

5

Mojave Picnic

STANDING / \$30PP / MIN.12

PLATTERS

Shared platters

SALSA FRESCA & GUACAMOLE DIP

Served with housemade tortilla chips.

And

JALAPEÑO POPPERS (MEDIUM) (V)

Whole jalapeños, stuffed with spiced cheeses, beer battered and fried, served with ranch.

And

GRILLED CHORIZO BROCHETAS (MILD) (GF)

Artisan chorizo grilled on the skewer with eggplant, peppers and red onion, drizzled with housemade ranch.

And

CRAB EMPANADAS

Shredded crab with diced corn, onion and bell pepper, baked in shortcrust pastry and served with salsa fresca.

And

TAQUITOS (MILD) (GF)

Shredded beef rolled in yellow corn tortillas and fried, with salsa fresca and manchego cheese on cabbage.



6

The Redwoods

LUNCH EVENT / \$25PP / MIN.20

MENU

Shared platters

FRUIT OF THE DAY (GF)

Assorted seasonal fresh fruit.

And

SF CLUB TURKEY SANDWICHES

Sliced turkey breast, bacon, rocket, house onion jam, provolone, tomato on lightly toasted sourdough.

And

SEASONED FRIES (GF) (V)

With special herby house seasoning.

DESSERT

PECAN PIE

Biscuit base, served with cinnamon whipped cream.

7

Hipster Heaven

LUNCH EVENT / \$30PP / MIN.16

DISHES

Shared platters

BAKED FR CHICKEN NACHOS (GF) (V)

Topped with cheddar, jalapeños, spanish olives, refried black beans, and sour cream. Served with salsa fresca and guacamole on the side.

And

GRILLED CHORIZO BROCHETAS (MILD) (GF)

Artisan chorizo grilled on the skewer with eggplant, peppers and red onion, drizzled with housemade ranch.

And

WHOLE BAKED TROUT

Baked whole with citrus and spices served on a platter with spanish rice, slaw, lime wedges and guacamole and flour tortillas.

And

SMOKED CHICKEN COBB SALAD

House smoked fr chicken breast and avocado with our special blue cheese dressing on pumpkin, sweet potato, fancy lettuce and soft boiled fr eggs. Finished with crispy bacon and toasted pumpkin seeds.

Functions and Groups



Corner Chatsworth Road
and Eva Street

e.house@calinative.com.au

www.calinative.com.au

*All functions require at least 48 hours notice and a 50% deposit. *Lunch bookings Mon-Sat may require venue fee depending on numbers.
*Groups of 20 people or more require a function menu. *Alternate drop available for mains on most function menus.

1

Sunset Strip

SIT DOWN / \$30PP / MIN.12

STARTERS

Shared platters

BAKED NACHOS (GF) (V)

Topped with cheddar, jalapeños, spanish olives, refried black beans, and sour cream. Served with salsa fresca and guacamole on the side.

And

JALAPEÑO POPPERS (MEDIUM) (V)

Whole jalapeños, stuffed with spiced cheeses, beer battered and fried, served with ranch.

MAINS

Choice of

200G BACON WAGYU CHEESEBURGER

Big ol' style cheeseburger with streaky bacon, melted cheese, onion, dill pickles, american mustard and ketchup.

Or

BAJA FISH TACOS (MILD)

Beer battered with cabbage, red onion, chipotle mayo and crumbled goat cheese on grilled flour tortillas. Two per serve.

With shared

SEASONED FRIES (GF) (V)

With special herby house seasoning.

2

Highway One

SIT DOWN / \$35PP / MIN.12

STARTERS

Shared platters

SALSA FRESCA & GUACAMOLE DIP

Served with housemade tortilla chips.

And

JALAPEÑO POPPERS (MEDIUM) (V)

Whole jalapeños, stuffed with spiced cheeses, beer battered and fried, served with ranch.

MAINS

Choice of

200G MALIBU WAGYU BURGER (MILD)

Cheddar, streaky bacon, pineapple, caramelized onions, rocket, tomato and house chipotle mayo.

Or

SINGLE CHICKEN OR VEG ENCHILADAS (MEDIUM) (GF)

FR chicken breast, wrapped in a corn tortilla and coated with house made enchilada sauce and cheddar, oven baked and served with spanish rice, refried black beans and sour cream.

Or

NAPA SUPERFOOD GNOCCHI (V ON REQUEST)

Handmade sweet potato and black pepper gnocchi with sautéed kale, bacon and pine nuts, in a white wine and garlic cream sauce.

With shared

SEASONED FRIES (GF) (V)

With special herby house seasoning.

3

Old Town

SIT DOWN / \$44PP / MIN.12

STARTERS

Shared platters

GUACAMOLE DIP

Served with housemade tortilla chips.

And

ELOTES (GF) (V)

Grilled corn on the cob mexican street food style seasoned with chipotle, goat cheese and paprika.

And

TAQUITOS (MILD) (GF)

Shredded beef rolled in yellow corn tortillas and fried, with salsa fresca and manchego cheese on cabbage. Two per serve.

MAINS

Choice of

STEAK FAJITAS (MILD) (V ON REQUEST)

Authentic spices, pan seared vegetables, lightly grilled flour tortillas, salsa fresca, guacamole, sour cream and tasty cheddar. Served sizzling.

Or

DOUBLE CHICKEN ENCHILADAS (MEDIUM) (GF)

FR chicken breast, wrapped in a corn tortilla and coated with house made enchilada sauce and cheddar, oven baked and served with spanish rice, refried black beans and sour cream.

Or

CALIFORNIA ROSE SALAD (GF) (V)

Cali-mex style hearty, crunchy vegetable salad with apple served on a warm tortilla base with refried black beans, salsa fresca, manchego cheese and sour cream.

4

The Foghorn

SIT DOWN / \$50PP / MIN.20

STARTERS

Shared platters

CRAB EMPANADAS

Shredded crab with diced corn, onion and bell pepper, baked in shortcrust pastry and served with salsa fresca.

And

GRILLED CHORIZO BROCHETAS (MILD) (GF)

Artisan chorizo grilled on the skewer with eggplant, peppers and red onion, drizzled with housemade ranch.

MAINS

Choice of

CRAB & CORN CHOWDER

Rich and creamy crab and sweet corn chowder made with local blue swimmer crab and served with sourdough toast.

Or

THE GARDENERS SEARED SALMON (GF)

Pan seared skin-on salmon steak with our roasted bell pepper sauce, baked house cut sweet potato fries, basil roasted cherry tomatoes on the truss and warm green bean salad.

Or

SMOKED CHICKEN COBB SALAD

House smoked fr chicken breast and avocado with our special blue cheese dressing on pumpkin, sweet potato, fancy lettuce and soft boiled fr eggs. Finished with crispy bacon and toasted pumpkin seeds.