

**CORRIMAL**  
**HOTEL**

BISTRO | FUNCTIONS | SPORTS BAR

# FUNCTIONS PACKAGE

**268 PRINCES HWY,  
CORRIMAL NSW 2518**

**TRADING HOURS**

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

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# PLATTERS

<b>COCKTAIL BEEF PIES</b>	<b>\$38</b>
tomato dipping sauce	
<b>COCKTAIL SAUSAGE ROLLS</b>	<b>\$38</b>
tomato dipping sauce	
<b>FRIED CHICKEN DRUMETTES</b>	<b>\$60</b>
ranch dipping sauce	
<b>TEMPURA FISH COCKTAILS</b>	<b>\$45</b>
aioli dipping sauce	
<b>SPINACH &amp; CHEESE PASTIZZI (V)</b>	<b>\$45</b>
basil pesto dipping sauce	
<b>JUMBO VEGETARIAN SPRING ROLLS (V)</b>	<b>\$40</b>
sweet chilli & sesame dipping sauce	
<b>SATAY CHICKEN SKEWERS (GF)</b>	<b>\$65</b>
coriander, crushed peanuts	
<b>PORTUGUESE CHICKEN SKEWERS (GF)</b>	<b>\$65</b>
peri peri dipping sauce	
<b>CAJUN CHICKEN SKEWERS (GF)</b>	<b>\$65</b>
aioli dipping sauce	
<b>LEMON &amp; GARLIC PRAWN SKEWERS (GF)</b>	<b>\$70</b>
2pc per skewer	
<b>COCKTAIL BEEF SLIDERS</b>	<b>\$90</b>
chunky tomato relish, cheddar	
<b>BEEF COCKTAIL MEATBALLS</b>	<b>\$55</b>
warm tomato sugo, parmesan	
<b>CHEESY GARLIC BREAD FINGERS (V)(VG UPON REQUEST)</b>	<b>\$40</b>
melted mozzarella	
<b>MUSHROOM SAN CHOI BOW (VG)</b>	<b>\$50</b>
asian herb salad, soy & sesame dressing	

## PREMIUM SYDNEY ROCK OYSTERS

<b>NATURAL / LEMON</b>	<b>\$40</b>
<b>SOY AND GINGER DRESSED</b>	<b>\$45</b>
<b>KILPATRICK</b>	<b>\$45</b>

prices are per dozen

## PLATTERS INTENDED FOR 8-10

<b>CHEESE PLATTER</b>	<b>\$60</b>
mix of 3 hard and soft cheeses, dried fruit, nuts, assorted crackers	
<b>ANTIPASTO PLATTER</b>	<b>\$90</b>
sliced deli meats, marinated olives, grilled vegetables, grissini sticks, bocconcini	

**V = VEGETARIAN   VG = VEGAN   GF = GLUTEN FREE**

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

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# BUFFET MENU

MINIMUM 40 PEOPLE | \$35 PER PERSON

## MAINS

### APPLE & BBQ GLAZED PULLED PORK

slow braised pork neck &  
housemade BBQ glaze

### PORTUGUESE 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

### GREEN GODDESS DRESSED GREEK SALAD

(V) (VG UPON REQUEST)

### WARM CANTINA DINNER ROLL (V) (VG)

DESSERT PLATTERS ARE ALSO AVAILABLE FOR SELECTION,  
BOTH SEASONAL AND TRADITIONAL.

Enquire with the chef.

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