



OUR EVENT MENUS

ARE FOR GROUPS OF 20 OR MORE FOR SMALLER GROUPS PLEASE ORDER FROM OUR REGULAR MENU. ALL THE FOOD AT CHICKEN AND SONS IS COOKED & PREPARED IN HOUSE WITH CARE BY OUR TALENTED, QUALIFIED CHEFS, WE PRIDE OURSELVES ON USING ONLY THE BEST OF SEASONAL INGREDIENTS FOR THIS REASON OUR MENUS ARE SUBJECT TO CHANGE.

OUR VENUES

CHICKEN AND SONS OPERATES IN FOUR SYDNEY PUB VENUES. ALL WITH THEIR OWN DISTINCTIVE STYLE

THE MARRICKVILLE RITZ

252 ILLAWARRA RD. MARRICKVILLE

THE HORSE

381 CROWN STREET, SURRY HILLS

THE OXFORD

134 OXFORD STREET, DARLINGHURST

THE ORANGE GROVE

311 BALMAIN ROAD, LILYFIELD

SOMETHING IN MIND?

CHICKEN AND SONS CAN CATER FOR ANY EVENT, FROM BIRTHDAYS, CHRISTENINGS, ENGAGEMENTS & WEDDINGS TO CORPRATE EVENTS.

FOR MORE INFORMATION OR TO BOOK YOUR EVENT PLEASE VISIT

www.chickenandsons.com
EMAIL PARTY@CHICKENANDSONS.COM
OR CALL SHARLYN ON
Ph. 0438500007

NEED CATERING?

PLANNING A PARTY AT HOME, SCHOOL, OFFICE OR SPORTS CLUB. CHICKEN AND SONS HAS A SEPARATE CATERING MENU TO SUIT MOST BUDGETS AND TASTES.

PLEASE VISIT
WWW.CHICKENANDSONS.COM TO
DOWNLOAD OUR CATERING MENU

DID SOMEONE SAY PARTY?

CHICKEN & SONS



CHICKEN & SONS



HOST YOUR ROAST

(MINIMUM 20 GUESTS)

ONE COURSE + SIDES

\$30 PER PERSON

TWO COURSES + SIDES

\$42 PER PERSON

THREE COURSES+ SIDES

\$50 PER PERSON

STARTERS

(CHOOSE TWO)

APEROL SPRITZ CURED SALMON FILLET

SHAVED FENNEL, CAPERS, APEROL PICKLE, CRÈME FRAICHE, HOUSE RYE BREAD

CARPACCIO OF BEEF

PICKLED BEETS & WATERCRESS

TOMATO & GOAT CHEESE TART

CARAMELISED ONION, PARSLEY SALAD

HAM & MUSHROOM TERRINE

APPLE CHUTNEY, HOUSE PICKLES, APPLE MUSTARD

MAINS

(CHOOSE 2)

SLOW ROASTED BEEF RUMP

YORKSHIRE PUDDING & GRAVY

SLOW ROASTED PORK BELLY

ROASTED FENNEL, JUNIPER SAUCE

ROASTED WHOLE CHICKEN

(JERKED OR SEASONED) LEMON & THYME

ROASTED SALMON

LEMON, WATERCRESS

SIDES

(CHOOSE 2)

DUCK FAT & ROSEMARY POTATOES

ROASTED BROCCOLI, GARLIC, ALMONDS

SEASONED FRIES

HONEY & THYME ROASTED CARROTS

PEA, GOAT CHEESE & GREMOLATA

DESSERTS

(CHOOSE 2)

APPLE CRUMBLE & CUSTARD

SEASONAL PANNACOTTA

VANILLA RICE PUDDING, STRAWBERRY JAM

CHOCOLATE TART, CHOC CHIP CRUMBLE

CHANTILLY CREAM

BURGER BANQUET

\$26 PER PERSON

(MINIMUM 20 GUESTS)

(INCLUDE FRIES & MAC ‘N’ CHEESE)

SIGNATURE BUTTERMILK FRIED

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

THE ROYALE WITH CHEESE

HAND GROUND BRISKET AND CHUCK PATTIE, DOUBLEAMERICAN CHEESE, GLAZED DOUBLE BA- CON, SECRET BURGER SAUCE, HOUSE PICKLES

THE MOTHERCLUCKER

SPICED CHICKEN BREAST, LETTUCE,BACON, TOMATO, C&S MOTHERCLUCKER HOT SAUCE & TORTILLA CRUMB



CANAPE MENUS

(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

SAGE, PORK & CHORIZO 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

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

PORK BELLY & SAGE SAUSAGE ROLL

MAPLE PICKLED RAISINS

SIGNATURE BUTTERMILK FRIED SLIDER

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

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 CHEESEMINI BAGELS
A SELECTION OF SEASONAL FRUIT