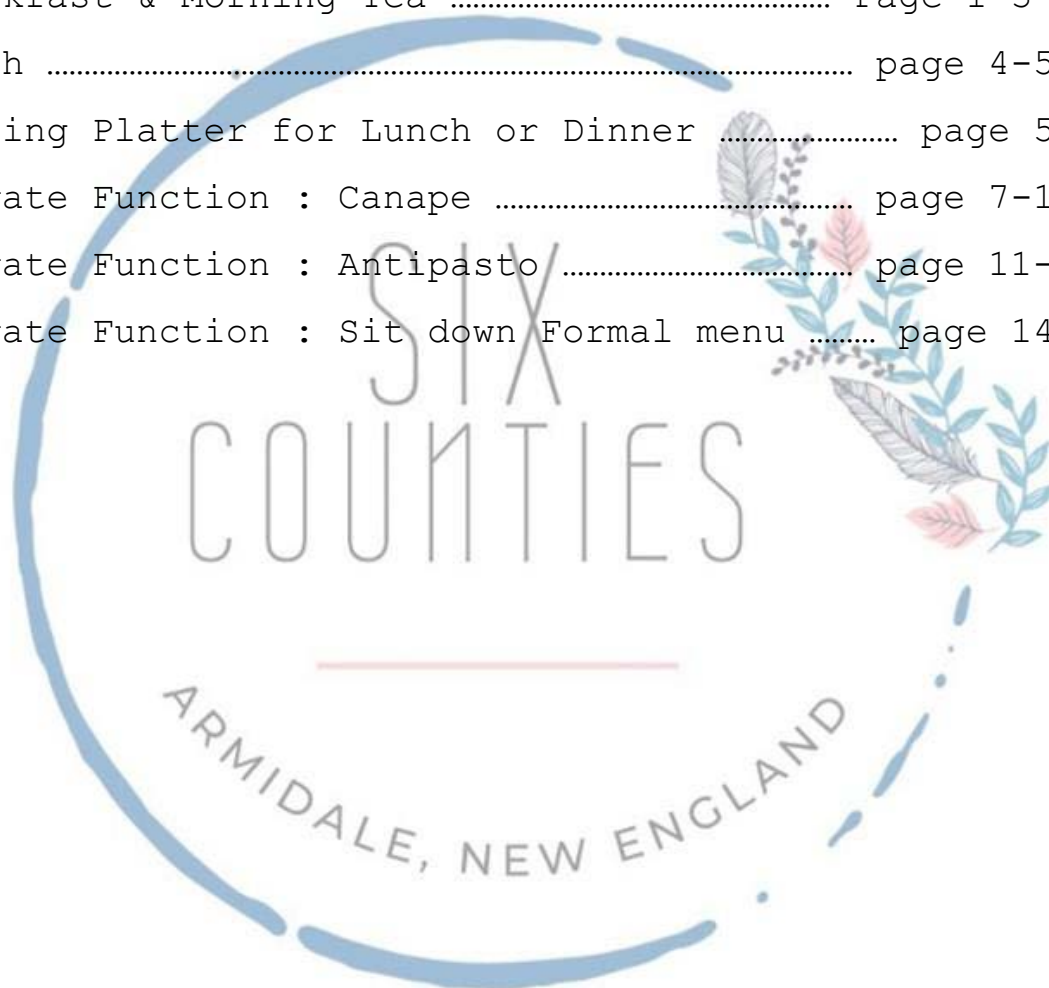


The Six Counties Function Menu

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The Six Counties Restaurant is located within NERAM

106-114 Kentucky St, Armidale NSW 2350

Breakfast

Early Morning Meeting

Scone & Spreads.
Danish croissants & spreads.
Cinnamon scrolls made in-house.
Toasted breads & spreads.
Seasonal fruit cups.
Potted oats & sticky honey chia.
Coffee, tea, Juice, sparkling water.

\$20 per guest on-site

\$22 per guest offsite catering

Grazing to Share

Warm muffins, blueberry & raspberry.
Potted granola, apple, ginger, coconut yoghurt.
Ham, cheese Danish croissants toasted.
Avocado and feta sourdough toasties.
Mushroom, feta, spinach, toasted wraps.
Bacon, egg, hash brown, tomato relish wraps.
Coffee, tea, sparkling water.

\$30 per guest on-site

\$32 per guest off-site catering

The Six Counties All-stars

The Best of The Six Counties Morning Specials

P.O.A

Please enquire in person at the Six Counties



Six Counties Sunrise Hampers (offsite catering only)

Freshly squeezed orange juice.

Allpress cold brew choice of coffee drinks.

Fresh seasonal berries.

T2 select choice tea blends.

Select breads & Bagels.

Smoked salmon & Fresh avocado.

Local made jam.

Royal Canadian maple syrup.

Six Counties vanilla bean buttermilk pancake.

Balsawood Flowers.

Minimum 2 guest

\$45 per guest

Morning & Afternoon Tea Meetings

Scone & Spreads.

Chocolate brownie

Banana Bread

Choc Chip Cookies

Honey Almond Florentines

Carrot Slice

Fresh Apples

Coffee, Tea, Sparkling Water.

\$20 per guest onsite

\$22 per guest offsite catering



LUNCH

Light Social Working

Smoked champagne ham shaved with Pokolbin aged cheddar & Roma tomato.
Roasted cauliflower, yam, kale, quinoa, avocado, pomegranate, beetroot hummus.
Crispy middle rashers of bacon with green leaves, avocado, tomato, chipotle aioli.
Grilled haloumi, avocado, tomato chutney, baby spinach, chipotle aioli.
Roasted field mushrooms, baby spinach, Bulgarian fetta, pistachio dukkah.
Sliced turkey breast, triple soft brie, cucumber, cranberry jam, fresh sprouts.
Smoked salmon, dill cream cheese, cucumber, capers & pickled ginger.
Chicken breast, sweet chilli sauce, basil pesto, and rocket leaves.

Select 5 options from the above working lunch.

\$ 24 per guest on-site

\$ 26 per quest off-site catering

Special Salads

Kale, broccolini, quinoa, cauliflower, sweet potato, avocado, pistachio dukkah, verjuice dressing, Purple crisp wafers, lime.
Roasted Moroccan spiced gold yams, baby spinach, quinoa, cauliflower with avocado, handmade falafel, and beetroot hummus.
Country style roasted cauliflower served with romesco sauce, spinach quinoa salad, honey lime labneh, tahini and lime.
Grilled Zucchini, eggplant, romesco, baba ghanoush & radicchio herb salad, crisp chickpeas, feta, pomegranate molasses.

Select 3 options from the above working lunch.

One Individual salad per guest

\$28 per Guest on-site

\$30 per Guest off-site catering

Sliders Round & Long

Korean crispy fried chicken, Kimchi Slaw, BTS sweet chilli sauce.
Japanese Katsu fried chicken, sweet purple rice, crisp greens yuzu aioli.
Pulled Pork, sweet-sour mint Asian slaw, pickled ginger, BBQ sauce.
Lamb kofta, rocket, hummus, beetroot chilli chutney, pineapple.
Gardner's vegetarian chickpea patty, cheddar, avocado, relish, slaw.
Salmon, dill cream cheese, pickled caper, cucumber, pickled ginger.
Falafel, beetroot hummus, pickled cucumber, rocket, preserved lemon.

Select 5 options from the above working lunch.

One Individual item per guest

\$25 per Guest on-site

\$27 per Guest off-site catering

Grazing Plates for lunch or dinner

Share mains

Crispy Skinned Salmon Fillet pan roasted with warm potato salad of pickles, bacon, baby spinach, garlic aioli, prosciutto, poached egg.

Young Lamb Shoulder slow braised served in its own juices with orecchiette pasta & sweet potato, leek, pea, rosemary, spinach topped with shaved fresh parmesan & pangrattato.

Mild Green Chicken Curry with rich sweet spices, coconut cream with steamed Pak choy, wombok & Fragrant Jasmine rice.

Cajun spices Barramundi Quesadilla with cilantro, sweet chilli sauce, Spanish onion with aged cheddar in soft grilled tacos with Pico de Galo, smoked chipotle aioli, green onions.

Italian Wild Mushroom Risotto with Crisp Celery Leaves and Candied Walnut.

Adzuki bean mole with Cilantro Mayo Fresh tomato & lime salsa, sour cream drizzle.

Pulled Pork braised Spanish style with smoked spices, passata, orecchiette pasta, shaved fennel, pangrattato & orange zest.

Dark Chinese Pork Belly infused with star anise & cinnamon, & steamed Bok Choy.

Share salads

Quinoa Falafel Salad Bowl with Roasted Spiced Cauliflower, Avocado, Baby Spinach, Beetroot Spiced Hummus, Lime-Honey Labneh.

Warm Kale and Broccoli Salad with Smashed Avocado, Sweet Potato, Quinoa, Pomegranate, Dukkah & Spiced Lentil Coconut Dressing.

Warm Middle Eastern Salad Grilled Spiced Zucchini & Asparagus with Baba Ghanoush, Romesco, Crispy Chickpeas, Raisins, Persian Feta, Herb Salad.

Share Sides

Steamed Asian Greens with black bean with shoushin wine, garlic, ginger, chilli.

Italian Summer Salad of Cabbage, fresh garden peas, mint, parmesan, chilli, verjuice dressing.

Polenta Chips with white truffle oil, shaved parmesan, rosemary salt, smoked chipotle.

Roasted Seasonal Vegetables Golden Roasted scented with smoked spices & pesto drizzle.

Grilled Haloumi, Baba Ghanoush Salad with pomegranate, fresh herbs, baby radish salad & chilli oil.

Grilled Zucchini Salad & Smoked Crispy Chickpeas with golden raisin, roasted pine nuts, fresh mint, persian fetta.

Greek Style Smashed baby potatoes roasted with garlic with baby spinach & tzatziki.

Italian Soft Polenta scented with truffle oil and fresh oregano.

Arancini of kimchi, grano padano, miso aioli.

Grilled Eggplant with Moroccan spices, falafel, lime honey labneh.

Minimum 10 guest

Choose 1 main, 2 salads, 3 sides \$55 per guest

Choose 2 mains, 1 salad, 3 sides \$65 per guest

Private Function

Canape Menu 1

Golden Roasted Broccoli tater tots, tomato mint relish.

Crispy Chickpea battered vegetables with remoulade.

Polenta Chips Grilled with roasted garlic aioli.

Mac & Cheese chips with smoked chilli aioli.

Chicken and garlic kiev bites with sweet chilli sauce.

Vine Ripened Tomato, fresh basil, garlic rubbed sourdough.

Vegetarian spring rolls with Korean samjang sauce.

Fried Cheddar green onion jalapeno mayo

Arancini kimchi, smoked speck. Cheddar

Tempura fish goujons with wasabi and mirin mayonnaise

Parmesan crumbed zucchini with romesco sauce

Angus beef sausage rolls with tomato and onion jam. Petit

pizzas of golden pumpkin, haloumi and sage

Minimum 30 guest

Select 6 options from the above canapes \$30 per guest

Select 8 options from the above canapes \$40 per guest



Canape Menu 2

Chicken san choi bao, chestnuts, crisp noodles & iceberg.
BBQ Korean pork belly with bulgogi sauce.

Thai style fish cakes with coriander dipping sauce.

Spiced pulled pork in brik pastry with black bean chilli sauce.

Mini American beef & cheeseburgers with tomato, bacon relish. Pork
Belly, corn mash soy chilli bean pastes on spoons.

Katsu Chicken Hot Dogs with Tonkatso Mayo.

Buttered chicken, cucumber, lemon, rocket, roti.

Pulled pork sliders & Korean BTS sauce, rice wine pickled oriental
slaw. Chargrilled chicken skewers with honey and chilli dip.

Parmesan and herb crusted asparagus with pickled tomato compote.

Minimum 30 guest

Select 6 options from the above canapes \$40 per guest

Select 8 options from the above canapes \$50 per guest



Canape Menu 3

Lamb, almond cigars with tahini lime honey labneh.

Seared Hokkaido Scallops, cauliflower, smoked chipotle mayo, mash, prosciutto.

Smoked Salmon, mizuna, mascarpone, roe, wasabi pancakes.

Tiger Prawn mini sliders, nuoc cham, kaffier lime dust.

Fresh grilled Salmon on herb crostini with celeriac apple remoulade.

Mini Doughnut filled w Beef cheek, chilli jam dusted in tex-mex cinnamon.

Katsu Chicken, sticky rice, pickle ginger and crisp greens, wasabi mayo.

Meredith goats cheese with quince marmalade on crostini.

Rock oysters chilled on crushed ice with oriental dipping sauce.

Chilled rock oysters bloody Mary with vodka and tabasco.

Tuna carpaccio on brioche toast with fennel and celeriac mash.

Prawn Rice Paper Rolls, pickled ginger seasonal greens, fresh mint, coriander, tonkatsu. Baby scallion shortbreads with smoked trout & capers.

Mini Roast angus beef rolls with dill pickles and bearnaise.

Peeled king prawn cocktails with red pepper sauce.

Minimum 30 guest

Select 6 options from the above canapes \$45 per guest

Select 8 options from the above canapes \$56 per guest



Substantial Canapes served on small plates

Braised Pork Belly Cigars with Korean BBQ sauce wrapped in pastry, Corn mash,

Rotolo of lemon ricotta, blue pumpkin, toasted almond flakes, fried sage.

Arancini kimchi, smoked aged cheddar yuzu mayo-crumbed in pangrattato.

Prawn Sliders of chilled iceberg, nuoc cham, kaffier lime dust.

Tasmanian Salmon grilled on herb crostini with celeriac apple remoulade.

Katsu Chicken sliders with Asian slaw & wasabi mayo.

Grilled Haloumi, baba-ghanoush, chilli oil, fresh herb & eschalot salad.

Hot beef rolls - sliced fillets of beef and spicy beetroot relish presented in crusty rolls

Mini (kind of like) doughnuts, caramelised beef Brisket, chilli jam dusted in tex-mex cinnamon.

Mini Noodle Boxes of either –

1. Baby Caesar salad with baby cos
2. Chargrilled chicken breast, olives, marinated feta, sliced avocado, semi roasted tomatoes, and green leaf.
3. Thread noodle salad with marinated tofu, sesame seed and mixed Asian vegetables.
4. Hokkien noodles with shredded beef strips, tat soi, snow peas with a sweet soy dressing.

Minimum 30 guest

Select 4 options from the above substantial canapes \$40 per guest

Select 6 options from the substantial canapes \$60 per guest

Antipasto platter Menu 1

The logo for Six Counties Farmhouse, New England, is a circular emblem. It features the text "SIX COUNTIES" in a large, light blue, sans-serif font in the center. Below it, "FARMHOUSE, NEW ENGLAND" is written in a smaller, similar font. The circle is decorated with a blue outline and a floral wreath of green leaves and pink flowers on the right side.

Selection of Cured Meats.
Regional Australian Cheeses.
Seasonal vegetables marinated and grilled.
Selection of stuffed and marinated olives.
Persian Feta marinated with preserved lemons.
Roasted Moroccan spiced chickpeas.
Seasonal fresh and dried fruits.
Smoked whole almonds.
Selection of breads toasted and fresh.
In house made vegetarian falafel.
Beetroot hummus, Romesco, Pistachio dukkha.
Rosemary salt & nigella seeds.

Minimum 20 guest

\$40 per guest

Black Gully Antipasto Platters Menu 2

Artisan cured meats.
Smith's: Crispy Salami Chips
Spread it thin: Spicy Italian Nduja Paste
What Jamon: Thin Sliced Spanish Prosciutto
Oh Yeah: Heavenly Grilled Rodriguez Chorizo,
Again Really: Smoked Pork & Fennel Trinkets



Australian hard and soft cheeses

Like wine its: Aged Cheddar

The Boss: Baby Bocconcini

Heart Stopper: Triple Tasman Brie

Over the fence: Meredith Goats Curd

Got the Blues: Stillwater Creek Blue

Tapas Grilled Vegetables & Pickles

Scrubbers at their best: Cornichons

Pure of heart: Kalamata & Green Olives

All over the: Globe Artichokes

Saucy: Trio of peppers

La French: Courgettes

Better Days: Asparagus

Who Cares For: Aubergine

Fallen: Vine Ripened Tomatoes

Skinned: Spanish Onions

In the Dark: Portebello

New Orleans: Yams, Nigella & Pistachio Crumb

Grilled Polenta, Smoked Dolce Dust

Fruits of your Labor
Wrath Of: Grapes, Shrivelled:
Apricots
Sands of Time: Meedjol
Dates Adams: Apples
Do Pear Us: Bosc Pear,
Sharing is: Pineapples.



Dunkin Dips

Purple Hazy: Beets with Chicks & Peas
Basil Brush in: Pesto.
Romeo is like: Romesco.

All Cracked Up

My Patch: Pumpkin Bread
Sticks and Bones: Grissini
Crumble Again: bagel & Pangratatto
In: Lav Voush,
Rice on: Crackers,
Gone Nuts: not again!

Minimum 30 guest

\$65 per guest

Sit Down Formal Menu 1

Entrée

Crostini, Beetroot Jam, Meredith Goats Curd Pickled Carrots, Radish & Young Celery Leaf.

Moroccan kale salad with pistachio dukkah, purple crisp.

Trio of smoked ham & cheese potato croquettes served with tangy tomato relish and roquette salad.

Grilled Haloumi, Baba Ghanoush, Pomegranate, Parsley & Radish Salad, Chilli oil.

Bruschetta with Meredith Goat Cheese, Garden Vine Ripened Tomatoes, Verjuice Dressing & Basil.

Main

Spinach and ricotta zucchini roulade with confit cherry tomatoes and basil pesto cream sauce.

Chicken Maryland with root vegetables, sweet corn purée chard corn, golden jus, and micro herb salad.

Roasted Cauliflower, Lentil & cashew curry, Roti & hot 'n' sour ginger chutney.

Pumpkin & Spinach rotolo, Toasted Almonds, sage butter, Goat cheese & radicchio salad.

Dessert

Caramelized Pineapple, Passion Fruit Curd, Coconut Cream & Crushed Meringue Mess

Ice-cream Sandwich, Peanut Butter Cookies, Salted Caramel & Vanilla Ice Cream

Green apple sorbet with vegan meringue. Crystallised macadamia and apple chips.

1 course meal (minimum 100 guest)

Select 1 Main from the above menu \$30 per guest

2 course meal (minimum 60 guest)

Select 1 each Entrée & Main from the above menu \$47 per guest

Select 1 each Main & Dessert from the above menu \$44 per guest

3 course meal (minimum 50 guest)

Select 1 each Entrée & Main & dessert from the above menu \$58 per guest

Sit Down Formal Menu 2

Entrée

Cantaloupe Mellon and prosciutto salad with baby bocconcini, basil and aged balsamic vinegar dressing.

Beef carpaccio with shaved Parmesan, toasted pine nuts, chives, lemon and basil pesto.

Citrus and coriander cured salmon, apple & Fennel Slaw, verjuice Dressing.

Crab and chive spring roll with fresh fennel, Nam Jim sauce.

Zucchini Fritters with Silken Tofu, Wasabi Avocado & Baby Radish Leaves.

Main

Cripy Skin Barramundi with skordalia, Romesco, fennel & apple salad

Pan roasted pork chop, pommes pavé, soubise, pickled baby gherkins, crispy pancetta, mustard pan sauce and herbs from the garden.

Roasted crispy skinned Chicken Breast (on the bone), Ancient Grains salad, Pomegranate, Tahini lime yoghurt & Harissa

Crass Fed Beef Rump (250gm), Charred Summer Greens, onion Chips, Smoked tomato & Mustard Butter, Rosmary Seasoned Fries, Bacon & Thyme Jus

Dessert

Eton/mess Fresh Strawberries, Moscato Jelly, Italian meringue & Crème Chantilly

White chocolate Panna cotta, Yuzu Curd, White Chocolate Crumb & Fresh Berries

Baked chocolate torte with salted caramel. Candied orange and mascarpone.

1 course meal (minimum 70 guest)

Select 1 Main from the above menu \$32 per guest

2 course meal (minimum 50 guest)

Select 1 each Entrée & Main from the above menu \$50 per guest

Select 1 each Main & Dessert from the above menu \$47 per guest

3 course meal (minimum 40 guest)

Select 1 each Entrée & Main & dessert from the above menu \$63 per guest

Sit Down Formal Menu 3

Entrée

Blue Swimmer Crab with Green Apple & Celeriac Remoulade & Watercress Salad.

Wagyu Bresaola with Smoked Eggplant & Crisp Rye Pumpnickel, Crispy Red Beans Miso Aioli.

Lamb & Almond Brik Cigars with Herb, eschalot, verjuice salad, labneh.

Baja prawn and sweet corn fritters with mango and jalapeño salsa.

Pork and duck terrine with fig jam, pickled baby cucumbers green apple, and charred sour dough.

Main

Crispy skin duck breast with cherry and black pepper sauce, fresh fennel pommes
almandine.

Char grilled beef, Thick cut Chips, Bearnaise Sauce & herb salad

Swordfish, confit potatoes, Caramelized Fennel, peppers, black olives & Salsa Verde.

Grilled NY sirloin with Kimchi butter, Italian Slaw, Soy Glaze.

Pork Belly Confit with Crisp Crackling Sweet Corn Puree, Broccolini and Chilli Jam.

Dessert

Bika am bon (Indian honey comb cake) with fermented banana butter, Honeycomb, date crisps
and Thai basil gelato.

Banana mousse dome in almond gourmand glaze, mango and passion fruit crème patisserie.
Meringue, and citrus gel.

Raspberry semifredo paddle pop coated toasted almond. Balsamic caviar and fresh fruits.

Chocolate & Hazelnut Parfait, Salted Caramel, Fresh Banana, Chocolate soil & Crushed Peanuts

1 course meal (minimum 70 guest)

Select 1 Main from the above menu \$34 per guest

2 course meal (minimum 40 guest)

Select 1 each Entrée & Main from the above menu \$55 per guest

Select 1 each Main & Dessert from the above menu \$52 per guest

3 course meal (minimum 30 guest)

Select 1 each Entrée & Main & dessert from the above menu \$72 per guest