



BLACK
ROCK
BISTRO



CATERING MENU

SLIDER PLATTERS

\$150

Cheeseburger (30)

Beef pattie, melted cheddar, pickles & house burger sauce.

Fried Chicken (30)

Crispy buttermilk fried chicken with slaw & aioli.

Pulled Pork (30)

Slow-cooked pork shoulder in smoky BBQ sauce with crunchy slaw & pickles.

Pulled Beef Brisket (30)

Tender brisket in rich gravy, topped with caramelised onion & cheese.

Chickpea & Kale (30) *Vegan

Spiced chickpea & kale patty with hummus, tomato relish & fresh rocket.

COLD PLATTERS

Caprese Skewers (50)*GF

\$150

boconcini, tomato, and basil drizzled with fig balsamic

Charcuterie Board (15-20)

\$150

Cured meats, artisan cheeses, crackers, seasonal fruits, olives, and house-made accompaniments. Beautifully arranged and perfect for grazing.

Trio of Dips with Pita Bread (60)

\$70

Rice Paper Roll Chick & Mango (30)*GF

\$120

Rice Paper Roll BBQ Pork (30)

\$120

Rice Paper Roll Wakame (30) *GF, Vegan

\$130

BITES PLATTERS

Mini Satay Chicken Skewers (50) *GF

\$180

Mini Souvlaki Lamb Skewers (50) *GF

\$250

Korean Chicken Wings (40)

\$75

BBQ Chicken Wings (40)

\$75

S&P Chicken Wings (40) *GF

\$75

Salt & Pepper Squid (50) *GF

\$75

Sticky Pork Belly Bites (30)

\$140

Pumpkin & Goats Cheese Arancini (50)

\$90

Italian Tomato Arancini (50) *Vegan

\$90

Pumpkin Arancini (50) *Vegan

\$90

Truffle Mushroom Arancini (50)

\$90

Cocktail Chicken & Leek Pies (48)

\$184

Cocktail Steak Pies (48)

\$184

Cocktail Spinach & Feta Rolls (54)

\$138

Cocktail Sausage Rolls (54)

\$138

Cheeseburger Spring Roll (50)

\$180

Cocktail Vegetable Spring Rolls (130)

\$55

SWEET PLATTERS

Assorted Petite Four Tarts (45)

\$175

Assorted Petite Four Slices (48)

\$90

Seasonal Fruit Platter (15-20)

\$150

*SOME GF ITEMS COULD BE CROSS CONTAMINATED IN THE FRYER

LARGE PLATTERS

LARGE SKEWERS

30 pieces - \$180

Steak Skewers
garlic & rosemary marinade

Beef & Pepper Kebabs
smoky beef with capsicum & onion

Tiger Prawn Skewers
garlic butter prawns

Surf & Turf Skewers
steak & prawn paired on one skewer

Mexican Chicken & Veg
spiced chicken, corn & capsicum

Honey Garlic Chicken
sticky & sweet

Mediterranean Lamb Skewers
lemon & oregano

Halloumi & Vegetable Skewers
grilled halloumi, zucchini, capsicum & cherry tomato

Miso Eggplant Skewers
charred eggplant with miso glaze

LARGE DISHES

Serves 15-20 - \$160

Beef Meatballs in Napolitana Sauce

Eggplant Melanzane (vegetarian)

Classic Beef Lasagna

Vegetarian Spinach & Ricotta Lasagna

Butter Chicken Curry with rice

Pumpkin & Sage Risotto Bake
Creamy arborio rice, parmesan, roasted pumpkin

Vegetable Ratatouille
Provençal-style baked zucchini, capsicum, eggplant & tomato

CARVERY MEATS

Serves 15-20 - \$220

Roast Beef with jus & horseradish cream

Roast Pork with apple sauce

Roast Chicken with lemon & herb gravy

Honey Glazed Ham with seeded mustard
(seasonal)

SALADS

Serves 12-15 - \$95

Pesto Pasta Salad

Greek Salad

Creamy Potato Salad

Roast Pumpkin & Goats Cheese Salad

Corn & Avocado Salad

Caesar Salad

Rocket & Parmesan Salad

Asian Slaw

Beetroot, Feta & Walnut Salad

Chickpea & Quinoa Salad

SIDES

Serves 12-15 - \$110

Crispy Baked Rosemary Potatoes

Creamy Potato Bake

Roast Pumpkin Wedges with Honey & Thyme

Mac & Cheese Bake

Corn Riblets with Garlic Butter

Steamed Seasonal Veg

Herbed Rice Pilaf

Stuffed Capsicums
rice, herbs & tomato baked capsicums

Cauliflower & Broccoli Cheese Bake

PACKAGES

CANAPES PACKAGES

Make selections from first page

Package 1: Social Starter – \$28pp

Choose 4 - 2 units served per item

Package 2: Elevated Bites – \$38pp

Choose 5 - 2 units served per item

Package 3: Luxe Cocktail Hour – \$48pp

Choose 6 - 2 units served per item

PIZZA PACKAGE

Minimum 40 guests | Priced per person

Standard Pizza Package – \$28pp

A variety of crowd-favourites, served buffet-style:

- Margherita
- Pepperoni
- Hawaiian
- BBQ Chicken
- Veggie Supreme

Gourmet Pizza Upgrade – \$35pp

- Prosciutto & Rocket
- Chilli Prawn
- Truffle Mushroom
- Lamb & Feta
- Pumpkin & Goats Cheese

Mixed Package - \$32pp

A mix of flavours from both packages.

BUFFET PACKAGES

Make selections from second page

Classic Buffet – \$45pp (min. 30 guests)

1 Carvery Meat
2 Large Salads (including vegetarian options)
2 Hot Sides

Signature Feast – \$65pp (min. 50 guests)

2 Carvery Meats
1 Large Dish
2 Large Salads
2 Hot Sides

Premium Banquet – \$75pp (min. 70 guests)

3 Carvery Centrepieces (mix as needed)
2 Large Dishes
2 Skewer Platters
3 Large Salads
3 Hot Sides

Grazing table addition to any package - \$20pp

Add a touch of luxury to your event with our abundant grazing tables, styled with artisan cheeses, cured meats, antipasto, dips, breads, fresh fruit, and more. A stunning centrepiece designed for guests to mingle, graze, and enjoy.

Please note:

All packages are portioned and priced per person. If you choose to have guests serve themselves, we recommend monitoring portions to ensure all guests are catered for.