

night market – food stations

'the show must go on' we love a bit of theatre at eat drink. not only do our food stations look fab, they are fun; a dynamic way for your guests to try different dishes & a great way for us to entertain you. each station is themed & has one or two chefs to cook & talk your guests through the dishes, helping them to create one exactly to their liking.

if you feel the menus don't meet your needs then have a chat with us, we are happy to tailor them to your requirements.

gourmet bbq

in the best aussie tradition, a sizzling bbq with all the favourites...

our standard gourmet bbq is a mix & match affair & includes three choices from the barbie plus the extras

- steak sangas; marinated rib-eye popped in a bap, caramelised onion, aioli, buttercrunch lettuce, swiss cheese, heirloom tomatoes
- baby pork & veal sausages with sage garlic & lemon
- lemon, garlic and thyme chicken sticks, rocket mayo
- balinese chicken satay kebabs, lime peanut coriander dip
- fresh local prawns marinated in garlic, lemon, chilli, herbs
- quick fry thai squid, tossed in soy, chilli, lime, coriander, ginger
- bbq barramundi or snapper skewers, dill & lemon tartare
- haloumi, zucchini & lemon rosemary skewers
- polenta, cherry tomato & capsicum skewers

& served with

shoestring fries OR classic potato salad, creamy horseradish dressing

chargrilled hot buttered corn in the husk

red slaw OR country garden salad

mustards & sauces; tomato, our own southwest smokey bbq, mayonnaise

milk bar

all the favourites from your local milk bar with a fresh gourmet twist...

pick a burger

-  chicken schnitzel; panko crumbed chicken, rocket, lemon mayo
-  'everything but the kitchen sink'; cheese burger with DIY extras; tomato, beetroot, bacon, lettuce, onion, mustard mayo
-  classic hot dog, caramelised onion, cheese, mustards, tomato sauce
-  beer braised pulled pork, piquant pickled carrot & hot mustard mayo and fennel spiced pork scratchings on the side
-  fish butty; crispy snapper, iceberg shred, pickled radish, popped capers, lemon mayo

plus two more

-  snapper or calamari; panko crumbed, caper tartar, lemon squeezes
-  pineapple fritters & potato scallops; fresh pineapple fritters, red rascal spuds, thinly sliced, golden batter, spiced salt
-  'lemon curd' doughnut; savoury doughnut filled with lemon and sage mascarpone, pink pepper and sea salt sprinkle
-  popcorn prawns, a cone full of crispy battered prawns, zinger mayo

& served with

a choice of green salad with cucumber, snow peas & asparagus OR wild rocket, pear and parmesan

& fries of course

curry house

aromatic delights from the east...

all available as vegetarian; we make our curries mild, but knowing some like it hot we have plenty of spice on the side for guests to spice it up.

choose two, one will also be served as a vegetarian providing three in total

-  thai green chicken
-  red chicken curry
-  butter chicken
-  beef vindaloo
-  beef or lamb korma
-  beef massaman
-  sri lankan fish curry

& served with

steamed jasmine rice, turmeric and cardamom infused rice, housemade naan, pappadoms

coconut dusted banana, mango chutney, cucumber mint raita, chilli, coriander, spiced peanuts, lime

moroccan tagine

exotic flavours of the spice market...

-  north african lamb cinnamon & prune tagine
-  chicken, saffron, tomato & apricot tagine
-  pumpkin, eggplant, cranberry & pea tagine

& served with

jewelled couscous (pinenuts, herbs, pomegranite, cranberries, saffron, apricots & orange), jasmine rice, house made flat breads

& accompaniments: minted yoghurt, chilli, fresh herbs, tabouleh, harissa, roasted almonds

tacqueria

south of the border (down mexico way)...

soft taco with two fillings, your choice

-  sizzling fajita beef, tomatilla salsa
-  pulled pork, mojo marinade, pineapple salsa
-  chicken escabeche, spicy peanut mole
-  salsy snapper, fennel & lime slaw
-  salt & pepper squid cuba style, mojito mayo

& served with

havana bbq rum ribs

chilli corn, lime & black pepper butter

mexican jumping beans

& toppings of guacamole, queso fresco, jack cheese, coriander, jalapenos, spring onion, iceberg and corn chips on the side

pasta cucina
our favourites from italy...

penne & tagliatelle with a choice of three sauces

- 🍴 tomato fresca; fresh ripe tomatoes, tossed with lemon zest, garlic, extra virgin olive oil
- 🍴 sage and thyme cream infusion with white wine
- 🍴 rocket, parsley and toasted walnut pesto
- 🍴 oxtail ragu; slow cooked with red wine and herbs, melt in the mouth
- 🍴 alio olio; extra virgin olive oil, garlic, chilli

with accompaniments to make it your own

- 🍴 verde; rocket, basil, parsley, artichoke hearts, capers, sautéed mushrooms, blistered cherry tomatoes
- 🍴 picante; olives, chilli, anchovy, lemon
- 🍴 carne; crispy pancetta, sautéed chicken
- 🍴 formaggio; parmesan, fetta, ricotta

served with ciabatta and a wild rocket, treviso, & radicchio salad

singapore noodles

the best of a night noodle market cooked to order over an open flame

hokkien noodles wok flashed with your choice of

- 🍴 beef, chicken or prawn
- 🍴 a selection of asian vegetables; garlic, ginger, shallots, beans, wombok, bamboo, baby corn, oyster mushrooms, broccoli, bok choy, snow peas, cauliflower, bean shoots, red capsicum.....

finish with satay sauce, singapore black bean sauce, or chilli, lime & soy
& top with crispy crunchy bits to finish your dish- peanuts, crispy fried shallot, prawn crackers, coriander, extra lime squeezes and chilli

served in bamboo boats, noodle boxes or rice bowls

classic carvery

the best of an old fashioned sunday roast with a little something extra

choice of two

-  peppered beef fillet cooked medium, dijonaise or horseradish
-  melting lamb roast, rosemary, garlic, onion jam
-  slow cooked bangalow pork shoulder rubbed in fennel sage & garlic, homemade apple sauce
-  classic roast chicken & stuffing; thyme, bacon, walnut & lemon, served with aioli

& served with

soft little rolls, with pickles & sauerkraut

rocket, red onion, fennel & parmesan salad

crispy roast chats tossed with rosemary OR baked baby potatoes topped with bacon & sour cream

yum cha bar

stacks of bamboo steamers aloft steaming woks, fragrant, delicious

choose three

-  pork or spiced tofu san choy bau, baby cos lettuce cups
-  pork & prawn dim sims
-  steamed chicken & coriander or mushroom & water chestnut dumplings beef, ginger and mushroom pot sticker dumplings
-  trio of spring rolls; peking duck, crab & corn, vegetarian, with yum cha sauces

& served with

green mango salad, asian herbs, shallot, chilli, snow pea, bean shoots

lime & lemongrass infused rice

& sriracha, kewpie mayonnaise, ginger, soy, sweet chilli, & lime squeezes

for the fire lovers there is our flaming hot, hot chilli oil...

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mexican chipotle grill

a mexican fiesta cooked to order, we embrace the smoky deliciousness of a mexican barbeque full of colour, flavour and market fresh ingredients

our standard mexican chipotle grill is a mix & match affair, including three choices for the grill plus accompaniments

- fajita beef, caramelised onion, mustard mayo
- chihuahua sausages- baby spicy pork hot dogs, in a baby bun
- tequila chicken sticks marinated in moonshine & lemon, smoky salt sprinkle
- garlic chilli prawns with lime and mexican spices
- salsa marinaded snapper on lemongrass or sugarcane skewers, lime & coriander tartare
- whole local baby squid- skewered, french fries, corona & lemon mayonnaise on the side....
- spicy quinoa, blackbean & corn burgers

Soft tacos & served with

mix & match toppings of chop chop lettuce, guacamole, tomatilla salsa, queso fresca, jack cheese, chilli sauce, mojito mayo, coriander, jalapenos with mexican rice, beans, chilli and coriander hot buttered corn on the cob

! we know that not everyone loves a hot tamale, all our dishes can be tailored to suit your tastebuds & we always keep a little fire on the side for those who want to spice things up

spanish tapas and paella bar

paella choose one

- fisherman's; the smoky kick of chorizo, local prawns, squid, mussels & spanish mackerel. saffron alioli OR
- valencia; saffron, rabbit or chicken, chorizo, garden peas & broad beans. parsley, lemon & garlic alioli OR
- heirloom; pearl turnips, garden peas, purple heirloom carrots, baby beetroots, heirloom truss tomatoes. beetroot alioli

tapas choose two

- patatas bravas; crispy fried potatoes, hazelnut alioli & chilli sauce
- croquettas, house-made potato croquettes, serrano ham & manchego cheese centres
- crispy roast pork belly, braised fennel & green apple salsa
- S & P squid, smoked salt & paprika, crispy fried, lemon squeezes & classic alioli
- albondigas en salsa; beef & pork meatballs, saucy little morsels
- crisp crumb cumin chicken, red capsicum jam
- tortilla espanola; spanish omelette of potato, egg, lemon thyme, & manchego

& served with

spanish chopped salad, red onion, iceberg, capsicum, tomato, carrot, herbs, lemon and extra virgin olive oil dressing, alioli & chargrilled garlic toasts.

