



M.I.M
by 1821

Functions &
Private Dining

mimby1821.com.au mim.reservations@universalhotels.com.au (02) 8080 7070

THE SPACES



Ground Floor

Capacity: 120
Setup: Sitdown
Facilities: Booth seating; audio visual equipment

Our spectacularly appointed venue is available to hire for our special event.

Mezzanine

Capacity: 40 / 100
Setup: Sitdown / Canape
Facilities: Private bar; extended dining table; separate booths; outdoor terrace; DJ booth

The mezzanine is configurable as a private dining space or for a canape style event. Overlooking the restaurant and with a fully serviced bar, it is suitable for intimate events.



Terrace

Capacity: 20 / 40
Setup: Sitdown / Canape
Facilities: Smoking area; lounge seating

Overlooking Pitt Street, M.I.M by 1821's terrace is the perfect space to host a private & intimate function.



CANAPES

\$3.5 Per Piece

Crostini with:

- Tarama and trout roe (DF, possible GF)
- Fava and fried chickpeas (Vegan, DF, possible GF)
- Melitzana, cherry tomato and red onion (Vegan, DF, possible GF)
- Tirokafteri, parsley and chilli oil. (Vegetarian, possible GF)

Beetroot and chickpea keftedes with tahini (Vegan, GF)

\$5.00 Per Piece

- Sydney rock oysters with seaweed mignonette (DF, GF)
- Ouzo Cured salmon with Cucumber, dill, Greek yoghurt and squid ink
- Fried spanakopita wonton (V)
- Kataifi Wrapped with Feta Cheese with white truffle honey [V]
- Spanakorizo Arancini [V]
- Grilled Octopus with Potato Skordalia, roast pearl onions. [GF]
- Pork and beef keftedes, greek yoghurt. (GF)
- Sheftalia - char grilled pork meatballs with yoghurt dressing (GF)
- Lamb kalamakia - lamb backstrap with paprika, garlic and oregano (GF)
- Chicken kalamakia - chicken breast with lemon, thyme and ladolemono (GF)

Substantials

\$8.00 Per Piece

- Yayia Chips with feta and oregano [V] [GF]
- Lamb gyros, roast lamb, tomato, onion, tzatziki and chips in Pita.
- Beef cheek Giouvesti, braised pearl onions

Dessert

\$4.50 Per Piece Minimum 20 pieces

- Ravani - Soaked semolina and orange cake.
- Loukomades - Honey doughnuts with cinnamon.
- Galaktoboureko cannoli - Custard filled filo cannoli.
- Walnut baklava

Please submit all orders in writing. Minimum 7 business days prior to the function date.
Minimum order 30 pieces of each item, minimum order of 5 items. Menus are subject to change.

Minimum spends apply. Please note a 10% service charge applies to all group dining of 10 or more.



M.I.M BY 1821 TRAPEZI MENUS

DESIGNED TO SHARE. WHOLE TABLE ONLY
Minimum of 4 guests

AGIA ANNA TRAPEZI \$85

MARINATED KALAMATA OLIVES [gf/vegan]

Rosemary, garlic, chilli

TARAMA [df/gf]

Salted cod roe dip, bottarga

TIROKAFTERI [v/gf]

Spicy red pepper and feta dip, housemade chilli oil

SPANAKOPITA [v]

Wild green, leek and feta pie

GEMISTA [gf/v]

Vine tomatoes stuffed with roasted vegetable rice, chilli oil, feta

PORK KALAMAKIA [gf]

Marinated pork neck skewers, tzatziki, lemon

SLOW ROASTED LAMB SHOULDER [gf]

Tzatziki, lemon

MAROULI SALAD [gf/v]

Iceberg lettuce, shallots, dill, feta

PATATES [gf/vegan]

Lemon roasted chat potatoes, rosemary, oregano

BAKLAVA ICE CREAM SANDWICH [v]

Pistachio baklava, pistachio gelato and cinnamon syrup

PSAROU TRAPEZI \$125

MARINATED KALAMATA OLIVES [gf/vegan]

Rosemary, garlic, chilli

TARAMA [df/gf]

Salted cod roe dip, bottarga

TIROKAFTERI [gf/v]

Spicy red pepper and feta dip, housemade chilli oil

SPANAKOPITA [v]

Wild green, leek and feta pie

SAGANAKI [gf/v]

Vlahotiri cheese, ouzo, oregano, lemon

POACHED SALMON [df]

Nori, capers, squid ink aioli, pickled shallots served with toasted lagana bread

PORK KALAMAKIA [gf]

Marinated pork neck skewers, tzatziki, lemon

SLOW ROASTED LAMB SHOULDER [gf]

Tzatziki, lemon

BARRAMUNDI [df/gf]

Vine leaves, fresh herbs, garlic, ladolemono, crispy capers

VILLAGE SALAD [gf/v]

Vine tomatoes, cucumber, onion, olives, feta

PATATES [gf/vegan]

Lemon roasted chat potatoes, rosemary, oregano

BAKLAVA ICE CREAM SANDWICH [v]

Pistachio baklava, pistachio gelato and cinnamon syrup

BEVERAGE PACKAGE

SPARKLING WINE

NV VIGNA SANCOL PROSECCO, TREVISO IT

WHITE WINE

2020 MYLONAS ESTATE ASSYRTIKO, ATTICA, GR

2020 HAPPS ESTATE 'FIELDS OF GOD' CHARDONNAY, MARGARET RIVER AUS

RED WINE

2020 THYMIPOULOS ESTATE 'YOUNG VINES', XINOMAVRO, NAOUSSA, GR

2020 MITRAVELAS ESTATE 'RED ON BLACK' AGIORGITIKO, NEMEA, GR

ROSE WINE

2021 DOMAINE SKOURAS AGIORGITIKO/MOSCHOFILERO, PELOPONNESE, GR

DESSERT WINE

NV COOPERATIVE OF SAMOS, MUSCAT A PATTI GRAIN, SAMOS, GR

BEERS

HAHN SUPER DRY, AUS

YOUNG HENRYS NEWTOWNER, AUS

KIRIN, JAPAN

HEINEKEN, NE

LITTLE CREATURES, PALE ALE

KOSCIUSZKO, AUS

COCKTAILS

KAHLUA ESPRESSO MARTINI

ABSOLUT PORNSTAR MARTINI

SPIRITS

WYBOROWA, POLAND

BEEFEATER, ENGLAND

JOHIE WALKER BLACK, SCOTLAND

JACK DANIELS, USA

COFFEES AND TEAS

T2 TEA

LAVAZZA COFFEE

GREEK COFFEE

f M.I.M by 1821

ig mim_by_1821

M.I.M

by 1821

107 Pitt Street, Sydney NSW 2000
mim.reservations@universalhotels.com.au
mimby1821.com.au
(02) 8080 7070