



EVENTS & FUNCTIONS MENU



2 Martin Street,
Ballina, NSW 2478

02 6618 1000

events@saltbushballina.com.au

CANAPES PACKAGES

COLD CANAPES

HOT CANAPES

DESSERT CANAPES

FUNCTIONS PACKAGES

Selection of our chefs carefully selected canapes

\$48 PER PERSON

90 Minute function

Choose 5 canapes from selection below

\$56 PER PERSON

3 Hour function

Choose 7 canapes from selection below

Smoked Salmon Blini, Creme Fraiche, Chives

Caramelised Onion Tartlets, Goats Cheese **(V)**

Heirloom Tomato Bruschetta, Apple Balsamic Reduction, Whipped Ricotta **(DF/VG)**

Sun Dried tomato Crostini, Pesto, Rocket **(DFO/V)**

Lobster Roll, Seeded Brioche **+\$5 (DF)**

Oysters, Mignonette, Chives **(DF/GF)**

Cold Ballina Trawler Prawns **+\$3 (GF/DF)**

Finger Sandwiches x2 (Turkey, Rare Beef, Ham, Chicken)

Lamb Kofta Skewer, Labneh Tzatziki **(DF)**

Polenta Cake, Tomato Onion Relish **(GF/DF/VG)**

Diavola Chicken Rillete, Sourdough, Pickled Onion, Cress

Mixed Herb Garlic Bread, Parmesan Cheese

Four Cheese Arancini, Caramelised Onion Jam **(V)**

Fried Chicken Bao, Mayo Slaw, Sweet and Spicy Korean Sauce **(DF)**

Pulled Lamb Sliders, Brioche, Lamb Braise Sauce **(DF)**

Tempura Ballina King Prawns, Pickled Ginger, Wasabi Mayo **(DF)**

Lemon Curd Tartlets

Sticky Date Pudding, Butterscotch Chocolate Budino **(GF)**

Grilled Figs, Whipped Goats Cheese, Honey (Seasonal) **(DF/V)**

Triple Chocolate Brownie, Belgian Chocolate Drizzle

Chocolate Marquise

Apple Pie Bites **(VG)**

SET MENU 1

ENTRÉES

MAIN COURSES

DESSERT

FUNCTIONS PACKAGES

TWO COURSE \$65.00 PER PERSON

THREE COURSE \$75.00 PER PERSON

Minimum 20 persons

Please select from selection below

Choose One Option:

Salt and Pepper Squid w/ Citrus Aioli **(DF)**

Crispy Thai Chicken Wings w/ Sweet Chili Sauce **(DF)**

Heirloom Tomato Fresh Basil Bruschetta w/ Vincotto **(Vg/DF)**

Cheese Arancini w/ Remoulade

Choose One Option:

Wild Fungi Mushroom & Leek Risotto w/ Pecorino Cheese **(GF)**

Chicken Piccata w/ Roast Veg & Lemon Caper Gravy

Pork Saltimbocca w/ Creamy White Wine Mushroom Sauce **(GF)**

Greek Eggplant Moussaka w/ Greek Salad **(V)**

Choose One Option:

Chocolate Bavarian

Peach & Mango Cheesecake

Vanilla Pannacotta **(GF)**

SET MENU 2

ENTRÉES

MAIN COURSES

DESSERT

FUNCTIONS PACKAGES

TWO COURSE \$85.00 PER PERSON

THREE COURSE \$95.00 PER PERSON

Minimum 20 persons

Please select from selection below

Choose Two Options – Alternate Drop:

Salt and Pepper Squid w/ Citrus Aioli **(DF)**

Local Ballina Trawler King Prawns w/ Tomato, Chili,
Garlic, Pickled Salad, Local Sourdough **(GF)**

Crispy Thai Chicken Wings w/ Sweet Chili Sauce

Heirloom Tomato Fresh Basil Bruschetta w/ Vincotto **(Vg/DF)**

Master Stock Braised Pork Belly w/ Asian Caramel **(GF/DF)**

Cheese Arancini w/ Remoulade

Choose Two Options – Alternate Drop:

Wild Fungi Mushroom & Leek Risotto
w/ Pecorino Cheese **(GF)**

Chicken Piccata w/ Roast Veg & Lemon Caper Gravy

Pork Saltimbocca w/ Creamy White Wine
Mushroom Sauce **(GF)**

Grilled Trout w/ Roast Veg and Sicilian Sauce **(GF)**

Confit Duck Leg w/ Braised White Bean **(GF/DF)**

Greek Eggplant Moussaka w/ Greek Salad **(V)**

Jack's Creek Sirloin w/ Red Wine Jus and Roast Veg **(GF)**

Choose One Option:

Tiramisu

Lemon Tart

Vanilla Pannacotta **(DF)**

STANDARD PACKAGE

DRINK PACKAGES

TWO HOURS – \$58 PER PERSON

THREE HOURS – \$64 PER PERSON

FOUR HOURS – \$72 PER PERSON

INCLUDES

Tatachilla Brut NV Sparkling

Tatachilla Chardonnay

Tatachilla Sauvignon Blanc

Tatachilla Shiraz Cabernet

A selection of Beers

Soft Drinks

Sparkling Water

Juice

PREMIUM PACKAGE

TWO HOURS – \$65 PER PERSON

THREE HOURS – \$75 PER PERSON

FOUR HOURS – \$85 PER PERSON

INCLUDES

Grant Burge Brut NV Sparkling

Grant Burge Chardonnay

Grant Burge Sauvignon Blanc

Grant Burge Shiraz Cabernet

A selection of Beers

Soft Drinks

Sparkling Water

Juice

ADD ONS

CHARCUTERIE BOARD

\$25 per person (minimum 10 people)

SHARED CAKE BOARD

\$8 per person (minimum 10 people)

ASSORTED SEASONAL DIP BOARD

\$8 per person (minimum 10 people)

TEA AND COFFEE STATION

\$7 per person (minimum 10 people)

OYSTER BAR

\$22 per person (3 oysters per guest)

Natural

Mignonette

Lime Granita

CHAMPAGNE ON ARRIVAL

\$10 per person (1 glass per person)

MOCKTAIL DISPENSERS

\$75 per dispenser (Does not include refills.
Refills can be paid for on the night)