

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.

www.differentdrummer.com.au

For bookings and enquiries, please email us at:

differentdrummer@iinet.net.au

or call during our trading hours:

02 9552 3406

You'll find us at

185 Glebe Point Rd, Glebe

**** PLEASE NOTE: WE REQUIRE SEVERAL DAYS NOTICE
FOR ALL FUNCTION MENU BOOKINGS**

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
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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
 - Double-smoked ham hock croquette with Dijon aioli
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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
 - House-made ravioli of roasted and wood-smoked butternut pumpkin, with beurre noisette, walnut, sage and rocket (v)
 - Pork and black bean empanadas served with pico de gallo, guacamole and chilli sauce
 - Vegetarian kofta, cooked in a rich & creamy tomato sauce, served with toasted baguette slice (v)
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Section 4

- Fresh berry fruit tart
 - Tiramisu cups
 - Flourless mini chocolate torte
 - Cheese platter with local and imported cheeses
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