

FUN
CTION
FOOD

THE
BRADBURY
HOTEL



CANAPE SERVICE

Build your own food package | 35 pieces per canape platter

5 PIECE STARTER	7 PIECE STANDARD	9 PIECE DELUXE
1 GARDEN 2 OCEAN 2 PADDOCK	2 GARDEN 2 OCEAN 2 PADDOCK 1 SLIDER	2 GARDEN 2 OCEAN 2 PADDOCK 2 SLIDERS 1 DESSERT
\$39 PER PERSON	\$49 PER PERSON	\$59 PER PERSON

FROM THE GARDEN

Heirloom Cherry Tomato Tartlets goats cheese, vincotto (v)	65
Mushroom Arancini basil pesto, parmesan (v)	60
Tomato Bruschetta pickled onion, basil, feta, vincotto (v)	70
Party Wedges sour cream & sweet chilli (v)	50
Spinach & Feta Filo Parcels aioli (v)	65
Vegan Empanadas smoky tomato relish (vg)	90

FROM THE OCEAN

Crisp Fish Bites tartare sauce	85
Sydney Rock Oysters fresh lime (gf)	150
Citrus Cured Salmon dill crème fraiche, sour dough crumble	85
Prawn Tartlets apple, capers, mayo, dill	90
Salt & Pepper Squid chilli-herb salt, aioli	90
Panko Crumbed Prawn Cutlets lime aioli	100

FROM THE Paddock

Chicken Wings BBQ & buffalo sauce	75
Crispy Chicken Bites chipotle mayo	70
Steak Tartare cured egg yolk, toasted white bread	120
Marinated Beef Skewers seeded mustard mayo (gf)	150
Mediterranean Style Chicken Skewers chipotle mayo (gf)	150
Moroccan Lamb Skewers house tzatziki (gf)	150

FROM THE 80'S

Pub Platter vegetable spring rolls, angus party pies, sausage rolls, fries	120
Party Sausage Rolls tomato sauce	95
Angus Beef Party Pies tomato sauce	140

EVENT MENU

GRAZING SELECTION

Australian Cheese Selection | selection of 4 cheeses, lavosh, crackers, quince paste, fresh & dry fruits & nuts (v) 100

Premium Charcuterie Selection | selection of premium Australian charcuterie & small goods, two dips, pita bread, pickles, cheese, fresh fruit & olives 120

1 METRE PIZZA BOARD

3 pizzas per board | 10 slices per pizza 70
See current bistro menu for choices



SLIDER PLATTERS Serves 20

Cheeseburger | angus beef patty, cheese, ketchup, American mustard, pickles 125

Crispy Chicken | lettuce, cheese, chipotle mayo 125

Halloumi | mushy peas, lettuce, onion pickle, tangy garlic mayo (v) 125

DESSERTS

Mini Apple Pies | salted caramel sauce, icing sugar (v) 45

Choc Fudge Brownies | chocolate sauce, whipped cream (v) 55

EVENT MENU

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

v = vegetarian | vg = vegan | gf = gluten friendly