## BETHEL WOODS PRESENTS

## BIRISTORS VEXU

## BANQUET

\$39 pp minimum 20pax

MAIN Choose two for the table

Smoked Brisket af\* | df Brisket gravy, house pickles

Pulled Pork gf\* | df IPA mop sauce

**Buttermilk Fried Chicken** 

Vegan Fried Chicken df | ve

SALADS Choose two for the table

Potato af | df

Baby Perla, hens egg, green olive, scallion and mustard dressing

Couscous gf | ve

Vine tomato, pickled cucumber, peppery greens, romesco

Caesar

Baby romaine, smoked bacon, parmesan, crouton, anchovy dressing

SIDES Choose two for the table

Pastrami Mac n' Cheese

Fresh basil

Mash and Gravy qf\*

Grilled Summer Vegetables gf | ve With chimichurri

ADD SOMETHING SWEET \$7 pp

Seasonal Gelato or Ice Cream df\*

**New York Cheesecake** 

Smoked maple, poached strawberry

Mini Pavlova gf

Banana and vanilla creme. caramel ice cream



ADD A GLASS OF BUBBLES ON ARRIVAL FOR

**59 PP** 

## SLIDER CANAPES

(GF bread available for +\$2 per slider)

Classic Beef Burger af\* df\*

Burger sauce, dill pickle, cheddar, house ketchup

Hot Sauce Fried Chicken df | ve\* Ranch, aioli - swap for vegan chicken

B.L.A.T gf\* | df\*

Thick cut bacon, romaine, tomato, avocado creme

Hot Pastrami af\* df\*

Dark rye, sauerkraut, Swiss cheese

Halloumi gf\*| v Pickled onion, vegan mayo, smoked BBQ sauce



gf gluten free v vegetarian \* on request ve vegan

df dairy free



