

FUNCTION MENU

GRAZING TABLE

\$19PP

Our grazing table is designed for informal get-togethers with food that can be easily shared. We are happy to customise the table to suit your dietary requirements. Our friendly staff can assist you build your menu featuring a selection of cured meats, artisan cheeses, olives, dips, breads and crackers.

CANAPE MENU

\$28PP: 2 CANAPES + 4 HOT FINGER FOOD

\$32PP: 3 CANAPES + 3 HOT FINGER FOOD + 1 SLIDER

\$37PP: 4 CANAPES + HOT 3 FINGER FOOD + 2 SLIDERS

CANAPE

MEXICAN LETTUCE CUPS smoky bean, tomato chilli salsa, avocado crema, coriander **GF, V, VG**

HOT SMOKED SALMON CROSTINI crème fraîche, smoked salmon roe, shallot

PROSCIUTTO ROLLS pear, saba glaze **GF**

PEA AND CRISPY BACON BLINIS radish **VO**

TRUFFLE SALAMI BITES rustic bread, cornichon

HOT FINGER FOOD

MUSHROOM & PEA ARANCINI lemon aioli **V**

MEATBALLS tomato sugo

PORK CHIPOLATAS jalapeño and peach hot sauce **GF**

CRUMBED FISH GOUJONS tartare sauce

JALAPENO CHEESE BOMBS chilli mayo **V**

HERB BATTERED PRAWNS salsa verde, lemon

LAMB KOFTAS baba ganoush, Aleppo pepper oil **GF**

SLIDERS

WAGYU BEEF american mustard, pickle, comeback sauce

BUTTERMILK CHICKEN jalapeño, chilli mayo, slaw

CHICKPEA PATTIE vegan aioli, beetroot, lettuce **V, VG**

vegetarian : V Vegan: VG Gluten free: GF Vegetarian Option: VO

Our Grazing Table & Canapé options require payment 7 days prior to booking. Payment can be made via MOTO over the phone, in-house or via Direct Bank transfer.

THE CRICKETERS

BALMAIN

GROUP DINING MENU

A seasonal group menu, designed to share. Take the stress out of ordering, pull up a pew and enjoy time with mates.

Designed for groups of 10 or more, required for group bookings over 15.

\$50 PER HEAD FOR 2 COURSES

\$60 PER HEAD FOR 3 COURSES

ON ARRIVAL

GRILLED GARLIC BREAD, herbed garlic butter **v**

WARM MARINATED OLIVES, garlic, lemon and sage **v, VG, GF**

ENTREE CHOOSE TWO DISHES

HUMMUS PLATE ried chickpeas, smoky paprika oil, za'atar crispy bread **v, VG | GFO**

FALAFELS baba ganoush, tomato and onion salsa, pickled chilli, Aleppo pepper oil **v, VG, GF**

GUAC + CHIPS guacamole, corn chips, pico de gallo, pickled chillies, coriander **v, VG, GF**

CRICKETERS HOT WINGS lemon aioli **GF**

MAINS CHOOSE THREE DISHES

GRASS-FED SIRLOIN STEAK seasonal accompaniments, gravy **GF**

CHARGRILLED BARRAMUNDI FILLET salsa verde, lemon, seasonal accompaniments **GF**

LAMB KOFTA SKEWERS grilled flatbread, hummus, tomato, cucumber, slaw, turnip pickle

RAVIOLI SPINACH & RICOTTA porcini and truffle cream, baby spinach, parmesan, gremolata **v**

CHICKEN CAESAR SALAD fried chicken tenders, cos lettuce, crispy bacon, garlic croûtons, shaved parmesan, sliced radish, caesar dressing

SIDES CHOOSE TWO DISHES

SEASONAL VEGETABLES garlic + herb butter **v, VGO, GF**

STRAIGHT CUT CHIPS lemon aioli **v, VG, GF**

SLAW buttermilk dressing, dill **v, VGO, GF**

MASHED POTATO garlic butter **v, GF**

DESSERT CHOOSE ONE DISH

STICKY DATE PUDDING caramel sauce, whipped cream

PAVLOVA seasonal fruit, whipped cream **GF**

Our Group Dining menu requires a minimum of 48 hours' notice. A deposit of \$10pp is required to secure booking and can be made via MOTO over the phone, in-house or via Direct Bank transfer.

We take dietary requirements & allergies very seriously. Please inform us at the time of booking of any requirements you may have and we will do our utmost to accommodate.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst we cannot guarantee that our food will be allergen free, we do offer:

gluten free (GF), gluten free option (GFO), vegetarian (V), vegan (VG), vegan option (VGO).

Menu is subject to change due to the availability of seasonal produce.

A surcharge of 15% will apply on public holidays.

THE CRICKETERS

BALMAIN