

# eat DRINK

CATERING EVENTS STYLING

## NIGHT MARKET

### FOOD STATIONS

'The show must go on!' We love a bit of theatre at eat drink. Not only do our food stations look fab, they are fun; a dynamic way for your guests to try different dishes & a great way for us to entertain you. Each station is themed & has one or two chefs to cook & talk your guests through the dishes, helping them to create one exactly to their liking.

If you feel the menus don't meet your needs then have a chat with us, we are happy to tailor them to your requirements.

### GOURMET BBQ

In the best Aussie tradition. A sizzling bbq with all the favourites!

Our standard gourmet bbq is a mix & match affair & includes three choices from the barbie plus the extras

- steak sangas; marinated rib-eye popped in a bap, caramelised onion, aioli, buttercrunch lettuce, swiss cheese, heirloom tomatoes
- baby pork & veal sausages with sage garlic & lemon
- lemon, garlic and thyme chicken sticks, rocket mayo
- balinese chicken satay kebabs, lime peanut coriander dip
- fresh local prawns marinated in garlic, lemon, chilli, herbs
- quick fry thai squid, tossed in soy, chilli, lime, coriander, ginger
- bbq barramundi or snapper skewers, dill & lemon tartare
- haloumi, zucchini & lemon rosemary skewers
- polenta, cherry tomato & capsicum skewers

### SERVED WITH

Shoestring fries OR classic potato salad, creamy horseradish dressing chargrilled hot buttered corn in the husk red slaw OR country garden salad mustards & sauces; tomato, our own southwest smokey bbq, mayonnaise.

## MILK BAR

All the favourites from your local milk bar with a fresh gourmet twist

### PICK A BURGER

- chicken schnitzel; panko crumbed chicken, rocket, lemon mayo
- 'everything but the kitchen sink'; cheese burger with DIY extras;
- tomato, beetroot, bacon, lettuce, onion; mustard mayo
- classic hot dog, caramelised onion, cheese, mustards, tomato sauce
- beer braised pulled pork, piquant pickled carrot & hot mustard mayo and fennel spiced pork scratchings on the side
- fish butty; crispy snapper, iceberg shred, pickled radish, popped capers,
- lemon mayo

### PLUS TWO MORE

- snapper or calamari; panko crumbed, caper tartar, lemon squeezes
- pineapple fritters & potato scallops; fresh pineapple fritters, red rascal
- spuds, thinly sliced, golden batter, spiced salt
- 'lemon curd' doughnut; savoury doughnut filled with lemon and sage
- mascarpone, pink pepper and sea salt sprinkle
- popcorn prawns, a cone full of crispy battered prawns, zinger mayo

### SERVED WITH

A choice of green salad with cucumber, snow peas & asparagus OR wild rocket, pear and parmesan & fries of course!

## CURRY HOUSE

Aromatic delights from the east. All available as vegetarian; we make our curries mild, but knowing some like it hot we have plenty of spice on the side for guests to spice it up. Choose two, one will also be served as a vegetarian providing three in total.

- thai green chicken
- red chicken curry
- butter chicken
- beef vindaloo
- beef or lamb korma
- beef massaman
- Sri-Lankan fish curry served with

Steamed jasmine rice, turmeric and cardamom infused rice, house-made naan, poppadoms, coconut dusted banana, mango chutney, cucumber mint raita, chilli, coriander, spiced peanuts & lime.

## MOROCCAN TAGINE

Exotic flavours of the spice market

- North African lamb cinnamon & prune tagine
- chicken, saffron, tomato & apricot tagine
- pumpkin, eggplant, cranberry & pea tagine

## SERVED WITH

Jewelled couscous (pine nuts, herbs, pomegranate, cranberries, saffron, apricots & orange), jasmine rice, house made flat breads & accompaniments: minted yoghurt, chilli, fresh herbs, tabouleh, harissa, roasted almonds.

## TAQUERÍA

South of the border (down Mexico way)

Soft taco with two fillings, your choice

- sizzling fajita beef, tomatillo salsa
- pulled pork, mojo marinade, pineapple salsa
- chicken escabeche, spicy peanut mole
- salsy snapper, fennel & lime slaw
- salt & pepper squid cuba style, mojito mayo

### SERVED WITH

Havana bbq rum ribs; chilli corn, lime & black pepper butter; mexican jumping beans & toppings of guacamole, queso fresco, jack cheese, coriander, jalapenos, spring onion, iceberg and corn chips on the side.

## PASTA CUCCINA

Our favourites from Italy

Penne & tagliatelle with a choice of three sauces

- tomato fresca; fresh ripe tomatoes, tossed with lemon zest, garlic, extra virgin olive oil
- sage and thyme cream infusion with white wine
- rocket, parsley and toasted walnut pesto
- oxtail ragu; slow cooked with red wine and herbs, melt in the mouth
- alio olio; extra virgin olive oil, garlic, chilli

with accompaniments to make it your own

- Verde; rocket, basil, parsley, artichoke hearts, capers, sautéed mushrooms, blistered cherry tomatoes
- picante; olives, chilli, anchovy, lemon
- carne; crispy pancetta, sautéed chicken
- formaggio; parmesan, fetta, ricotta

### SERVED WITH

Ciabatta and a wild rocket, treviso, & radicchio salad.

## SINGAPORE NOODLES

The best of a night noodle market cooked to order over an open flame

Hokkien noodles wok flashed with your choice of:

- beef, beef, chicken or prawn
- a selection of asian vegetables; garlic, ginger, shallots, beans, wombok,
- bamboo, baby corn, oyster mushrooms, broccoli, bok choy, snow peas,
- cauliflower, bean shoots, red capsicum

## FINISH OFF

Finish with satay sauce, Singapore black bean sauce, or chilli, lime & soy & top with crispy crunchy bits to finish your dish

- peanuts
- crispy fried shallot
- prawn crackers
- coriander
- extra lime squeezes and chilli

served in bamboo boats, noodle boxes or rice bowls.

## CLASSIC CARVERY

The best of an old fashioned Sunday roast with a little something extra

Choice of two

- peppered beef fillet cooked medium, dijonaise or horseradish
- melting lamb roast, rosemary, garlic, onion jam
- slow cooked Bangalow pork shoulder rubbed in fennel sage & garlic, homemade apple sauce
- classic roast chicken & stuffing; thyme, bacon, walnut & lemon, served with aioli

## SERVED WITH

- soft little rolls, with pickles & sauerkraut
- rocket, red onion, fennel & parmesan salad
- crispy roast chats tossed with rosemary OR baked baby potatoes topped
- with bacon & sour cream.

## YUM CHA BAR

Stacks of bamboo steamers aloft steaming woks, fragrant, delicious

Choose three

- pork or spiced tofu san choy bow, baby cos lettuce cups
- pork & prawn dim sims
- steamed chicken & coriander or mushroom & water chestnut
- dumplings beef, ginger and mushroom pot sticker dumplings
- trio of spring rolls; peking duck, crab & corn, vegetarian, with yum cha sauces

### SERVED WITH

Green mango salad, asian herbs, shallot, chilli, snow pea, bean shoots, lime & lemongrass infused rice & sriracha, kewpie mayonnaise, ginger, soy, sweet chilli, & lime squeezes for the fire lovers there is our flaming hot hot hot chilli oil .

## MEXICAN CHIPOLTE GRILL

A Mexican fiesta cooked to order, we embrace the smoky deliciousness of a Mexican barbeque full of colour, flavour and market fresh ingredients.

Our standard Mexican chipotle grill is a mix & match affair, including three choices for the grill plus accompaniments

- fajita beef, caramelised onion, mustard mayo
- chihuahua sausages - baby spicy pork hot dogs, in a baby bun
- tequila chicken sticks marinated in moonshine & lemon, smoky salt sprinkle
- garlic chilli prawns with lime and Mexican spices
- salsa marinated snapper on lemongrass or sugarcane skewers, lime & coriander tartare
- whole local baby squid- skewered, french fries, corona & lemon mayonnaise on the side
- spicy quinoa, blackbean & corn burgers

### SOFT TACOS & SERVED WITH

Mix & match toppings of chop chop lettuce, guacamole, tomatilla salsa, queso fresca, jack cheese, chilli sauce, mojito mayo, coriander, jalapenos with Mexican rice, beans, chilli and coriander hot buttered corn on the cob.

We know that not everyone loves a hot tamale, all our dishes can be tailored to suit your tastebuds & we always keep a little fire on the side for those who want to spice things up.

## SPANISH TAPAS & PAELLA BAR

### Paella choose one

• fisherman's; the smoky kick of chorizo, local prawns, squid, mussels & Spanish mackerel. saffron aioli

OR

• Valencia; saffron, rabbit or chicken, chorizo, garden peas & broad beans. Parsley, lemon & garlic aioli

OR

• heirloom; pearl turnips, garden peas, purple heirloom carrots, baby beetroots, heirloom truss tomatoes. Beetroot aioli

### Tapas choose two

- patatas bravas; crispy fried potatoes, hazelnut alioli & chilli sauce
- croquetas, house-made potato croquettes, serrano ham & manchego cheese centres
- crispy roast pork belly, braised fennel & green apple salsa
- S&P squid, smoked salt & paprika, crispy fried, lemon squeezes & classic aioli
- albondigas en salsa; beef & pork meatballs, saucy little morsels
- crisp crumb cumin chicken, red capsicum jam
- tortilla española; Spanish omelette of potato, egg, lemon thyme, & manchego

### SERVED WITH

Spanish chopped salad, red onion, iceberg, capsicum, tomato, carrot, herbs, lemon and extra virgin olive oil dressing, aioli & chargrilled garlic toasts.