

JACK OF CLUBSCATERING



THE AUSSIE BBQ

\$22.00 per person

A service fee of \$100 applies for groups less than 30 people

GOURMET BBQ SAUSAGE ^{GF}

100% GIPPSLAND ANGUS BEEF RISSOLES ^{GF} option available

GUNPOWDER SPICED CHICKEN SKEWERS with yoghurt sauce, ^{GF}

CLASSIC COLESLAW

FRESH GARDEN SALAD ^V

SELECTION OF FRESHLY BAKED BREADS

SELECTION OF CONDIMENTS & SAUCES

VEGETARIAN/VEGAN OPTION (available upon request)

Corn, sweet potato & chickpea patty ^{GF}

Roast portobello mushroom with quinoa, roast vegetable, pesto ^{GF}

We cater to all dietary requirements,
please inform event staff when booking

*ALL MEAT PRODUCTS HALAL

Due to supply and seasonal availability
menus may be subject to change without notice

JACK OF CLUBS CATERING



THE GRAZIER BBQ

\$33.00 per person

A service fee of \$100 applies for groups less than 30 people

WAGU BEEF SAUSAGE GF
GUNPOWDER SPICED CHICKEN FILLET coriander yoghurt GF
SALTBUSH LAMB KEBABS garlic sauce
STICKY BBQ PORK BELLY GF

ROASTED CHAT POTATOES garlic aoili GF, v
ROAST PUMPKIN & COUSCOUS SALAD, v
FRESH GARDEN SALAD v
SELECTION OF FRESHLY BAKED BREADS
CONDIMENTS & SAUCES

VEGETARIAN/VEGAN OPTION (available upon request)

Corn, sweet potato & chickpea patty GF
Roast portobello mushroom with quinoa, roast vegetable, pesto GF

We cater to all dietary requirements
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JACK OF CLUBSCATERING



THE GREEK

\$38.00 per person

A service fee of \$100 applies for groups less than 30 people

DIPS AND MEZZE

tzatziki, hummus, pitta bread
olives, fetta, pickled octopus, dolmades

BBQ LAMB SHOULDER lemon and oregano GF

GRILLED GHICKEN herb rice GF

FRIED CALAMARI

GREEK SALAD, cucumber, tomato, fetta, olives GF,V

PATATES FOURNOU, Greek roast potatoes GF, V

VEGETARIAN/VEGAN OPTION (available upon request)

Corn, sweet potato & chickpea patty GF

Roast portobello mushroom with quinoa, roast vegetable, pesto GF

We cater to all dietary requirements,
please inform event staff when booking

***ALL MEAT PRODUCTS**

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menus may be subject to change without notice

JACK OF CLUBSCATERING



THE SOUTHERN

\$38.00 per person

A service fee of \$100 applies for groups less than 30 people

12 HOUR PIT ROASTED BEEF BRISKET, Texas rub GF
CAROLINA CHOPPED PORK SHOULDER GF
BUFFALO WINGS
SHOESTRING FRIES, smoked chipotle mayo GF,V
BRISKET GRAVY
POTATO SALAD, American mustard mayo, maple bacon GF
CLASSIC COLESLAW apple & fennel GF,V
FRESH GARDEN SALAD GF,V
SELECTION OF FRESHLY BAKED BREADS
CONDIMENTS & SAUCES

VEGETARIAN/VEGAN OPTION (available upon request)

Corn, sweet potato & chickpea patty GF
Roast portobello mushroom with quinoa, roast vegetable, pesto GF

We cater to all dietary requirements,
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THE MARQUEE

EXCLUSIVE DEALS FOR LARGE FUNCTIONS

**BOOK A FUNCTION IN OUR MARQUEE
FOR 80 TO 130 GUESTS AND ENJOY
ALL THE ADDED BENEFITS**

CROCKERY, CUTLERY, LINEN TABLECLOTHS ON SERVERY
FOOD WARMERS AND SERVICE STAFF
even nibbles on arrival!

CHOOSE ONE OF OUR EXCLUSIVE MENUS

THE GRAZIER

THE GREEK

THE SOUTHERN

see individual menus on our catering page for details

\$32.00 PER PERSON

WANT TO INCLUDE DESSERTS & STARTERS

Add to your experience with our mouth watering selection of
Appetizers, Antipasto, Cheeses and Desserts

TAKE A LOOK AT OUR **SHARE PLATTERS MENU**

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menus may be subject to change without notice