

TEXAS BARBECUE PLATTER

PICK 2 MEATS AND 3 SIDES \$40 PER HEAD

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MEAT

Pulled Borrowdale Pork

Sliced Beef Brisket

Pulled Lamb Shoulder

Sliced Pork Belly

Homemade Pork Chorizo, Jalapeno and Cheese Sausage

Baby Back Pork Ribs
(+5 per head)

BBQ Chicken Quarters

SIDES

Texas Barbecue Platter served with a selection of breads/rolls, house pickles, a selection of condiments (mustard, BBQ sauce, hot sauce)

Smoked Tex-Mex Beans

Mac 'n' Cheese

Tangy Coleslaw

Spicy Potato & Corn Salad

BBQ Corn Salad

Frank's Mashed Potato Salad

INCLUSIONS

Prices include disposable plates and cutlery served buffet style. For sit down plated events staffing will be quoted upon request.

Minimum \$2,000 spend on all private functions.

CANAPES

PICK 3	\$22
PICK 4	\$28
PICK 5	\$34
PICK 6	\$40

<h2>SLIDERS</h2>	<p>PULLED PORK SLIDERS with apple & fennel slaw</p> <p>PULLED BEEF SLIDERS with pickles and coleslaw</p>
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<h2>TACOS</h2>	<p>PULLED PORK CARNITAS SOFT SHELL TACOS with guacamole, tomatillo salsa, pickled onion</p> <p>PULLED LAMB ADOBO SOFT SHELL TACOS, with guacamole, tomatillo salsa, pickled onion</p>
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<h2>RIBS, WINGS & SKEWERS</h2>	<p>LAMB RIBS with garlic yoghurt +\$4</p> <p>BABY BACK PORK RIBS +\$4</p> <p>SMOKED GARLIC PRAWN SKEWERS</p> <p>CHICKEN WINGS with buffalo sauce/Alabama white sauce</p>
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<h2>VEGETARIAN</h2>	<p>PULLED JACKFRUIT SLIDER with apple & fennel slaw (V)</p> <p>HALOUMI AND VEGETABLE SKEWERS</p> <p>MINI CORN FRITTERS with spicy tomato salsa</p>
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<h2>INCLUSIONS</h2>	<p>The above prices include food only. Staffing is charged extra to walk around canapés at a charge of \$30 per staff member.</p>
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Dessert options available on request. Minimum \$2,000 spend on all private functions

TEX MEX PLATTER

(DESIGNED FOR SHARING BETWEEN 8-10 PEOPLE)

PICK 2 MEATS AND 3 SIDES \$40 PER HEAD

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MEAT

- Sliced Beef Brisket
- Beef Cheek Barbacoa
- Lamb Adobo
- Pulled Pork Carnitas
- Flame-grilled Chicken Adobo
- Homemade Pork Chorizo, Jalapeno & Cheese Sausage
- Pulled Jackfruit "Carnitas"
- Sweet Potato & Black Bean

SIDES

- South of the Border Corn Salad
- Barbecue beans
- House made Guacamole
- Salsa de Carmen (house made tomato salsa)
- Mexi rice
- Zesty slaw

SERVED WITH

Warm tortillas, house pickles, selection of condiments (salsa, Cholula hot sauce, chipotle mayo)

Dessert options available on request. Minimum \$2,000 spend on all private functions