



ST^{HE}ANDARD

*Bar Garden
Kitchen*

PERCHED ON THE BORDER OF URBAN NORTHBRIDGE AND THE CORPORATE CITY, THE STANDARD BAR GARDEN & KITCHEN IS A REFRESHING MIX OF BREEZY COOL & EASY FUN, POURED INTO A GARDEN OASIS.

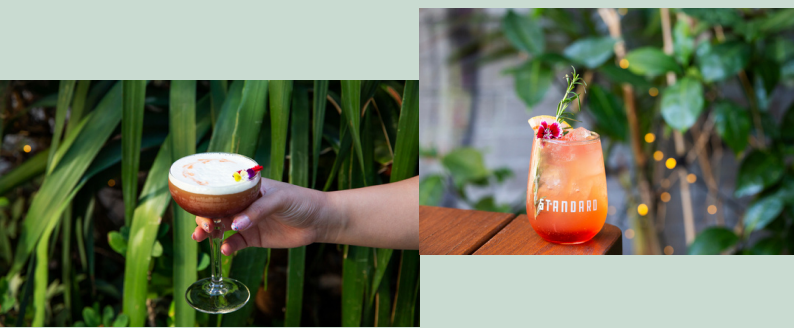


BEING 'CUSTOMER FRIENDLY' IS FIRST AND FOREMOST AT THE STANDARD, AND OUR STAFF ARE DEDICATED TO MAINTAINING A BRIGHT AND FUN SPACE THAT FEELS SAFE, RELAXED AND COMPLETELY CONDUCTIVE TO UPBEAT, STRESS-FREE SOCIALISING.

BAR

With significant global experience, high-end training and genuine passion for details and trends, the team at The Standard deliver one of the best drinks lists in Perth.

Wines are well-researched and unusual, with fresh, fragrant and textured wines commonly the standouts. Imported bottled beers feature alongside local independent brewers, and cocktails are prepared meticulously by diehard bartenders.



VENUE

The bustling kitchen, bar offerings and upbeat service are anything but standard, and the music will take you forwards, backwards and sideways in a seating.

The Standard's unique interior uses modern pops and twists to complement the building's industrial heritage. Inside, you'll find a 10-metre bar, open plan kitchen, block walls, glass bricks and local timbers juxtaposed with colour, art and feature lighting with golden inflections and plenty of greenery.

The outdoor Wine Garden is The Standard's sanctuary and unique point of difference. Designed as respite from the city jungle, patrons unwind under lush greenery and coloured walls, while city lights sparkle over The Deck upstairs.



KITCHEN

Applauded Executive Chef Chase Weber along with Head Chef Rodelio Panganiban conceive highly creative menus that celebrate WA's best local and seasonal produce while maintaining great value for money. The open plan kitchen is intentionally visible to enable food-lovers to observe the chefs in action, and conversely, to allow chefs to personally deliver dishes and their details to customers.



STANDARD

The WINE GARDEN

Our lush and colourful Wine Garden is the epicentre of The Standard's fun and friendly atmosphere.

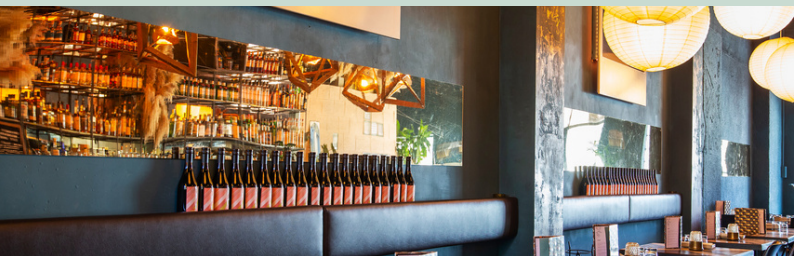
The Wine Garden is a flexible space and can accommodate 10 to 120 friends.



The UPPER DECK

Take your function to new heights on our Upper Deck. Stunning views of the city skyline and overlooking The Deck and Wine Garden.

The Upper Deck is perfect for groups of up to 30 friends.



The DECK

Overlooking the Wine Garden, The Deck is an ideal location to entertain or celebrate a more intimate special occasion.

The Deck is best suited for groups of 20 to 40 friends.



The STANDARD

Extremely popular? Lucky you! For ~350 friends, drop us a line to borrow The Standard for the night.

For all function enquiries contact Rochelle:

E: info@thestandardperth.com.au

[/thestandardperth](https://www.instagram.com/thestandardperth)

T: 9228 1331

[/thestandardperth](https://www.facebook.com/thestandardperth)

CANAPES

\$5 each *Minimum order 20 pieces of each*

- Caramelised peanut mahor, compressed pineapple, finger lime VG / V / GF / DF / SFF
- Shredded duck salad, tumeric wafer, soft herbs, tamarind dressing, peanuts GF / DF / SFF
- Chicken katsu, bull-dog sauce, house kewpie, bonito flakes NF / SFF
- Scallop ceviche, coconut vinegar, green chilli, calamansi, pineapple NF / GF / DF / SFF
- Kimchi & mozzarella rice balls, house kewpie, salted egg V / NF / SFF
- Natural oysters, finger lime mignonette NF / GF / DF
- Toasted milk cake, buttered popcorn mousse, honeycomb V / SFF

Dietary Key
 GF - Gluten free
 GFO - Gluten free option
 DF - Dairy free
 V - Vegetarian
 VG - Vegan
 N - Nut free
 NFO - Nut free option
 SFF - Shell fish free

SHARE BOWLS

approximately 20 pieces per share bowl

- Cassava crisps V / VG / GF / DF / SFF \$20
- Root vegetable chips with house made vinegar salt
- Potato gems & dips V / VG / GF / DF / SFF \$35
- Double fried for extra deliciousness and crunch, house-made ancho tomato ketchup & aioli
- Fried chicken GFO / NF / SFF \$45
- Chilli vinegar powder, crispy shallots, coriander & kewpie mayo
- Golden fried sweetcorn V / SFF / NF \$40
- Golden fried sweetcorn, salted coconut, lime, roasted chilli labna
- Crispy tempura squid GF / NF / SFF / DF \$45
- WA squid coated in tempura then fried until golden & tossed in a native salt & pepper
- Glazed pork belly bites GF / DF / NF / SFF \$45
- Slow cooked free-range pork coated in Korean BBQ glaze, toasted sesame & spring onion

BOARDS

- Flatbread & dips V / VGO* / GFO* / DF / SFF / NF \$30
- A selection of seasonal house made dips with toasted Turkish flatbread
- Cheeseboard V / GFO* / SFF \$65
- A selection of 3 local & international cheeses each pared with complementing condiments & crisps
- Baked goat's brie GF / NF / SFF / V \$45
- Eggplant chutney, compressed pear, burnt honey & oat wafer
- The Standard charcuterie DF / SFF / NF / GFO* \$95
- Locally sourced & house cured meats, pickles & condiments
- Antipasti board V / GFO* / DFO* / SFF / VG / NF \$65
- Pickled & marinated vegetables, marinated mt zero olives, toasted Turkish bread
- Dessert board V / VG / GF / NFO* / SFF \$65
- Chocolate ganache, assorted flavours of macarons, mini mousse cups, sweet filled mini cones



SUBSTANTIAL SNACKS

Minimum order of 20 each

BOWLS

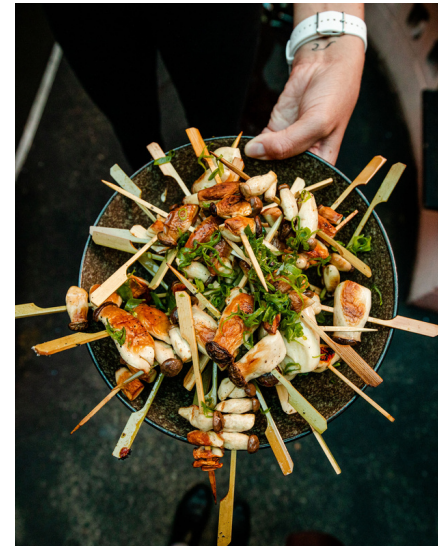
Cauliflower, turmeric & coconut curry, jasmine rice, soft herb salad GF / DF / SFF / NF / V / VG	\$12
Grilled Korean chicken, glass noodles, peanuts, shallot & herb salad, nuoc cham GF / DF / SFF / NFO*	\$14
Slow cooked beef shin, rendang glaze, jasmine rice, peanuts & toasted coconut GF / SFF / DF / NFO*	\$16
Dan Dan noodles, caramelised sichuan, tahini & peanut paste, scallions DF / SFF / V / VG	\$14

BUNS

Roast pork belly bao: hoi sin glaze, pickled cucumber, spring onion NF / SFF / DF	\$9
Korean BBQ chicken bao: grilled thigh, soft herbs, green mango roast peanuts NFO* / SFF / DF	\$11
Cheeseburger: grass fed beef pattie, jack cheddar, pickles, onion, tomato ketchup GFO* / NF / SFF	\$12
Chicken katsu sando: panko crumbed free-range chicken, bulldog sauce, kewpie NF / SFF	\$12
Falafel burger: tomato, shallot, parsley, smoked labneh GFO* / NF / SFF / V / VGO*	\$11

STICKS

Free range chicken tender, toragashi seasoning, kewpie mayo GF / NF / SFF / DF	\$9
Organic grass-fed beef, soy, garlic & ginger marinade GF / NF / SFF / DF	\$9
Vegan meatball, soy mirin glaze, spring onion, salted egg GF / V / VGO* / DFO* / SFF / NF	\$9



TERMS & CONDITIONS

Tentative bookings & deposits

All bookings remain tentative until such time as a deposit is received. All tentative bookings will be held for 7 days. To confirm your booking, we will require your deposit to be paid in full. Deposits must be made to hold and confirm the date of your event. Payment of your deposit payment confirms your acceptance of the conditions of agreement.

If the deposit is not received within one week of making the tentative booking, The Standard has the right to re-allocate the space to another potential client. We will make attempts to contact you should we receive any enquires for the same date.

Final numbers & final menu

To assist us in the smooth running of your event, final numbers for your event and your final menu selections are required at least 7 days prior to the function date. Guaranteed numbers will be required. Should the numbers increase, we will endeavour to accommodate however a full payment of additional costs must be paid on the night.

Final payment & minimum spend agreements

Full pre-payment for your food is required a minimum of 7 days prior to the reservation. We accept cash, MasterCard, Visa and American Express. The agreed minimum spend is required to be paid in full on completion of your event (we do not invoice after the event has concluded).

Cancellations

All cancellations must be made in writing. Cancellations made within 7 days of booking the reservation will be fully refundable. Cancellations made within 7 days from the event will receive a 50% refund of the food order. Cancellations made within 48 hours of the event will forfeit all monies paid. In the case that The Standard is unable to trade due to government enforced restrictions of any kind, and therefore forced to close or cancel reservations, a full credit will be held for you to use at an alternative date. If an alternative date cannot be arranged, then a full refund will be arranged.

Music & audio

Requests to provide your own DJ or provide audio-visual equipment of any kind will only be considered for groups hiring the Wine Garden and/or the venue exclusively.

Decorations & cakeage

We are more than happy for you to bring a cake to your event, free of any cakeage charge. We will provide you with a knife and napkins on the night, however we won't be able to assist you with serving the cake. Please arrange this with our Events Manager.

You are welcome to bring some simple decorations for your function; however, all of our spaces have an enchanted feel with greenery, flowers, fruit trees and fairy lights. Please note; no confetti, confetti balloons or glitter will be permitted in the venue. Please liaise with the Events Manager if you want to bring any decorations.

Responsible service of alcohol & under 18's

Customers are to be responsible and assist with ensuring the orderly behaviour of their guests during an event. Responsible Service of Alcohol and related laws will be enforced during the function. Under the Liquor Licensing Laws of Western Australia, we have a duty of care to all our customers. We therefore reserve the right to refuse service of alcohol to persons we feel are approaching intoxication. To comply with WA Laws, all guests under 18 years of age must be accompanied by their own parents or legal guardian, and are only permitted if they are joining us for a seated meal.