

## CATERING OPTIONS

Give your screening a special touch with our delicious chef-prepared meals; all cooked on site.

We can cater to the following dietary requirements:  
Vegetarian, vegan, and gluten free\*.

Cinema Nova spaces available for your function:

### 1) In-Cinema

- Your selection of dining and beverage options served before and/or during the film

### 2) Cinema Nova Bar (100 max capacity. Minimum spend required)

- Socialise in our elegant bar before or after your screening
- Serve our tapas selection to your guests
- Start a bar tab w/ drinks from menu

### 3) Bar Theatrette (40 max capacity)

- Mingle in a private theatrette within our bar area before/after your screening.
- Serve our tapas selection in an intimate setting

Bar spaces are unavailable for hire Fri/Sat after 4 pm and Mondays.



#### Terms and Conditions

- Final catering orders and numbers must be sent to the groups manager 10 days prior to the event
- No outside food or drink is to be brought into Nova
- No refunds on pre-paid food and wine
- Alcohol not drunk on premises must not be taken off Cinema Nova premises
- Food and beverage availability/price is subject to change without notice
- Alcohol can only be served by RSA certified Nova staff

#### Catering Options:

High Tea in-cinema package \$25.50 pp

- A selection of fresh cakes and finger food
- One drink – Either alcoholic or non-alcoholic

1 Course Deluxe in-cinema package \$25.50 pp

- A selection of tapas
- One drink – Either alcoholic or non-alcoholic

3 Course Deluxe in-cinema package \$45.50 pp

- A selection of tapas
- One main course selection
- One famous Nova choctop
- Two drinks – Either alcoholic or non-alcoholic

Five piece tapas package \$16.00 pp

- Your choice of 5 tapas from the tapas selection menu

Movie Munchies \$6.00 each

- Small popcorn + small soft drink
- Small popcorn + vanilla choctop

#### High Tea Menu

Served in High-Tea in-cinema package

- Brioche with house-cured salmon, avocado mousse and watercress
- Jamon and grana padano on pan con ajo
- Zucchini frittata with spiced yogurt (v)
- A variety of house made sweets

Your selection of one drink:

- Pimms Cup Cocktail
- Sparkling Wine
- Iced Tea
- Hot Tea (English Breakfast, Earl Grey, Green, Peppermint, Chamomile, Lemongrass and Ginger)

\*Please note that the High Tea menu cannot be made Vegan nor Gluten Free.

#### Tapas Selection Menu

Served in 1 Course + 3 Course Deluxe in-cinema package OR  
Choose 5 for the Five piece tapas package

- **Nova salad wrapped in apple (GF, V)**  
Rocket, goat's cheese, walnut, quince paste & truffle Sauce
- **Spicy patata brava (GF, V)**  
Served with rosemary aioli & spicy tomato sauce
- **Wild mushroom croquette (V)**  
Creamy béchamel, field & porcini mushrooms
- **Zucchini Frittata (V)**  
Ricotta, manchego & spicy yogurt
- **Jamon Bocadillo**  
Jamon & parmesan on ciabatta
- **House-cured smoked salmon**  
Served on rye crisp with avocado mousse

#### Main Course Selection Menu

Served in 3 Course Deluxe in-cinema package

All main courses are served with hot chips & salad

- **Nova Cheese Burger**  
Beef patty w/ special sauce, pickled zucchini, onion & cheese
- **Slow-cooked lamb slider**  
w/ cumin yogurt, mint marinated feta, onion and cos lettuce
- **Beer battered fish and chips**  
Flake & beer battered chips
- **Vegetarian Lasagne (V)**  
Spinach ricotta, wild porcini mushrooms & Napoli sauce

#### Drinks Menu

Alcoholic Beverages \$9 per glass

- Domain Barossa Shiraz or Quartier Pinot Noir
- Ana Sauvignon Blanc or Red Claw Pinot Gris
- Sparkling Wine
- Napoleone Cider (Apple or Pear)
- Mornington Pale Ale
- Coburg Lager
- Cavalier Brown Ale

Non Alcoholic \$4 each

- Coke, Sprite, Lift, Coke Zero, Water