



STANDARD

*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.

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.



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 CONDUCIVE TO UPBEAT, STRESS-FREE SOCIALISING.



KITCHEN

Applauded Head Chef Chase Weber conceives 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.

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.





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

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 20-40 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:

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CANAPES

\$4.5 each *Minimum order 25 pieces of each*

SAVOURY

Caramelised kangaroo, roasted peanuts, compressed pineapple, finger lime GF / DF

Kimchi spiced cauliflower, root vegetable cracker, shaved cheddar V / GF / SFF

Poached Exmouth prawn, sour soy pipette, wasabi cream, lemon balm GF

Shredded duck salad, tumeric wafer, soft herbs, tamarind dressing, peanuts GF / DF / SFF

Prawn & chicken katsu, bull-dog sauce, house kewpie, bonito flakes

Caramelised pork satay, jengkal cracker, roasted peanut, kafir lime GF / DF / SFF

Roasted corn cake, bbq soured cream, chilli salt dusted popcorn V / NF

Dietary Key

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

SWEET

Toasted milk cake, lemon myrtle curd, honeycomb V / SFF

Dark chocolate ganache, sour coconut, salted oreo V / VG / GFO* / SFF

Whipped blue cheese, oat wafer, balsamic flakes, burnt honey V / SFF



SHARE BOWLS

approximately 20 pieces per share bowl

Cassava crisps V / VG / GF / DF / SFF	\$15
Root vegetable chips with house made vinegar salt	
Potato gems & dips V / VG / GF / DF / SFF	\$25
double fried for extra deliciousness and crunch, house-made ancho tomato ketchup & aioli	
Masala spiced chicken bites GF / SFF	\$40
chicken thigh pieces, butter curry & yoghurt dipping sauces	
"KFC" Korean fried cauliflower V / VG / DF / SFF	\$30
Korean culture fried cauliflower, bbq glaze, pickled daikon, toasted sesame	
Crispy fried local squid GF \$	40
WA squid coated in culture batter then fried until golden & tossed in a native salt & pepper	
Glazed pork belly bites GF / DF / NF / SFF	\$40
Slow cooked free-range pork coated in pineapple sweet & sour, toasted sesame & coriander	

BOARDS

Bread board V / VGO* / DF* / SFF

Charred sourdough bread, evoo & aged balsamic vinegar, house marinated olives \$15
 ADD grilled chorizo \$35

Cheeses V / GFO* / SFF

A selection of local & international cheeses each pared with complementing condiments & crisps
 2 cheese \$45
 3 cheese \$55
 4 cheese \$65

Baked goat's brie, eggplant chutney, compressed pear, burnt honey & oat wafer \$45

Flatbread & dips V / VGO* / GFO* / DFO* / SFF \$25

A selection of seasonal house made dips with toasted Turkish flatbread

The Standard charcuterie DF / SFF \$75

Jamon serrano, wagyu bresaola, spiced pork rillettes, grilled chorizo, house-made chutney, pickles, charred sourdough

Pork & buns DFO / SFF / NF \$45

Shaved pork belly, roasted chilli, garlic & ginger oil, pickled cucumber, remoulade, golden fried mantou buns (10 pieces)

Antipasti board V / GFO* / DFO* / SFF \$55

House-made pickled & marinated vegetables, marinated mt zero olives, fresh bread & dips

Dessert board V / VG / GF / NF / H / DF / SFF \$55

Chocolate ganache, assorted flavours of macarons, mini mousse cups, sweet filled mini cones



SUBSTANTIAL SNACKS

Minimum order of 20 each

Roasted Calabrese broccoli, chimichurri, soured cream, bbq seasoning V / VGO* / GF / SFF	\$9
Sweet potato, turmeric & coconut curry, pan fried rice gnocchi, green mango salad GF / DF / SFF	\$9
Roast pork belly, black jasmine rice & smoked hock adobo, garlic oil, kaffir lime GF/ DF /SFF/NF	\$10
Grilled Korean chicken, glass noodles, peanuts, shallot & herb salad, nuoc cham GF / DF / SFF	\$11
Slow cooked beef shin, rendang glaze, cauliflower rice, peanuts & toasted coconut GF / SFF	\$12
King prawn, black pepper butter, garlic buttered egg noodles, chive & saduchi NF	\$12

FOOD STATIONS

Select two or more food stations to serve your group of 50+ in the Wine Garden.

Observe as our dedicated chef prepares your chosen dishes. *Minimum 50 guests and two stations*

For smaller groups, we offer burgers, steamed bao, grilled yakatori items and the fried rice and noodle box options. These items will be prepared in our kitchen and circulated by waitstaff. *Minimum order of 25 pieces per option*

CHARCUTERIE, CHEESE & ANTIPASTI TABLE

Assorted cured meats, local & international cheeses, marinated vegetables, pickles, chutneys, mustards & breads

150g	\$19 each
200g	\$24 each

FRESHLY SHUCKED OYSTER BAR

Minimum of 4 dozen per order

The best seasonal oysters available, with house-made condiments	\$35 per dozen
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BURGER STATION

Served on brioche sliders	\$8 each
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The old school: grass fed beef pattie, jack cheddar, pickles, onion, tomato ketchup

Manila thrilla: chopped pork belly, Filipino brown sauce, pickled papaya

Cereal chicken: cornflake fried free-range chicken, bulldog sauce, kewpie

How ya bean: spiced bean fritter, coriander & lime mayo, pickled cucumber

BAO STATION

Served in steamed bao buns

\$6 each

“KFC”: Korean fried cauliflower: toasted sesame, spring onion, kewpie

Roast pork belly: black pepper butter glaze, pickled cucumber, coriander

Korean BBQ chicken: grilled free-range, thai herbs, green mango roast peanuts

Tempura market fish: Kewpie & yuzu dressed cabbage salad

YAKATORI GRILL

A selection of skewered meats and vegetables grilled over charcoal with sauce/s

\$5 each

Free range chicken thigh, toragashi seasoning, kewpie mayo

Slow cooked pork belly, Korean bbq glaze, toasted sesame

Organic grass-fed beef, soy, garlic & ginger

King oyster mushrooms, roasted miso butter



FRIED RICE & NOODLE STATION

Chef Rod's special chicken fried rice, soy omelette, spring onion

\$5 each

Pan fried rice gnocchi, eggplant xo, toasted sesame, leek

Wok tossed egg noodles, spiced pork mince, fried garlic & spring onion

Seafood fried rice, fragrant black jasmine, king prawns, squid & blue swimmer crab

Dessert Grazing Table

Assorted desserts per the seasonal menu, eg fruits, pastries, chocolates & macarons

\$9 per person



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).

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.