine

Wicked Thorn Cabernet Sauvignon, Margaret River WA

White Wine

Stonefish Sauvignon Blanc, Margaret River WA

Sparkling

Grandin Methode Champenoise, France

Rose

Fleurs De Paris Rose, France

Soft Drinks/Juices

**Adding a beverage package is optional*.*



Sienna Marina

Bar & Restaurant

Contact us for your next function!

INFO@SIENNAMARINA.COM.AU

(02) 9358 6299

WWW.SIENNAMARINA.COM.AU

7-41 COWPER WHARF ROAD WOOLLOOMOOLOO