



CHICKEN & SONS

EST. IN OUR KITCHEN

CANAPE \$35

[SERVING ONE PER GUEST]

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 & SAGE SAUSAGE ROLL

PEDRO XIMINEZ ONION RELISH

WAYGU MINI SLIDERS

AMERICAN CHEESE DILL PICKLE, SECRET SAUCE



CHICKEN & SONS

EST. IN OUR KITCHEN

CANAPE \$45

[SERVING ONE PER GUEST]

PEPPERED RARE WAYGU BEEF CROSTINI

ROASTED GARLIC AIOLI . PARMESAN

FRESHLY SHUCKED SYDNEY ROCK OYSTER

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 6 SAGE SAUSAGE ROLL

MAPLE PICKLED RAISINS

CHICKEN AND SONS SIGNATURE BUTTERMILK FRIED CHICKEN SLIDER

RED CABBAGE SLAW, BURGER CHEESE, PICKLES, CHIPOTLE AIOLI



CHICKEN & SONS

EST. IN OUR KITCHEN

CANAPE \$55

SMALLER BITES (CHOOSE 7)

CRISP PORK BELLY BITES, NAHM JIM SAUCE

B.L.T SHOOTERS, TOMATO JELLY, BACON CREAM, LETTUCE PUREE & CROUTON

RABBIT AND FOIE GRAS 'SAUSAGE ROLLS', SWEETCORN PUREE

FRESH CRAB, CORIANDER AND LIME CROSTINIS

SYDNEY ROCK OYSTERS, CUCUMBER & CHARDONNAY ICE

RARE BEEF SATAY, PEANUT SAUCE

TATAKI OF YELLOW-FIN TUNA, RUBY GRAPEFRUIT & BASIL

CHILLED PEA AND MINT CAPPUCCINO

MINI PRAWN COCKTAILS

FETA, WATERMELON AND PROSCUITO SKEWERS

LARGER BITES (CHOOSE 3)

MINI WAGYU BEEF BURGERS SPECIAL BURGER SAUCE

GOATS' CHEESE AND CAPSICUM MARMALADE PITHIVIERS (PASTRIES)

SUSHI AND SASHIMI WITH SOY, WASABI & PICKLED GINGER

MUSTARD AND HERB CRUMBED LAMB CUTLETS, SALSA VERDE

SALMON, PEA, FETA AND MINT FISHCAKES, HERB MAYO

BBQ DUCK RICE PAPER ROLLS, HOI SIN SAUCE

JUMBO PORK RIBS, BOURBON GLAZE

THAI STYLE LIME LEAF PRAWN SKEWERS, COCONUT, GREEN CHILLI DIPPING SAUCE

TOMATO, PARSLEY AND BASIL PISSALDIERE (FRENCH PIZZA)



CHICKEN & SONS

EST. IN OUR KITCHEN

BANQUET \$35

(MINIMUM 20 GUESTS)

INCLUDES A 1/4 CHICKEN AND SONS JERK CHICKEN PER PERSON

YOUR CHOICE OF (CHOOSE ONE)
BRAISED BEEF BRISKET,
SLOW ROASTED LAMB SHOULDER
OR MAPLE GLAZED PORK BUTT

YOUR CHOICE OF [3] SIDES HOT OR COLD

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)

BANQUET \$\$\$

ENTREES

(CHOOSE TWO)

TREACLE CURED PETUNA OCEAN TROUT

SHAVED FENNEL, PICKLED CUCUMBER, RADISH, CAPER MAYONNAISE

CARPACCIO OF HEREFORD BEEF

PICKLED HEIRLOOM BEETS, WATERCRESS, HORSERADISH, CHANTILLY & CAPER RELISH

HEIRLOOM TOMATO AND GOAT'S CHEESE TART

CARAMELISED ONION, FENNEL, PARSLEY, WOODSIDE GOAT CHEESE

SYDNEY ROCK OYSTERS SERVED NATURAL

CABERNET VINAIGRETTE & LEMON

BANGALOW HAM AND PARSLEY TERRINE

APPLE CHUTNEY, HOUSE PICKLES, GRANNY SMITH & TARRAGON MUSTARD

MAINS

(CHOOSE TWO)

SLOW ROASTED HEREFORD BEEF PICANHA

CITRUS SALT CRUSTED TASMANIAN SALMON, LEMON & WATERCRESS

SLOW ROASTED SHOULDER OF SALTBUSH LAMB SALSA VERDE

CRISP RARE BREED PORK BELLY, ROASTED FENNEL, APPLE & JUNIPER SAUCE

THYME ROASTED CROWN AND BALLOTINE OF ORGANIC CHICKEN BREAD SAUCE, CHICKEN JUS

BAY SNAPPER WARM TOMATO, KIPFLER & OLIVE SALAD

SIDES

(CHOOSE TWO)

DUCK FAT AND ROSEMARY ROAST POTATOES

BROCCOLI, CONFIT GARLIC AND ALMONDS

GREEN SALAD

PEAS, GOAT CHEESE AND GREMOLATA

BUTTERED KIPFLERS AND FRESH MINT

HONEY AND THYME ROASTED CARROTS

DESSERTS

(CHOOSE TWO)

MILK CHOCOLATE TART, CHOCOLATE CHIP CRUMBLE, PEANUT CARAMEL

BRAMLEY APPLE AND PEAR CRUMBLE

WALNUT AND OAT CRUMBLE, MAPLE SYRUP, VANILLA CUSTARD

ARTISAN CHEESEBOARD, CRUSTY BREAD, APPLE CHUTNEY, POACHED RAISINS

VANILLA RICE PUDDING, RASPBERRY JAM, SHORTBREAD

JELLY & CUSTARD, SEASONAL FRUIT



WINE DINNER \$135

INCLUDES 5 COURSES, SPARKLING WINE APERITIF & A WINE PAIRING SELECTED & PRESENTED BY OUR SOMMELIER TO MATCH EACH COURSE. OUR WINE DINNER MENU IS BESPOKE AND DESIGNED TO CATER FOR THE INTERESTS AND TASTE OF EACH GUEST.

WHETHER IT BE BASED AROUND A COUNTRY LIKE ITALY THE U.S.A OR FRANCE. A TRIP AROUND THE GLOBE OR A SELECTION OF AUSTRALIAS MOST ECELECTIC OR ICONIC WINERIES.

OUR WINE EVENINGS ARE EDUCATIONAL, INFORMATIVE AND MOST IMPORTANTLY LOTS OF FUN FOR EVERYONE

SAMPLE MENU

TRAVELLING AUSTRALIA

PORK & PISTACCHIO TERRINE, GREEN APPLE JELLY, QUINCE

2014 BELLARMINE RIESLING (HALF DRY) PEMBERTON, W.A.

TIAN OF CRAB, CURRIED FENNEL, CORN PUREE, MACADAMIA CRUMB

2013 JONES ROAD CHARDONNAY, MORNINGTON PENINSULA, VIC

CONFIT SALMON, RATATOUILLE, DAUPINOISE POTATO, TAPENADE JUS

2012 YEALAND & PAPPS 'DEVOTE' GRENACHE, BAROSSA VALLEY, S.A

SHIRAZ BRAISED LAMB SHOULDER, 5 SPICE PITHIVIER, ONION, GREENS

2013 LERIDA SHIRAZ, CANBERRA DISTRICTS, N.S.W

BLUE CHEESE, PEAR & BOTRYTIS ICE CREAM, GINGER CAKE, PICKLED WALNUT

N.V ALL SAINTS ESTATE, CLASSIC RUTHERGLEN MUSCADELLE, N.S.W

