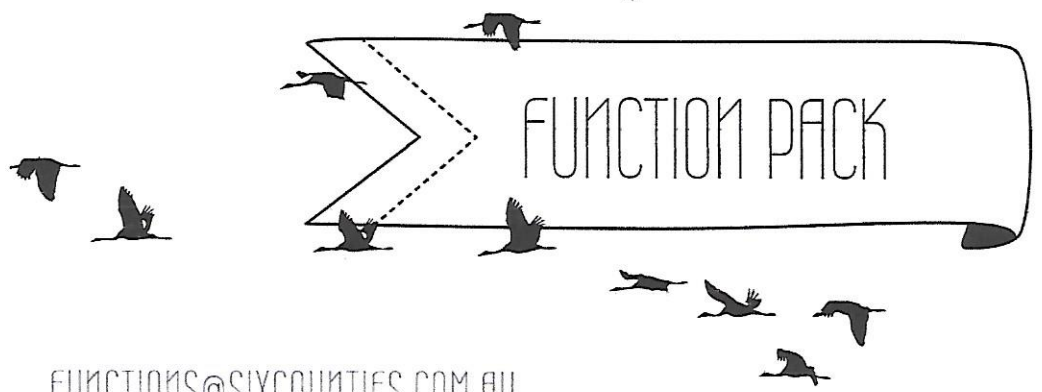




FUNCTIONS@SIXCOUNTIES.COM.AU
WWW.SIXCOUNTIES.COM.AU

STAND UP, SIT DOWN OR LITTLE BIT OF BOTH?
PICK & GRAZE OR FORK & TALK?

BIG OR SMALL

WE'VE GOT YOU COVERED



NERAM

New England Regional Art Museum
106-114 Kentucky Street, Armidale 2350

BREAKFAST

CROISSANTS
PASTRIES
SEASONAL FRUIT
GRANOLA CUPS

\$12 pp

coffee, tea, sparkling water

BROWNIE & MIXED BERRY MUFFINS
OVERNIGHT OATS WITH APPLE, STICKY CHAI & GRANOLA
FRESHLY BAKED CROISSANTS WITH LEG HAM & GRUYERE
AVOCADO, FETA & DUKKHA CROSTINI

\$18 pp

coffee, tea, sparkling water

VEGETARIAN FRITTATA
SMOKED SALMON BAGEL, DILL, CAPERS & CREAM CHEESE
WRAPS WITH BACON, AVO, TOMATO, SPINACH & SRIRACHA MAYO
OVERNIGHT OATS WITH APPLE, STICKY CHAI & GRANOLA

\$22 pp

coffee, tea, sparkling water, orange juice

MUSHROOMS, FETA AND TOMATO BRUSCHETTA
CHORIZO & POTATO HASH
BAKED EGG TART, BACON, TOMATO & BOCCONCINI
CORN & CORIANDER FRITTER WITH CAPSICUM RELISH

coffee, tea, sparkling water, orange juice

\$28 pp

ALSO AVAILABLE:
INDIVIDUALLY PACKED BREAKFAST BOXES
PLATTERS OF ANY ITEMS
price on enquiry

Minimum 10 guests for all breakfast options





MORNING & AFTERNOON TEA

ASSORTED DANISH PASTRIES
FRESHLY BAKED MINI MUFFINS
FRUIT SKEWERS

Something light



SIX COUNTIES SCONES WITH JAM & CREAM
FRUIT PLATTER

something sweeter



CINNAMON SCROLLS
OAT SLICE
CHOC CHIP COOKIES

something baked



CHILLI CHICKEN BREAST, PESTO ROCKET
GRILLED HALOUMI, AVOCADO, TOMATO CHUTNEY, SPINACH, CHILLI MAYO
ROASTED CAPSICUM, SPINACH, HUMMUS, AVOCADO & FETA
CORNED BEEF, SWISS, SAUERKRAUT & RUSSIAN DRESSING

something wrapped



GRILLED CHICKEN AND AVOCADO
SMOKED SALMON, CREAM CHEESE & DILL
HALOUMI PESTO & ROCKET
TOMATO BASIL & FETA
mini bagels



Minimum 10 guests



\$25 pp



MORNING & AFTERNOON TEA

SPARKLING WATER & SHORTBREAD

on arrival

MINI CARROT CAKE SLICE (GF)
FRESHLY BAKED BANANA BREAD (GF)
SCONES STRAWBERRY JAM & CHANTILLY CREAM CHANTILLY (GF)
CHOCOLATE CHIP BROWNIES (GF)
MINI ORANGE AND POPPY SEED SLICE
CHOCOLATE CHIP COOKIES
LEMON YO-YO'S (GF)
SWEET & COLD choose three

BACON & ZUCCHINI FRITTATA
ZUCCHINI & FETTA FRITTATA
MINI BAGEL SMOKED SALMON & CREAM CHEESE
MINI CROISSANTS CHEESE & TOMATO
WRAPS WITH SHAVED CHAMPAGNE HAM & CHEESE
WRAPS WITH HALLOUMI, BEETROOT HUMMUS, QUINOA
SAVOURY & HOT choose three



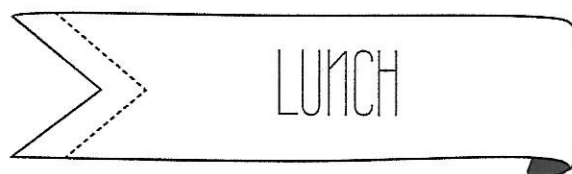
ALLPRESS SINGLE ORIGIN COFFEE
THE ORGANIC TEA PROJECT

Minimum 10 guests

Choice of 3 - \$20pp

Choice of 4 - \$25pp

Choice of 5 - \$30pp



SHAVED LEG HAM, AGED CHEDDAR & ROMA TOMATO.
SPICED CAULIFLOWER, SWEET POTATO, CRANBERRIES, BEETROOT HUMMUS, SPINACH
CRISPY BACON, GREEN LEAVES, AVOCADO, ROMA TOMATO & CHIPOTLE
CHILLI CHICKEN BREAST, PESTO ROCKET
GRILLED HALOUMI, AVOCADO, TOMATO CHUTNEY, SPINACH, CHILLI MAYO
ROASTED CAPSICUM, SPINACH, HUMMUS, AVOCADO & FETA
SMOKED SALMON, CUCUMBER, GREENS, LEMON CHIVE MAYO
SLICED TURKEY, DOUBLE BRIE, CUCUMBER, CRANBERRY JELLY, SPROUTS
JAMON SERRANO, FIG JAM, ROCKET, BRIE & BLACK PEPPER
CHILLI BEAN WITH AVOCADO, RICE, CHEESE, LIME, SPINACH (WRAP ONLY)

SANDWICHES - SOURDOUGH, WRAPS, MULTIGRAIN, TURKISH

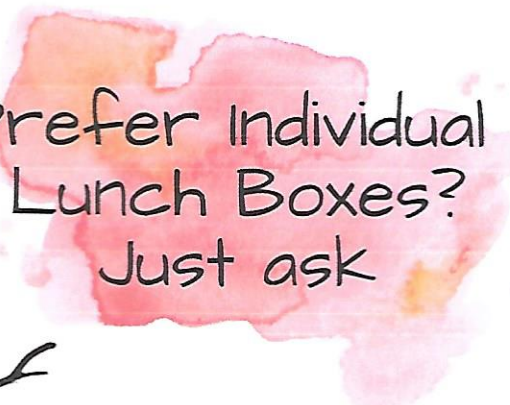
KALE & BROCCOLINI - AVO, QUINOA, PISTACHIO, SPICED LENTIL COCONUT DRESSING
FALAFEL & QUINOA - SPICED CAULIFLOWER, AVO, BEETROOT HUMMUS & LABNEH
CHILLI BEAN ADZUKI & FREEKEH - LENTILS, TURTLE BEANS, AVO, COCONUT YOGHURT
TAHINI CHICKPEA - CELERY, ONION, GREENS
JAPANESE CHICKEN RICE - SNOW PEAS, SOY GINGER DRESSING
EDAMAME & BROWN RICE - BROCCOLINI, AVO, SESAME MISO DRESSING
SALMON & CUCUMBER - FENNEL, GREEN APPLE, ZUCCHINI NOODLES
BARLEY, LENTILS, QUINOA, FREEKEH WITH FETA, RAISINS, MINT & KASUNDI DRESSING

SALAD BOXES

FRIED CHICKEN SLAW, KIM CHI & CHILLI
KATSU CHICKEN, SWEET RICE, GREENS, CRISP SEAWEED, YUZO MAYO
TWICE COOKED PORK BELLY ASIAN SLAW
KYOGLE BRESAOLA, BUFFALO MOZZARELLA, PICKLES, GRANA PADANO, ARUGULA
GRILLED MUSHROOM, PROVOLONE, KALE, PESTO
BRAISED LAMB SHOULDER SPINACH, TZATIZI, RED ONION & FETTA
BEEF MONTEREY JACK CHEESE PICKLES 6C SPECIAL SAUCE
STICKY CHICKEN, CUCUMBER, CARROT, SESAME

SLIDERS & BAO BUNS

COFFEE, TEA, SPARKLING
\$5pp



Prefer Individual
Lunch Boxes?
Just ask

Minimum 10 guests

PLATTERS

small
\$80

large
\$120

SELECTION OF SLICED CURED MEATS & AUSTRALIAN CHEESES
MARINATED, GRILLED VEGETABLES
OLIVES & ARTICHOKES, CREAMY BEETROOT HUMMUS DIP
SELECTION OF FRESH & DRIED FRUIT, AND WALNUTS
PREMIUM CRACKERS & CRUSTY BREAD

ANTIPASTO PLATTERS - SMALL, up to 8 people. LARGE, up to 16 people

SHAVED LEG HAM, AGED CHEDDAR & ROMA TOMATO.
SPICED CAULIFLOWER, SWEET POTATO, CRANBERRIES, BEETROOT HUMMUS, SPINACH
CRISPY BACON, GREEN LEAVES, AVOCADO, ROMA TOMATO & CHIPOTLE
CHILLI CHICKEN BREAST, PESTO ROCKET
GRILLED HALOUMI, AVOCADO, TOMATO CHUTNEY, QUINOA, SPINACH, CHILLI MAYO
SMOKED SALMON, CUCUMBER, GREENS, LEMON CHIVE MAYO
SLICED TURKEY, DOUBLE BRIE, CUCUMBER, CRANBERRY, SPROUTS
CORNED BEEF, SWISS CHEESE, SAUERKRAUT, RUSSIAN DRESSING

\$13pp

SANDWICH, WRAPS & BAGUETTE PLATTER (1 pp) - select four

FRIED CHICKEN SLAW, KIM CHI & CHILLI
KATSU CHICKEN, SWEET RICE, GREENS, CRISP SEAWEED, YUZO MAYO
TWICE COOKED PORK BELLY ASIAN SLAW
KYOGLE BRESAOLA, BUFFALO MOZZARELLA, PICKLES, GRANA PADANO, ARUGULA
GRILLED MUSHROOM, PROVOLONE, KALE, PESTO
BRAISED LAMB SHOULDER SPINACH, TZATIZI, RED ONION & FETTA
BEEF MONTEREY JACK CHEESE PICKLES 6C SPECIAL SAUCE
STICKY CHICKEN, CUCUMBER, CARROT, SESAME

\$15pp

SLIDERS & BAO BUNS (2 sliders pp) - select four



COCKTAIL FOOD

BATATA VADA WITH HOT CHUTNEY
CHEESE BOUREKAS
CHICKEN CHIMICHANGAS
VEGETABLE DIM SIM
CHICKEN DIM SIM
SPINACH & LEEK TARTS WITH FETA
BROCCOLI GEMS WITH TOMATO CHUTNEY
SPICY CHICKEN TAQUITO
ASSORTED MINI PIZZETTES
CRISPY CAULIFLOWER WITH REMOULADE
THICK CUT POLENTA CHIPS WITH AIOLI
EGG, SNOW PEAS, NOODLES, RICE PAPER ROLLS
PORK BELLY BITES WITH CHILLI JAM
RAE ROAST BEEF ON HERB CROSTINI WITH WASABI MAYO
VEGETARIAN SPRING ROLLS
MUSHROOM & THYME TARTS
SPICED PULLED PORK TOSTADAS
TOMATO, BASIL & GARLIC BRUSCHETTA

option 1

LAMB CIGARS WITH MINTED YOGHURT
SILKEN TOFU WITH KOREAN SOY
BEEF EMPANADAS WITH CHIMICHURRI
TANDOORI LAMB ROTI WITH MINT YOGHURT
DAK-KKOCHI (KOREAN SWEET & SALTY CHICKEN SKEWERS)
LEMONGRASS CHICKEN BAO BUN
PROSCIUTTO, FIG JAM, BRIE, ROCKET MINI SLIDER
BURGER BITES WITH JACK CHEESE & SPECIAL SAUCE
KOREAN BEEF & CARAMELISED KIM CHI TACOS
ASSORTED COCKTAIL PIES
LAMB KOFTA WITH TZATZIKI
CORN & HALOUMI FRITTERS, LIME CORIANDER CREAM
DUCK PANCAKE, CUCUMBER, SPRING ONION, HOISIN
SEARED SCALLOPS, CAULI MASH, BACON CHIPS (SERVED ON SPOONS)
PORK SAN CHOI BAO LETTUCE CUPS
CHARRED LEEK, PERSIAN FETA AND PEA CROQUETTE, HERB DRESSING
MINI SOUVLAKI WRAP
SMOKED SALMON BLINI HORSERADISH CREAM & PEARLS

option 2

SELECTION:

Option one x 3

Option two x 2

\$25 pp

Option one x 4

Option two x 3

\$35 pp

Option one x 5

Option two x 4

\$45 pp





Fork & Talk
perfect for guests at a
mingling at a cocktail party,
meeting or art class

SEASONAL RISOTTO
FISH COCKTAIL BITES & CHIPS
CHARGRILLED VEG PENNE, PARMESAN FLAKES
CHICKEN PILAF WITH BASMATI RICE
SPICY THAI BEEF, CRISP NOODLE
BROCCOLI, ALMOND & CRANBERRY SALAD
SLOW COOKED LAMB, WILD RICE, POMEGRANATE
SPANISH MEATBALLS, SPICED TOMATO SAUCE, PECORINO
SLOW COOKED BEEF CHEEK, MASH
CHICKEN SCHNITZEL STRIPS, CHIPS, SMOKEY JUS
LEMON & PEA RISOTTO
CHICKEN & CASHEW STIR FRY WITH RICE
SPRING VEG ORECCHIETTE PASTA GARLIC
CAJUN BARRAMUNDI QUESADILLA, CHEESE, SWEET CHILLI, LIME
CRISPY FRIED CHICKEN, CHILLI SOY, GREEN PAW PAW BAO BUN
POPCORN CHICKEN, SLAW, PAPRIKA MAYO
SHREDDED BEEF BURRITO BOWLS, BEANS, GUACAMOLE

option 3 - talk & fork

MINI STICKY DATE PUDDINGS, CARAMEL SAUCE
RASPBERRY CHEESECAKES
PASSIONFRUIT ETON MESS
DOUBLE CHOC BROWNIE
INDIVIDUAL PAVLOVA
MINI ICECREAM CONES
CHEESE PLATTER WITH ALL THE GOODIES (+\$10PP)

dessert - choose two

SELECT FOUR
\$35PP

SELECT FIVE
\$45PP

ADD DESSERT
\$8PP



1, 2 OR 3 COURSE &
ALTERNATE DROP AVAILABLE

WHAT ABOUT ADDING SOME
CANAPES ON ARRIVAL?

SIT DOWN

SPANISH TOMATO & CHORIZO SOUP

GRANA PADANO & LEMON ARANCINI WITH SMOKED CHIPOTLE AIOLI

ROASTED HARISSA CAULIFLOWER WITH WARM CORIANDER HUMMUS & PISTACHIO DUKKAH

KYOGLE BEEF ROASTED PICKLES, FRESH HORSERADISH, SODA BREAD CRUMBLE

TUNA SEARED KIM CHI,SCALLION, RADISH SALAD

ENTREE

SLOW BRAISED LAMB,HALOUMI,DUKKAH, HUMMUS, ZUCCHINI, RAS EL HANOUT DRESSING

CHICKEN BREAST WRAPPED IN PROSCIUTTO,PARIS MASH, YELLOW BEANS, CRISP POLENTA

CAPE GRIM BEEF NEWPORT STEAK SWEET POTATO & ROSEMARY MASH, BRUSSEL SPROUT,
SHISHO & SMOKED SPEC

ROASTED MAHI MAHI FILLET, POTATO CONFIT, CARAMELIZED BABY FENNEL, RADICCHIO
WITH LEMON & SALSA VERDE

OVEN ROASTED CAULIFLOWER, ZUCCHINI RIBBON, TAHINI, LABNE, MINT & CORIANDER
SALAD, RAS EL HANOUT DRESSING

MAIN

STRAWBERRY ETON MESS - ROSE MOSCATO JELLY, CHANTILLY CREAM, ITALIAN MERINGUE

DROPPED GAYTIME - WITH CARAMEL ICE CREAM, HONEYCOMB, CHOCOLATE CRUMBLE

CHOCOLATE & PEANUT BUTTER COOKIE, VANILLA ICE CREAM, SALTED CARAMEL & HONEY

DESSERT

MAIN ONLY

\$30 one choice

\$35 alternate

ENTREE & MAIN

\$55 one choice

\$65 alternate

MAIN & DESSERT

\$45 one choice

\$55 alternate

THREE COURSE

\$65 one choice

\$75 alternate

PERFECT FOR LIVE MUSIC
EVENINGS, FESTIVALS IN THE
GULLY, LARGE GROUPS

OUTDOOR EVENTS

GRECIAN NIGHTS - SOUVLAKIS

FRIED SPICED HALOUMI, SPINACH, AVOCADO, SRIRACHA, TOMATO AND MINT RELISH, LEMON
SLOW BRAISED LAMB, ROSEMARY POTATO CHIPS, GARLIC YOGHURT, CHILLI JAM
ZUCCHINI, PARMESAN SLAW, SMASHED PEAS, MINT, CHILLI & TZATZIKI
GRILLED LEMON CHICKEN, ICEBERG, TOMATO, PICKLED CUCUMBER YUZU MAYO, JALAPENOS

all options available for order at the event

\$17 EACH

THE ROLLING STONE'S BEST HITS - WRAPS

PANKO CHICKEN SNITTY, JACK CHEESE, PICKLES, SLAW, CHIPOTLE, SPECIAL SAUCE
GRILLED CHORIZO HOT DOG, ONION JAM, GUACAMOLE, CHIPOTLE, LIME, JACK CHEESE
PULLED PORK, CRISP SWEET POTATO FRIES, CHEESE, SLAW, SPECIAL SAUCE
HOUSEMADE FALAFEL, FRESH ISRAELI SALAD & BEETROOT HUMMUS, PISTACHIO DUKKAH

all options available for order at the event

\$15 EACH

Minimum 80 guests



PERFECT FOR LIVE MUSIC
EVENINGS, FESTIVALS IN THE
GULLY, LARGE GROUPS

OUTDOOR EVENTS cont

ROCK STAR SLIDERS

CRISP ROASTED PULLED PORK WITH ASIAN PICKLED SLAW & SHAVED APPLE

BBQ PULLED BEEF BRISKET, JACK CHEESE, MIDDLE RASHES, PICKLES, CHUTNEY

CRISPY KARAAGE CHICKEN, SLAW, WASABI, AVO, YUZU MAYO, ROCKET

FRIED HALOUMI, AVO, SPINACH TOMATO & MINT RELISH, CHIPOTLE \$10 EACH

all options available for order at the event

TEX_MEX

GRILLED CHICKEN BURRITO WITH LIME & CORIANDER

VEGETARIAN NACHOS WITH PICKLES & ALL TRIMMINGS

SOFT TACOS, SMOKED PULLED PORK, JALAPENO MAYO, PICO DE GALLO

CAJUN BARRAMUNDI QUESADILLA, CHEESE, SWEET CHILLI, LIME

all options available for order at the event

\$16 EACH

Minimum 80 guests

