

the greens

• NORTH SYDNEY •

BOWLS & CATERING PACKAGES

Prices are inclusive of bowls. All equipment provided as well as an umpire to
host a round robin tournament

FIRE PIT

Loaded with premium ironbark wood, our delectable selections, slowly cooked over our custom-built fire pit creating unique flavours and dining experience



STARTERS

Freshly Shucked Oysters
Prawns

SUBSTANTIALS

Whole Chicken
Brasiliano vinaigrette

Lamb Ribs
chimichurri

Whole Baby Pumpkins
goats curd, snow peas

Corn On The Cob
black pepper, Brasiliano vinaigrette

Jacket Potatoes
crème fraiche, green shallots

Poached Pulled Chicken Salad
asparagus, finesse-leaf, truffle-yoghurt dressing

Baby Leaf Salad
toasted hazelnut, juniper vinaigrette

TO FINISH

Fire Pit Charred Wheel of Brie & Sourdough
Roasted Pineapple
Cinnamon

\$110 PER PERSON

minimum guests; 20 persons



PRICES ABOVE ARE A PER-PERSON CHARGE

ALL MENUS ITEMS ARE SUBJECT TO SEASONAL AVAILABILITY
AND PRICES MAY CHANGE WITHOUT NOTICE

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TABLE SHARE

The Greens dining experience. Catering for all tastebuds through a variety of mixed dishes
handpicked by you and your guests

STARTERS (SELECT THREE ITEMS)

House Smoked Ocean Trout

pickled cucumber, mint, coriander salad, Vietnamese sour dressing

Salad of Broad Beans

kale, whole almonds, wild rice, pomegranate, yoghurt dressing

Poached Chicken

fennel, radish, candied walnuts salad, honey, orange dressing

Baked Goats Curd in Foie de Brick Pastry

caramelised shallot dressing, confit heirloom carrots, pickled turmeric root, micro coriander

Charred Baby Eggplant Celeriac Poke

eggplant crisps, soba noodles, white miso caramel, black garlic puree, sesame seeds, seaweed

SUBSTANTIALS (SELECT THREE ITEMS)

Whole Charred Organic Chicken

chef's selection of accompaniments

Corn and Zucchini Fritter

salad of roasted red bell peppers, asparagus

Dry Rub Smoked Brisket

warm salad of charred snow peas & radicchio, smoked honey BBQ sauce, hot sauce

Roast Lamb Shoulder

pea purée, roast parsnips, mint gremolata

Mexican Style Pork Shoulder

kidney beans, salsa, lime scented crème fraiche, corn tortillas, hot sauce

accompanied by side salad and chips

TO FINISH

Bombe Alaska

sponge cake, jelly, parfait, meringue

TWO COURSES - \$80 PER PERSON

your choice of Starters and Substantial's OR Substantial's and Sweets

THREE COURSES - \$90 PER PERSON

minimum guests; 15 persons

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CANAPES

selection of small bites suitable for all types of casual cocktail style events

HOT

Panko Crumbed Fish

minted peas, green goddess dressing

Mini Chicken Pie

leek, pastry

Arancini

three cheese, vegetable

Greens Beef Sliders

tomato, smoky sauce, Swiss cheese

Vegetarian Sliders

lightly grilled Cypriot cheese, romesco, shaved fennel

Pulled Pork Sliders

12hour slow cooked pork shoulder, old school slaw

Chicken Pancakes

master stock chicken, shallots

Artistry Sausage Rolls

smoked beef, shallots

COLD

Spinach Tartlet

brie, spinach, whole egg

Bruschetta

goats curd, olives, cherry tomato

Smoked Trout

radish, cos lettuce leaf, red onion

Poached Pulled Chicken

fennel, radish, candied walnuts, honey,
orange dressing, sourdough

SELECT SIX (6) \$50 PER PERSON

SELECT EIGHT (8) \$60 PER PERSON

SELECT EIGHT (10) \$64 PER PERSON

minimum guests; 20 persons

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BURGERS



CHOICE OF

Greens Beef

lettuce, tomato, burger sauce, Swiss cheese, brioche bun

Pulled Pork

12 hour slow cooked pork shoulder, old school slaw, brioche bun

Halloumi

lightly grilled Cypriot cheese, romesco, shaved fennel, brioche bun

Fish

panko crumbed, lettuce, tomato, green goddess dressing, brioche bun

WITH A SIDE OF

Beer Battered Chips (V)

sea salt

\$40 PER PERSON

minimum guests; 10 persons



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**CATERING
PACKAGES**

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Prawns

SUBSTANTIALS

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Lamb Ribs
chimichurri

Whole Baby Pumpkins
goats curd, snow peas

Corn On The Cob
black pepper, Brasiliano vinaigrette

Jacket Potatoes
crème fraiche, green shallots

Poached Pulled Chicken Salad
asparagus, finesse-leaf, truffle-yoghurt dressing

Baby Leaf Salad
toasted hazelnut, juniper vinaigrette

TO FINISH

Fire Pit Charred Wheel of Brie & Sourdough
Roasted Pineapple
Cinnamon

\$95 PER PERSON

minimum guests; 20 persons



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kidney beans, salsa, lime scented crème fraiche, corn tortillas, hot sauce

accompanied by side salad and chips

TO FINISH

Bombe Alaska

sponge cake, jelly, parfait, meringue

TWO COURSES - \$65 PER PERSON

your choice of Starters and Substantial's OR Substantial's and Sweets

THREE COURSES - \$75 PER PERSON

minimum guests; 15 persons

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Artistry Sausage Rolls

smoked beef, shallots

COLD

Spinach Tartlet

brie, spinach, whole egg

Bruschetta

goats curd, olives, cherry tomato

Smoked Trout

radish, cos lettuce leaf, red onion

Poached Pulled Chicken

fennel, radish, candied walnuts, honey,
orange dressing, sourdough

SELECT SIX (6) \$34 PER PERSON

SELECT EIGHT (8) \$44 PER PERSON

SELECT EIGHT (10) \$49 PER PERSON

minimum guests; 20 persons

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Pulled Pork

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Halloumi

lightly grilled Cypriot cheese, romesco, shaved fennel, brioche bun

Fish

panko crumbed, lettuce, tomato, green goddess dressing, brioche bun

WITH A SIDE OF

Beer Battered Chips (V)

sea salt

\$25 PER PERSON

minimum guests; 10 persons



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