
CORRIMAL
HOTEL

BISTRO | FUNCTIONS | SPORTS BAR

FUNCTIONS PACKAGE

268 Princes Hwy, Corrimal NSW 2518

Trading Hours

Mon - Sat: 10am-4am | **Sunday:** 10am-12am

PH: (02) 4284 4086

E: info@corrimalhotel.com.au

W: corrimalhotel.com.au

FB: The Corrimal Hotel

IG: [corrimal_hotel](https://www.instagram.com/corrimal_hotel)

PLATTERS

CLASSICS

20 PIECES PER PLATTER

Cocktail beef pies with tomato sauce	\$35
Cocktail sausage rolls with tomato sauce	\$35
Jumbo vegetarian spring rolls with sweet chilli & sesame	\$35
Spinach & cheese pastizzi with basil pesto	\$40
Tempura fish cocktails with tartare	\$40
Garlic & lemon prawn cones with Japanese mayo	\$45

WINGS

20 PIECES PER PLATTER

Fried chicken drumettes	\$40
Choice of 1 sauce per platter:	
• Honey Butter & Frank's Hot Sauce	
• Kentucky BBQ & Bourbon	
• Honey, Garlic & Soy	

SKEWERS

20 PIECES PER PLATTER

Satay chicken skewers with coriander, crushed peanuts (2 Per Skewer)	\$60
Cajun chicken skewers with sweet chilli mayo (2 Per Skewer)	\$60
Portugese chicken skewers with peri peri aioli (2 Per Skewer)	\$60
Lemon & garlic prawn skewers (2 Per Skewer)	\$70

CHEFS SELECTIONS

Caramelised garlic pull apart bread Warmed & cut into fingers	\$30
Ginger, garlic & pork meatballs Sticky hoisin sauce	\$60
Pulled pork sliders BBQ apple glaze & herb slaw	\$90
Buffalo chicken sliders Franks hot sauce & ranch dressed slaw	\$90

Function orders to be placed 1 week in advance
No minimum spend | No minimum number of platters

BUFFET MENU

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Minimum 40 people | \$35 per person

MAINS

Apple & BBQ glazed pulled pork

Slow braised pork neck & housemade BBQ glaze

Portugese chicken

Spice rubbed boneless thighs & peri peri mayonnaise

Miso glazed eggplant (VG)

Spring onions, crushed peanuts & coriander

SIDES & SALADS

Whole chargrill corn, paprika, herb & garlic butter (V, VG upon request)

Smashed bacon & leek potato salad

Balsamic roasted mixed vegetables (V, VG)

Green goddess dressed greek salad (V, VG upon request)

Warm cantina dinner roll (V, VG)

SET MENU

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Minimum 50 people | \$45 per person

Alternate drop | Choice of 2 entrees & two mains

ENTREES

Three cheese arancini (V)

Tomato sugo & grana padano

Honey & sesame prawn skewers

Soft herb salad, sweet chilli & lime dressing

Caramelized garlic bread fingers (VG)

Balsamic roasted garlic cloves & cracked pepper

Seared lamb cutlet

Garlic dip, turmeric rice & pita crisp

Satay chicken skewers

Crushed peanuts, coriander, cucumber & fried shallots

MAINS

Duck breast

Tarragon roasted carrots, buttered asparagus & sour cherry jus

Crackling pork belly

Mashed potato, buttered broccolini & apple cider jus

Beef brisket

Pepper crusted brisket, Texas style rainbow slaw, waffle fries & apple BBQ glaze

Soy & ginger tofu (VG)

Edamame & soba salad, sesame, spring onions & schichimi togarashi

Baked salmon fillet

Salsa verde, confit heirloom tomato & smashed chat potatoes

Please advise the chef on all dietary requirements, meals cannot be altered on the day.