

CATERING OPTIONS

MENU 1 – SAUSAGE SIZZLE – \$18 PER PERSON

- Gourmet sausages
- Caramelised onions
- Fresh bread rolls
- Mixed Salad
- Traditional accompaniments

MENU 2 – FETTUCINE MEATBALL BOLOGNAISE – \$20 PER PERSON

- Beef Meatballs
- Fettucine pasta
- Chunky tomato and herb bolognaise
- Long French baguettes, sliced
- Mixed Salad

MENU 3 – FETTUCINE MIX BOLOGNAISE – \$25 PER PERSON

- Beef Meatballs
- Large Bowl of Vegetarian Meatball OR Vegan Meatball – please advise
- Fettucine pasta
- Chunky tomato and herb bolognaise
- Long French baguettes, sliced
- Mixed Salad

MENU 4 – SAUSAGE SIZZLE & FETTUCINE MIX BOLOGNAISE – \$30 PER PERSON

- Gourmet sausages with caramelised onions
- Beef Meatballs
- Large Bowl of Vegetarian Meatball OR Vegan Meatball – please advise
- Fettucine pasta
- Chunky tomato and herb bolognaise

- Fresh bread rolls & Long French baguettes, sliced
- Mixed Salad
- Traditional accompaniments

MENU 5 – ENTRÉE, MAIN AND DESSERT – \$38 PER PERSON

Please note that when you select Menu 5, you must also select a Sydneysider Premium or Spirits Bar package.

To start;

- Sweet potato & roasted cashew dip, hommus, crudités, array of breads and water crackers

Buffet;

- Wagyu beef skewers with smoky BBQ dipping sauce OR Lamb Backstrap skewers with mint jus – please advise
- Shredded roast chicken
- Fresh coleslaw, with tangy dressing
- Mixed leaves with cucumber, red onion and tomatoes
- Flatbreads and rolls
- Traditional accompaniments

Dessert;

- Chocolate chip cookies and assorted sweet treats

ADDED ITEMS – \$5 PER PERSON

Selection of popular items to add to your menu

- Chicken tikka on cucumber with mint and raita
- Peeled prawns with lime & tequila mayonnaise
- Seasonal fruit platter & yoghurt dip