BISTRO 1878
AT THE TOP PUB

PAMBULA
NSW

FUNCTION PACKAGES

Canapés, seated dinners, grazing tables and platters.
Featuring local produce and South Coast seafood.

FUNCTIONS

Birthdays, weddings, Christmas parties, work functions, wakes and anniversaries.

Our covered, heated back deck seats large and small groups in comfort all year round.

DIETARY NEEDS

Tell us about every dietary need and allergy when you book. We'll look after it.

GF gluten free · DF dairy free · V vegetarian

BOOK A FUNCTION

Emily Do
emily@chefhire.com.au
(02) 6495 6012

FIND US

The Commercial Hotel Pambula
18 Quondola Street, Pambula NSW 2549
pambulapub.com

STAND AND MINGLE

CANAPÉS

CLASSIC
3 canapés and 1 slider
$30 pp

FEATURE
4 canapés, 1 slider and 1 substantial
$42 pp

Choose from the lists below. Served over about two hours. Minimum 30 guests.

COLD

Pambula oysters, mignonette GF DF

Cured salmon, dill crème fraîche, Wildrye crostini

Pork and prawn rice paper rolls, peanut sauce GF DF

Baked brie crostini, spiced honey V

Roast pumpkin, whipped fetta, crispy chickpeas V

HOT

Tempura prawns, chipotle crema

Korean fried chicken, gochujang mayo

Pork and fennel sausage rolls, smoky BBQ

Mini beef pies, tomato relish

Mushroom and parmesan arancini, aioli V

SLIDERS

Wagyu cheeseburger, pickle, burger sauce

Korean chicken, kimchi slaw, gochujang mayo

Pulled pork, smoky BBQ, slaw

Sweet potato and haloumi, aioli V

SUBSTANTIAL

South Coast flathead and chips, tartare DF

Tempura prawn tacos, pico de gallo

Slow-braised beef, creamy mash, red wine jus GF

Roast pumpkin, Persian fetta, harissa yoghurt GF V

SIT DOWN

SEATED DINING

ONE COURSE
Main only
$34 pp

TWO COURSE
Entrée and main
$48 pp

TWO COURSE
Main and dessert
$44 pp

THREE COURSE
Entrée, main and dessert
$58 pp

Alternate drop. Choose two dishes for each course. Main only: pick two of the five mains. Minimum 30 guests. Add canapés on arrival for $15pp, 3 pieces.

ENTRÉES

Cured salmon
Pickled cucumber, dill crème fraîche, Wildrye toast

Pambula oysters GF DF
Half dozen, mignonette, lemon

Twice-cooked pork belly
Apple, crisp slaw

Baked brie V
Spiced honey, Wildrye flatbread

Mushroom and parmesan arancini V
Aioli, dressed leaves

MAINS

Chicken supreme GF
Creamy mash, mixed mushrooms, apricot demi-glace

Crispy skin salmon GF
Dill potatoes, pea purée, lemon-caper sauce

Slow-braised beef GF
Creamy mash, greens, red wine jus

Slow-roasted lamb shoulder GF
Roast potatoes, greens, rosemary jus

Pork cutlet GF
Crushed potatoes, roast apple, cider jus

Vegetarian mains available on request.

DESSERTS

Sticky date pudding
Butterscotch sauce, vanilla ice-cream

Chocolate and salted caramel tart
Whipped cream

Orange and almond cake GF
Vanilla custard, berries

Pavlova GF
Berries, passionfruit, cream

SHARE

GRAZING AND PLATTERS

GRAZING TABLE $25 pp

Wildrye breads and flatbread, house dips, baked brie with spiced honey, local cheeses, cured meats, fresh and dried fruit, nuts.

SEAFOOD TABLE $32 pp

Pambula oysters, cooked prawns, cured salmon, lemon, mignonette and cocktail sauce, Wildrye bread.

Self serve with plates, napkins and cutlery. Minimum 30 guests. Add either to any package.

CLASSICS

Each serves 8 to 10 as a light snack

Classic party mix Party pies, sausage rolls and sauces	**$80**
Pies and sausage rolls Mini beef pies, pork and fennel sausage rolls, tomato relish	**$75**
Sandwich platter Assorted salad and meat fillings	**$90**
Asian platter Spring rolls, dim sims, samosas and dipping sauces	**$90**
Antipasto platter Sopressa, prosciutto, olives, grilled vegetables, whipped feta, grissini, sourdough	**$100**
Fruit platter Seasonal fruit, honey yoghurt dip	**$95**
Dessert platter Assorted cakes, slices and biscuits	**$95**

MORE PLATTERS

HOT PLATTERS

Each serves 8 to 10

Seafood basket — $105
Salt and pepper calamari, cajun prawns, tempura flathead, chips, lemon, tartare

Flathead and chips DF — $85
Battered South Coast flathead, tartare, lemon

Tempura prawn tacos — $95
Spiced slaw, pico de gallo, chipotle crema

Wing platter — $95
A mix of honey mustard, spicy Korean and smoky BBQ

Slider platter — $105
Sliders: fried chicken, cheeseburger and crispy fish, with fries

Pizza platter — $90
Three pizzas cut into fingers: margherita, pepperoni, BBQ chicken

Kids platter — $75
Nuggets, cheeseburger sliders, fries, fruit skewers, mini muffins

TEA AND COFFEE

$4 pp · $60 minimum

WITH PREMIUM BISCUITS

$5 pp · $60 minimum

Ordering. Pre-order only. Subject to availability. Substitutions may be made where necessary. Tell us about allergies and dietary needs when you book. No food or drink can be brought in from off site.