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California Picnic

BUILD YOUR OWN FUNCTION – STAND UP OR SIT DOWN

MINIMUM SPEND PER HEAD \$30 (EG. 2 X TIER 1s + 2 X TIER 2s)

PRIVATE BARTENDER OPTIONS AVAILABLE DEPENDING ON GROUP SIZE

Tier One

\$6PP PER OPTION

GUACAMOLE DIP & SALSA FRESCA

SHARED (MILD SPICE) (GF) (VEGAN)
w house tortilla chips.

HERBY FRIES

SHARED (GF) (VEGAN)

JALAPEÑO POPPERS

PLATTERS ONE EACH (V) (MEDIUM SPICE)
Spiced cheese filling, fresh beer batter,
house made ranch.

CRAB EMPANADAS

PLATTERS ONE EACH (MILD SPICE)
Shredded crab, diced corn, onion, bell
pepper, baked in shortcrust pastry and
served with salsa fresca.

CHIPOTLE CHICKEN EMPANADAS

PLATTERS ONE EACH (MEDIUM SPICE)
Baked chipotle chicken, diced corn,
onion, bell pepper, baked in shortcrust
pastry and served with house ranch.

CHARRED ELOTES W JALAPEÑO QUESO CREMA

PLATTERS ONE EACH (MILD SPICE) (GF) (V)
Grilled corn on cob, house jalapeño queso
crema, cilantro, diced tomato, spices.

CHILI FRIES

SHARED (MILD SPICE)

French fries, house chili con carne,
melted cheddar and sour cream.

NACHOS GRANDE

SHARED (GF) (V ON REQUEST)

Choice of Beef, Chicken or Vegetarian,
refried black beans, sliced jalapeños,
Spanish olives, black beans, salsa fresca,
guacamole, sour cream,
house tortilla chips.

Tier Two

\$9PP PER OPTION

BEEF TAQUITOS

PLATTERS ONE EACH (MILD SPICE) (GF)
Shredded beef, fried in yellow corn tortillas,
salsa fresca, Manchego cheese,
red cabbage.

GRILLED CHORIZO BROCHETAS

PLATTERS ONE EACH (MILD SPICE) (GF)
Artisan chorizo, eggplant, peppers, red
onion, grilled on skewers with house ranch.

CLAM CHOWDER CUP

ONE EACH

New England style, creamy base,
bacon, parsley.

BAJA FISH TACOS

PLATTERS ONE EACH (MILD SPICE)
Two tacos, beer battered local catch,
grilled flour tortillas, crumbled goats
cheese, red cabbage, Spanish onion,
housemade chipotle mayo.

LIME CHARRED OCTOPUS SOFT TACOS

TWO PER SERVE (MILD SPICE)

Grilled octopus, chorizo and braised
spiced potato, charred lime, cilantro,
crumbled goat cheese, flour tortilla.

MEXICAN DATE & WALNUT CAKE

ONE EACH

w Ice cream

PECAN PIE

ONE EACH

w Ice cream

CHOCOLATE BROWNIE

ONE EACH (GF)

w Ice cream

Tier Three - Sit Down Only

\$18PP PER OPTION

200G WAGYU JALAPEÑO CHEESEBURGER

ONE EACH (MILD SPICE) SIT DOWN ONLY
Wagyu, Spanish onion, melted cheddar,
house made jalapeño queso crema

200G MALIBU WAGYU BURGER

ONE EACH (MILD SPICE) SIT DOWN ONLY
Wagyu, cheddar, streaky bacon, grilled
pineapple, lettuce, tomato, house chipotle
mayo, fries or slaw.

MOJAVE BBQ HALF CHICKEN WITH MOLÉ POBLANO

SHARED PER 2 PEOPLE (MILD SPICE) (GF)

SIT DOWN ONLY

Seasoned crispy skin free range chicken,
house made Mole Poblano, barbecued
red onion, charred sweet peppers, fried
tortilla strips, sour cream and Spanish
rice.

BLACK BEAR FAJITAS

SHARED PER 2 PEOPLE (MILD SPICE)

(GF, V & VEGAN ON REQUEST)

SIT DOWN ONLY

Grass fed eye fillet, free range chicken
breast or field mushroom with pan seared
vegetables, heated flour tortillas, salsa
fresca, guacamole, sour cream, shredded
cheddar.

SIGNATURE SINGLE ENCHILADAS

(MEDIUM SPICE) (GF EXCEPT CHICKEN)

ONE PROTEIN CHOICE PER FUNCTION

SIT DOWN ONLY

Slow cooked beef, baked free range
chicken breast or seared vegetables with
mushrooms, corn tortilla, house enchilada
sauce, cheese, oven baked, with Spanish
rice, refried black beans, sour cream.

• GROUP BOOKINGS MUST BE CONFIRMED 3 DAYS IN ADVANCE • 50% DEPOSIT REQUIRED IN ADVANCE

• CAKEAGE \$3PP & CORKAGE (WHEN AVAILABLE) \$3PP



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