



CHICKEN & SONS

OUR CATERING MENU IS

FOR GROUPS OF 20 OR MORE

FOR SMALLER GROUPS PLEASE ORDER FROM
OUR REGULAR MENU AT ANY TIME.

ALL THE FOOD AT CHICKEN AND SONS IS COOKED & PREPARED IN HOUSE WITH CARE BY QUALIFIED CHEFS (NOT COOKS) WE PRIDE OURSELVES ON USING ONLY THE BEST SEASONAL INGREDIENTS. WE ARE BEHOLDEN TO THE MARKET, DUE TO THIS REASON OUR MENU IS OFTEN SUBJECT TO CHANGE.

WE CAN CATER IN THE OFFICE OR @
YOUR HOME BUT WE ARE ALSO AVAIL-
ABLE FOR POP UPS, WINE DINNERS,
FESTIVALS & PRODUCT LAUNCHES &
STAFF PARTIES

SHORT NOTICE
NO PROBLEM
CALL US NOW

NEED A VENUE?

CHICKEN AND SONS CATERS FOR
EVENTS AND PARTIES (BIG OR SMALL)
AT THREE OF OUR VENUES.

SOMETHING IN MIND?

IN ADDITION TO THE MENUS IN THIS BRO-
CHURE OUR QUALIFIED CHEFS ARE MORE
THAN HAPPY TO WORK WITH YOU TO CRE-
ATE A BESPOKE MENU THAT WILL SUIT
YOUR TASTE AND BUDGET.

TO FURTHER DISCUSS
YOUR REQUIREMENTS.

PLEASE CALL 0427 140006

EMAIL party@chickenandsons.com
or MESSAGE US ON FACEBOOK

TO FIND OUR MORE ABOUT OUR
VENUES & GALLERY GO TO
www.chickenandsons.com

NEED CATERING ?



**CHICKEN
& SONS**

EST. IN OUR KITCHEN

LUNCH/DINNER BANQUET

\$25 PER PERSON (MINIMUM 20 GUESTS)

1/4 CHICKEN (FRIED, JERKED OR SEASONED)

YOUR CHOICE OF ANY 3 SIDES (HOT OR COLD)

A HOUSE SELECTION OF SAUCES

HOT SIDES

CAVIAR TASTE ON A 'BAKED BEAN' BUDGET

CHORIZO & PULLED PORK BEANS, TOMATO, HARICOT, MOLASSES, THYME, BBQ SAUCE (gf)

TRUFFLED MAC 'N' CHEESE

'THE CHICKEN AND SONS CLASSIC', THREE CHEESE BECHAMEL, MACARONI, WHITE TRUFFLE OIL (v)

ALL MASHED UP

DESIREE MASH, BUTTER, CREAM, GARLIC, GIBLET GRAVY

GREENS WITH ENVY

SAUTEED MARKET GREENS, PECORINO, SALSA VERDE, LEMON & FRESH MINT (v, gf)

SPROUT ON THE TOWN

BBQ BRUSSEL SPROUTS, LENTILS, PARSLEY, BOURBON GLAZED BACON, ANCHOVY MAYO (gf)

MI-SO HONEY

CARAMELIZED CARROTS, SWEET POTATO, MISO, HONEY, SUMAC, PUMPKIN SEED & SESAME (v, gf, vg)

COLD SIDES

THE AUSSIE HIPSTER

QUINOA, BROWN RICE, KALE, CHICKPEA, CHARRED BROCCOLI, COFFEE GRANOLA, AVOCADO & VEGEMITE DRESSING (v, gf, vg)

CAULIFLOWER COLLAPSE

ZA'ATAR ROASTED CAULIFLOWER, PEARL COUS COUS, CARAMELIZED PEAR, PICKLED RAISIN, GOATS CURD, MINT (v, gf)

SLAW 'N' ORDER

KALE, CABBAGE & SPROUT SLAW, CAPER, CORNICHON, FINE HERB & MUSTARD VINAIGRETTE (v, gf, vg)

ORANGE IS THE NEW BLACK

FENNEL, BLACK OLIVE, ORANGE, SPINACH, BLACK BEAN, MINT & CITRUS VINAIGRETTE (v, gf, vg)

IT'S FULLY SICK

SMOKED EGGPLANT, DATE, WHOLEMEAL BURGHUL, PARSLEY, CHICKPEA, PICKLED GREEN PEPPERS, FALAFEL CRUMB & TAHINI DRESSING (v)

'JUAN' IN A MILLION

BROWN RICE, CHARRED CORN, CORIANDER, AVOCADO, BLACK BEAN, TORTILLA CHIPS & CHIPOTLE DRESSING (v, gf)

ADD AN EXTRA MAIN FOR \$10 PER PERSON

**BBQ BEEF BRISKET
SMOKED PORK BUTT
SLOW ROASTED LAMB SHOULDER**

BURGER BANQUET

\$26 PER PERSON (MINIMUM 20 GUESTS)

(ALL OUR BURGERS INCLUDE FRIES & MAC 'N' CHEESE)

SIGNATURE BUTTERMILK FRIED

BUTTERMILK BREAD, RED CABBAGE SLAW, CHIPOTLE AIOLI, AMERICAN CHEESE & HOUSE PICKLES

THE ROYALE WITH CHEESE

HAND GROUND BRISKET AND CHUCK PATTIE, DOUBLE AMERICAN CHEESE, GLAZED DOUBLE BACON, SECRET BURGER SAUCE, HOUSE PICKLES

THE MOTHERCLUCKER

SPICED CHICKEN BREAST, LETTUCE, BACON, TOMATO, C&S MOTHER-CLUCKER HOT SAUCE & TORTILLA CRUMB



BREAKFAST

THE CONTINENTAL

\$15 PER PERSON (MINIMUM 25 PEOPLE)

SEASONAL FRUITS, A SELECTION OF PASTRIES & CROISSANTS, SOURDOUGH, PRESERVES & BUTTER

THE BREAKFAST BUFFET

\$25 PER PERSON (MINIMUM 20 PEOPLE)

OMELETTE & 3 CHEESE WRAP
YOGHURT, FRUIT & GRANOLA POTS
SPINACH, EGG & RICOTTA TARTLETS
HAM & CHEESE MINI CROISSANTS
SMOKED SALMON & CREAM CHEESE MINI BAGELS
A SELECTION OF SEASONAL FRUIT

CANAPES

(MINIMUM 20 GUESTS)

CANAPE 25

\$25 PER PERSON

(INCLUDES ONE OF EACH)

CARAMELISED FRENCH ONION TARTLET

GRUYERE, WALNUT

JERK SPICED CHICKEN SKEWERS

CORIANDER, SCOTCH BONNET AIOLI

KING PRAWN AND LIME LEAF SKEWER

NAHM JIHM SAUCE

FENNEL & MANCHEGO ARANCINI

HOUSEMADE CHORIZO AND SAGE SAUSAGE ROLL

PEDRO XIMINEZ ONION RELISH

WAYGU MINI SLIDERS

AMERICAN CHEESE DILL PICKLE, SECRET SAUCE

CANAPE 35

\$35 PER PERSON

(INCLUDES ONE OF EACH)

PEPPERED RARE WAYGU BEEF CROSTINI

ROASTED GARLIC AIOLI, PARMESAN

FRESHLY SHUCKED SYDNEY ROCK OYSTERS

SERVED NATURAL W CUCUMBER MIGNONETTE

CARAMELISED FRENCH ONION TARTLET

GRUYERE & TRUFFLE

JERK SPICED CHICKEN SKEWERS

CORIANDER & SCOTCH BONNET AIOLI

MINI TRUFFLED MAC 'N' CHEESE

CONFIT PORK BELLY & SAGE SAUSAGE ROLL

MAPLE PICKLED RAISINS

CHICKEN AND SONS BUTTERMILK FRIED SLIDER

AMERICAN CHEESE, DILL PICKLE, CHIPOTLE AIOLI, RED CABBAGE SLAW

