

Different Drummer

FUNCTIONS

Menu No.1

Canape style \$22pp (min 10 pax)

Please choose 2 items from section 1 and 2 items from section 2.

Menu No.2

Canape style \$30pp (min 10 pax)

Please choose 2 items from section 1, 2 items from section 2 and 1 item from section 3.

Menu No.3

Seated \$45pp (min 10 pax)

Please choose 2 items from section 1, 2 items from section 2, 2 items from section 3 and 1 item from section 4 (cheese platter not included).

Menu No.4

Seated \$55pp (min 10 pax)

Please choose 2 items from section 1, 3 items from section 2, 2 items from section 3 and 2 items from section 4.

For bookings and enquiries, please email us at :

differentdrummer@iinet.net.au

If you'd like to chat directly about a function, please email us your details with your mobile number, and our functions manager will contact you promptly to discuss all the options.

**** Please note that all function catering orders must be placed a week prior to your event.**

Section 1

- Turkish bread with a trio of dips: baba ganoush, sun-dried tomato, and olive (v)
- Japanese panko-crumbed calamari rings served with wasabi aioli
- Cauliflower poppers in a lightly curried chickpea flour batter, served with lime aioli (v)
- Pan-fried potatoes and chorizo with house chimichurri
- Vegetarian spring rolls with sweet chilli sauce

Section 2

- Mac 'n' cheese cubes with truffle-infused cheese sauce (v)
- Arancini with porcini mushroom and goats cheese, served with a rich tomato sauce (v)
- DFC (Drummer fried chicken) with chipotle mayo
- Zucchini flowers stuffed with goats cheese, garlic and chilli, fried in a light chickpea flour batter (v,gf)
- Beef sliders with wood-smoked tomato and gherkin relish, and vintage cheddar
- Lamb souvlaki skewers with tzatziki sauce

Section 3

- Grilled Moroccan-spiced lamb cutlets served with crushed peas, smoked baba ganoush and mint jus (gf)
- Beer battered fish and chips served with tartare sauce
- Pork dim sims served with Asian sauce
- Vegetarian empanadas served with chutney (v)

Section 4

- Fresh berry fruit tart
- Tiramisu cups
- Cheese platter with local and imported cheeses