

FUNCTION

PACKAGES



**PRE-ORDERS ONLY. ALL CATERING & DIETARY REQUIREMENTS
MUST BE FINALISED 4 WORKING DAYS PRIOR TO EVENT.**

**FOR ALL INQUIRIES, PLEASE CONTACT:
FUNCTIONS@CHERRYSTREET.COM.AU**

CHERRY STREET : 02 6686 2811

CLUB LENNOX : 02 6687 4313

Celebration of Life Menu

ALL PLATTERS SERVE 10 PEOPLE EACH

Mixed Sandwiches \$75

Scones Jam & Cream \$60

Assorted Cake & Muffins \$85

Examples but not limited to:
Lamington, vanilla slice,
chocolate or blueberry muffins

Seasonal Fruit \$90

Sandwich & Sweet Combo \$120

3 triangles of mixed sandwiches &
2 pieces of cake or muffins per person

Gourmet Wraps \$120

Chefs selection of 1/2 wraps



Platter Menu

ALL PLATTERS SERVE 10 PEOPLE EACH

Mezze Platter

\$100

hummus beetroot & basil pinenut pesto,
chargrilled zucchini, eggplant & capsicum dip,
kalamata olives, sundried tomatoes, sliced cucumber.
Grilled sourdough & fried tortilla chips.

Add Meat

\$40

Add Cheese

\$40

Party Combo

\$150

Party Pies, Sausage Rolls, Mini Quiches,
Spinach & Ricotta Triangles,
Salt & Pepper Calamari

**Vegetarian, Gluten Free
& Dairy Free Combo**

\$150

Netted Rice Pancake Vegetable Roll,
Pakora Vegetable Cakes, Mini Falafel Cakes

Gourmet Combo

\$175

Roast Duck Spring Rolls,
Barramundi Herb Spring Rolls,
Mushroom Aracini,
Chicken Coconut Satay Skewers

Nibbles On A Stick

\$175

House-made Lamb Kofta,
Chicken Tandoori & Prawn Peri Peri



Small Meals Function Menu

Available 11am - 2:30pm

ONE SELECTION: \$15
TWO SELECTIONS - ALTERNATE SERVE: \$20
ADD DESSERT: \$7

Pumpkin and Chive Quiche v

chips, salad

Quiche Lorraine

chips, salad

Chicken Satay Skewers

steamed rice, cucumber salad

Sumac Spiced Lamb Skewers

hummus, salad, flat bread

Organic Steak Pie

mashed potato, peas, gravy

Vegan Lentil Pie v, vg

mashed potato, peas, gravy

Buttermilk Chicken Tenderloins

chips, slaw, gravy

Panko Crumbed Flathead Fillets

chips, salad, tartare

Thai Beef Salad gf

herbs, sprouts, chilli, lime

Roasted Cauliflower and Pumpkin Salad gf, v, vg

baby spinach, mint and yoghurt dressing, toasted pistachio nuts

Caesar Salad

parmesan cheese, bacon, crispy tortillas, anchovy dressing, soft boiled egg

Creamy Chicken Pesto Linguine v, vg

cherry tomatoes, baby spinach, parmesan cheese

Minute Rump Steak

Chips, salad, gravy

DESSERTS

Apple Berry Crumble

chantilly cream

Flourless Chocolate Cake gf

ice cream

New York Cheesecake

cream

Pavlova gf

cream, fresh fruit

Tiramisu

custard



Alternative Serve Menu One

\$44 FOR TWO COURSE

\$54 FOR THREE COURSE

ENTRÉE:

Salt and Pepper Squid

rocket salad, chipotle aioli

Buttermilk Tenderloins

cos lettuce salad,
sweet and sour sauce

Vegetarian Spring Rolls v, vg

pickled vegetables,
sweet chilli sauce

Smoked Salmon on Horseradish Pikelets

capers, creamed cheese

MAINS:

Chicken Schnitzel

chips, salad, gravy

Crumbed Flathead

chips, salad, tartare sauce

Spinach and Ricotta Tortellini v

Napoli sauce, baby spinach, parmesan

200g Rump Steak

mashed potato, steamed vegetables, gravy

Pork and Fennel Sausages

mashed potato, green peas, onion gravy

DESSERTS

Apple Berry Crumble

chantilly cream

New York Cheesecake

cream

Tiramisu

custard

Flourless Chocolate Cake gf

ice cream

Carrot Cake

chantilly cream

Pavlova gf

cream, fresh fruit



Alternative Serve Menu Two

\$57 FOR TWO COURSE | \$67 FOR THREE COURSE

ENTRÉE:

Thai Beef Salad **gf**

seared beef, mixed leaves
& Asian vegetables

Sumac Spiced King Prawns **gf**

almond gazpacho, rocket salad

Chicken, Pork and Pistachio Terrine

apple and ginger jelly,
freshly baked sourdough

Char Grilled Asparagus **v, gf, vg**

cress, radish, shaved parmesan,
poached egg, truffle vinaigrette

Goat's Cheese Tart **v**

roasted cherry tomatoes, petite herb salad

Shared platters for table:

Mezze Platter **gf**

Including:

cured meats, cheese, olives,
grilled vegetables, dips

Selection of Asian Finger Food

Including:

spring rolls, curry puffs, won ton,
dim sum, duck spring rolls

MAINS:

Marinated Chicken Breast **gf**

crispy fried chat potatoes, green beans,
seeded mustard cream sauce

Char-Grilled Salmon Fillet **gf**

crushed cucumber, shaved fennel,
date and walnut salad

Local Fresh Fish Fillet **gf**

Nimbin dryland brown rice, asparagus,
orange and toasted coriander butter

Char-Grilled Pork Loin **gf**

sweet potato puree, broccolini, salsa verde

Chickpea Falafel **v, gf, vg**

hummus, tzatziki, tabbouleh,
rocket, warmed flat bread

Roasted Lamb Rump

potato rosti, pea puree, mint jelly, rosemary jus

Char-Grilled Sirloin **gf**

mashed potato, steamed vegetables, gravy

Spiced Butternut Pumpkin Tagine **v, gf, vg**

almond cous cous, yoghurt, green chilli harissa

DESSERTS

Chocolate Lava Cake

vanilla bean ice cream,
strawberry coulis

Sticky Date Pudding

butterscotch sauce,
whipped cream

Red Wine Poached Pear **gf**

coconut crumble,
coconut ice cream

Crispy Meringue **gf**

citrus curd,
mixed berry compote

Cheese Selection **gf**

Brie, blue, cheddar,
crackers, condiments



Christmas Menu

AVAILABLE NOVEMBER TO JANUARY

\$32 per head

Minimum 30pax

Roast Breast of Turkey and Maple Glazed Ham

with roast potato, pumpkin,
sweet potato, carrots & peas,
chipolata wrapped in bacon,
pork & macadamia stuffing
& traditional gravy

Steamed Plum Pudding

with brandy custard & whipped cream

**THE FOLLOWING OPTIONS ARE ALSO AVAILABLE.
PLEASE DISCUSS WITH OUR FUNCTIONS MANAGER
WHEN MAKING YOUR BOOKING:**

Bar Tabs • Linen/Tablecloths • Lecturn • Microphone
Projector • USB/TV's • Music/Spotify

