

THE LITHGOW
TIN SHED

Locally Inspired
Cafe & Events

CATERING MENU

SMALL GRAZING TAPAS MENU: \$35 PER PERSON

- 🍴 Bruschetta with haloumi
- 🍴 Warm roast vegetable salad with chickpeas
- 🍴 Rocket, pear, pine-nut & parmesan cheese salad
- 🍴 Whole baby turmeric potatoes
- 🍴 House BBQ sticky pork ribs
- 🍴 Crispy pork belly with jus
- 🍴 Lamb cutlets with house basil pesto
- 🍴 Spanish tomato chill prawns & chorizo
- 🍴 Garlic butter mushroom trio

LARGE GRAZING FEAST MENU: \$50 PER PERSON

- 🍴 Ploughman's boards featuring local cheese & cured meats with house pickle.
- 🍴 House garlic bread
- 🍴 Bruschetta with haloumi
- 🍴 Rocket, pear, pine-nut & parmesan cheese salad
- 🍴 Asian rice noodle salad
- 🍴 Caprese salad
- 🍴 Whole baby turmeric potatoes
- 🍴 House BBQ sticky pork ribs
- 🍴 Crispy pork belly with jus
- 🍴 Lamb cutlets with house basil pesto
- 🍴 Market fresh king prawns
- 🍴 Garlic butter mushroom trio
- 🍴 Seasonal roast vegetables with spiced chickpea & hummus
- 🍴 Whole baked snapper with lemongrass & chilli
- 🍴 Seafood medley & chorizo paella

ADD ON DESSERT PLATTER: \$10 PER PERSON

Seasonal fruit platter & selection of house cakes (GF & DF options available)

AMERICAN DINER MENU: \$25 PER PERSON

- 🍴 American beef cheeseburger
- 🍴 House Fries & dipping sauces
- 🍴 Tin Shed 'special recipe' crispy chicken wings with aioli
- 🍴 Traditional house coleslaw
- 🍴 House BBQ sticky pork ribs

PLEASE INFORM US OF YOUR
DIETARY NEEDS.
MODIFICATIONS TO THE MENU
ARE WELCOME.

**Private booking fee of \$750 to secure dates. Booking fee must be paid in advance. Two weeks prior to the event, the booking fee becomes non-refundable.*