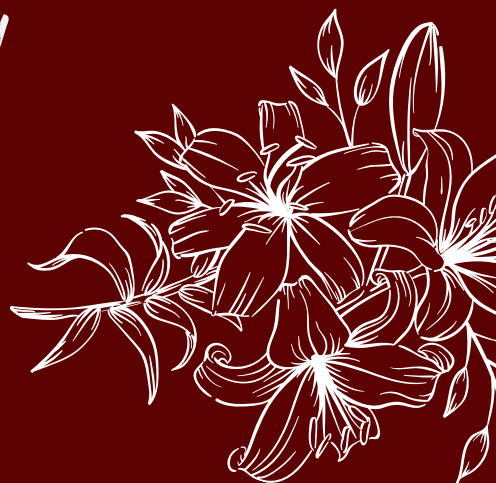




THE LITHGOW
TIN SHED

Locally Inspired
Cafe & Events

CATERING MENU



GRAZING MENU: \$60 PER PERSON

- Harvest Bowl w' Japanese rice, baked pumpkin, marinated tofu, soy and garlic Asian greens, pickled vegetables, toasted pepita seeds, crispy leeks & grilled lemon
- Rocket, pear, pine-nut & parmesan cheese salad
- Whole baby turmeric potatoes
- House BBQ sticky pork ribs
- Meatballs in a tomato sauce
- Spanish tomato chill prawns & chorizo
- Garlic butter mushroom trio
- Bruschetta topped with classic caprese salad & prosciutto
- Pasta Ala Norma

AMERICAN DINER MENU: \$40 PER PERSON (Kids \$20)

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

ADD ON DESSERT PLATTER: \$15 PER PERSON

- Seasonal fruit platter & selection of house cakes
- OR local cheeseboard with fresh fruits, linencello dates & honeyed crispy tortillas (GF & DF options available)

GRAZING ADD-ONS:

\$20 PER PERSON / PER ITEM

- Antipasto board w' prosciutto, two cheeses, house pickled vegetables, tomato relish, hummus, honeyed crispy tortillas & focaccia bread
- Eye fillet steak (cooked rare) with chimichurri
- Fresh prawns
- Whole baked market fish
- Seafood & chorizo paella
- Crispy Fried Chicken

Private Booking Fee: \$1000 - total of 5 hours.

Coffee Van available for hire for your event \$100 per hr plus beverages. Travel inclusive (plus GST)

NOTE: THIS IS OUR IN-HOUSE CATERING MENU ONLY
OUTSIDE CATERING WILL INCUR A SERVICE FEE BASED ON EVENT

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

