



SHARE PLATTERS

APPETIZER

ENHANCE THE START OF ANY MEAL OR TO COMPLIMENT DRINKS

includes proscuitto, salumi, soft and hard cheese, house made dips
olives, stuffed peppers, crackers, pretzels, seasonal fruits V, Vg, GF

SMALL	up to 10 people	\$80
MEDIUM	up to 20 people	\$145
LARGE	up to 30 people	\$210

ANTIPASTO

THE PERFECT WAY TO BEGIN YOUR BBQ OR FUNCTION

proscuitto, sopressa salami, smoked salmon, freshly grilled
and pickled vegetables, olives, goat cheese, warm ciabatta V, Vg, GF

SMALL	up to 10 people	\$70
MEDIUM	up to 20 people	\$125
LARGE	up to 30 people	\$180

CHEESE & FRUIT

A SAVOURY FINISH OR TO COMPLIMENT YOUR WINES

Triple brie, delicate blue and aged vintage cheddar, muscatel grapes
fresh figs, a selection of savoury crackers V, Vg, GF

SMALL	up to 10 people	\$69
MEDIUM	up to 20 people	\$123
LARGE	up to 30 people	\$177

DESSERT

A SWEET FINISH OR JUST INDULGE

Includes sweet tarts, pastries & macarons, chocolate truffles
our house made rocky road and seasonal berries. V, Vg, GF

SMALL	up to 10 people	\$69
MEDIUM	up to 20 people	\$123
LARGE	up to 30 people	\$177

Due to supply and seasonal availability
menus may be subject to change without notice

JACK OF CLUBS CATERING



THE AUSSIE BBQ

\$19.50 per person

A service fee of \$100 applies for groups less than 30 people

GOURMET BBQ SAUSAGE GF

100% GIPPSLAND ANGUS BEEF RISSOLES GF option available

GUNPOWDER SPICED CHICKEN SKEWERS with yoghurt sauce, GF

CLASSIC COLESLAW

FRESH GARDEN SALAD v

SELECTION OF FRESHLY BAKED BREADS

SELECTION OF CONDIMENTS & SAUCES

VEGETARIAN/VEGAN OPTION (available upon request)

Corn, sweet potato & chickpea patty GF

Roast portobello mushroom with quinoa, roast vegetable, pesto GF

DESSERTS & STARTERS

To add to your experience with our mouth watering selection of Appetizers, Antipasto, Cheeses and Desserts

TAKE A LOOK AT OUR **SHARE PLATTERS MENU**

We cater to all dietary requirements,
please inform event staff when booking

***ALL MEAT PRODUCTS HALAL**

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JACK OF CLUBS **CATERING**



THE GRAZIER BBQ

\$29.50 per person

A service fee of \$100 applies for groups less than 30 people

WAGU BEEF SAUSAGE ^{GF}
GUNPOWDER SPICED CHICKEN FILLET coriander yoghurt ^{GF}
SALTBUSH LAMB KEBABS garlic sauce
STICKY BBQ PORK BELLY ^{GF}

ROASTED CHAT POTATOES garlic aoili ^{GF, v}
ROAST PUMPKIN & COUSCOUS SALAD, ^v
FRESH GARDEN SALAD ^v
SELECTION OF FRESHLY BAKED BREADS
CONDIMENTS & SAUCES

VEGETARIAN/VEGAN OPTION (available upon request)

Corn, sweet potato & chickpea patty ^{GF}
Roast portobello mushroom with quinoa, roast vegetable, pesto ^{GF}

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JACK OF CLUBSCATERING



THE SOUTHERN

\$34.00 per person

A service fee of \$100 applies for groups less than 30 people

12 HOUR PIT ROASTED BEEF BRISKET, Texas rub GF
CAROLINA CHOPPED PORK SHOULDER GF
BUFFALO WINGS
SHOESTRING FRIES, smoked chipotle mayo GF,V
BRISKET GRAVY
POTATO SALAD, American mustard mayo, maple bacon GF
CLASSIC COLESLAW apple & fennel GF,V
FRESH GARDEN SALAD GF,V
SELECTION OF FRESHLY BAKED BREADS
CONDIMENTS & SAUCES

VEGETARIAN/VEGAN OPTION (available upon request)

Corn, sweet potato & chickpea patty GF
Roast portobello mushroom with quinoa, roast vegetable, pesto GF

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JACK OF CLUBSCATERING

THE GREEK

\$34.00 per person

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DIPS AND MEZZE

tzatziki, hummus, pitta bread
olives, fetta, pickled octopus, dolmades

BBQ LAMB SHOULDER lemon and oregano GF

GRILLED GHICKEN herb rice GF

FRIED CALAMARI

GREEK SALAD, cucumber, tomato, fetta, olives GF,V

PATATES FOURNOU, Greek roast potatoes GF, V

VEGETARIAN/VEGAN OPTION (available upon request)

Corn, sweet potato & chickpea patty GF

Roast portobello mushroom with quinoa, roast vegetable, pesto GF

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MORNING / AFTERNOON TEA WAKE MENU

A service fee of \$100 applies for groups less than 30 people

ALL PACKAGES INCLUDE SELF SERVE COFFEE & TEA STATION
CROCKERY, CUTLERY & NAPKINS.

White Linen Tablecloths can be supplied at a cost of \$10 each.

\$17.00 per person

SELECTION MEAT & VEGETARIAN FINGER SANDWICHES

HOUSEMADE GOURMET SAUSAGE ROLLS

GOURMET PETIT PIES

VIETNAMESE SPRING ROLLS, sweet chilli sauce V

ARANCINI, risotto rice, pinenut & basil V

SEASONAL FRUIT PLATTER

SELECTION OF CAKES, SLICES & MINI MUFFINS

\$19.00 per person

SELECTION MEAT & VEGETARIAN FINGER SANDWICHES

GUNPOWDER SPICED CHICKEN SKEWERS corriander chutney GF

FLAME GRILLED LAMB QUINOA KOFTA, tomato sugo GF

HOUSEMADE BEEF SAUSAGE ROLLS

GOURMET PETIT PIES

ARANCINI, risotto rice, pinenut & basil V

SEASONAL FRUIT PLATTER

SELECTION OF CAKES, SLICES & MINI MUFFINS

NOT SURE IF ITS ENOUGH?

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