



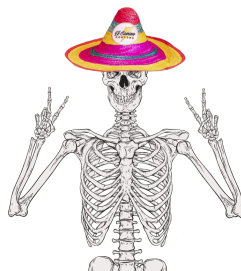
## SET MENUS

We're all about bold flavours, big vibes, and unforgettable fiestas. We cater for all dietary requirements with advance notice – please let our team know when booking!


**TEX MEX FOOD** **ENTREE** Buffalo wings and chips with house-made salsa  
**\$55pp** **MAIN** · Pulled Pork & Pineapple Fajitas;  
Pulled Pork with Pineapple, Jerk Chicken, Sautéed Onions &  
Capsicum, served sizzling with house-made Tortillas, Pico de Gallo,  
Sour Cream, Cheese  
**DESSERT** Churros with caramel and chocolate dipping sauce


**TEX MEX FIESTA** **ENTREE** Buffalo wings and chips with house-made salsa  
**\$99pp** **MAIN** Pulled Pork & Pineapple Fajitas;  
Pulled Pork with Pineapple, Jerk Chicken, Sautéed Onions &  
Capsicum, served sizzling with House-made Tortillas, Pico de Gallo,  
Sour Cream, Cheese  
**DESSERT** Churros with caramel and chocolate dipping sauce  
**1.5 HR DRINKS PACKAGE** All signature Rita flavours (frozen or on the  
rocks), Beer, House Wine & Soft Drinks

⚡ **UPGRADES** ⚡  
ADD Guacamole to start +\$5pp  
ADD Blue cheese dipping sauce +\$3pp  
ADD Nachos to start +\$5pp  
ADD Arrival tequila shot +\$15pp  
ADD + 1 Hour of drinks package +\$30pp 🍹




## BAR SNACKS AVAILABLE FOR PRE-ORDER

 **2L RITA TOWER** \$69 each available in Strawberry, Classic or Mango  
Serves 4-6 people, served on arrival

 **TACOS** \$150 - 20 Tacos | \$350 - 50 Tacos | \$650 - 100 Tacos  
Pick 3 Flavours

**WAGYU BRISKET** BBQ Wagyu Brisket, Cabbage Slaw, Coriander


**CARNITAS**  BBQ Pulled Pork, Onion & Jalapeño Salsa, Cabbage, Coriander

**BBQ PRAWN**  Guacamole, Pineapple Salsa, Chipotle Sauce, Coriander

**BAJA FISH**   Corn & Tomato Salsa, Habanero Mango Sauce, Coriander



**CAULIFLOWER**   Guacamole, Corn & Tomato Salsa, Green Habanero Sauce, Coriander

**FRIED CHICKEN**    Popcorn Chicken, Iceberg, Pico De Gallo, Chipotle Mayo

 **WINGS** \$63 - 50 wings | \$120 - 100 wings | \$225- 200 wings  
Pick 3 Flavours

CHICKEN SALT

 MANGO HABANERO | LIME & CHILLI

  BUFFALO | CHIPOTLE BBQ

   HOT HABANERO

 **NACHOS** We recommend ordering 1 serve between 2 - 3 guests to share

**CLASSIC** Black Beans, Cheese, Pico De Gallo, Guacamole, Jalapeño, Sour Cream

**CARNITAS**  BBQ Pulled Pork, Cheese, Pico De Gallo, Jalapeño, Sour Cream

**CARNE NACHOS**  Beef, Melted Cheese, Pico De Gallo, Jalapeño, Sour Cream

## BEVERAGE PACKAGES

<b>BASIC BEV PACK</b>	2 HRS	\$55pp	Beers - All Draught Beer and bottled Premium Light Lager Sparkling- Angus Sparkling Brut
	3 HRS	\$65pp	White - Marty's Block Chardonnay Red - Marty's Block Cabernet Shiraz Non-Alcoholic - Juice, Mineral Water, Soft Drinks
<b>SIGNATURE BEV PACK</b>	2 HRS	\$75pp	Standard Margaritas 15oz Frozen/Rocks - All Flavours Beers - Draught Beer and bottled Premium Light Lager Sparkling- Angus Sparkling Brut
	3 HRS	\$85pp	White - Marty's Block Chardonnay Red - Marty's Block Cabernet Shiraz Non-Alcoholic - Juice, Mineral Water, Soft Drinks
<b>CADILLAC BEV PACK</b>	2 HRS	\$85pp	Beers - All Draught Beer and bottled Premium Light Lager Sparkling- Angus Sparkling Brut
	3 HRS	\$95pp	White - Marty's Block Chardonnay Red - Marty's Block Cabernet Shiraz Non-Alcoholic - Juice, Mineral Water, Soft Drinks <b>ALL Ritas are upgraded to CADILLAC</b> There is a Tex-Mex tradition of serving a sweet-sour Rita with a smooth, rich float of a premium orange-flavoured liqueur called Grand Marnier. The luxurious finish has earned it the name, the Cadillac Margarita



## CANAPE MENU

Suitable for exclusive hire and groups of 100+ people. All the food is rotated throughout the function and we make sure no one leaves hungry! Dietaries can be accommodated separately.

<b>\$65pp</b>	<b>2 HRS</b>	Wings (choice of 2 flavours), Tacos (choice of 3 flavours), Nachos + Quesadillas
<b>\$75pp</b>	<b>3 HRS</b>	Wings (choice of 3 flavours), Tacos (choice of 4 flavours), Nachos + Quesadillas

**ADD GUACAMOLE + \$5pp**

**ADD CHURROS for + \$10pp**

Credit card transactions incur a 1.8% processing fee, while debit card (Visa & Mastercard) transactions incur a 1.4% fee and EFTPOS, 1.15%. External payment apps may incur additional fees. A 10% surcharge applies on Sundays and a 15% surcharge on public holidays.

## WING FLAVOURS

CHICKEN SALT



MANGO HABANERO | LIME & CHILLI




BUFFALO | CHIPOTLE BBQ




HOT HABANERO



## TACO FLAVOURS

**WAGYU BRISKET** BBQ Wagyu Brisket, Cabbage Slaw, Coriander

**CARNITAS**  BBQ Pulled Pork, Onion & Jalapeño Salsa, Cabbage, Coriander

**BBQ PRAWN**  Guacamole, Pineapple Salsa, Chipotle Sauce, Coriander

**BAJA FISH**   Corn & Tomato Salsa, Habanero Mango Sauce, Coriander

**CAULIFLOWER**   Guacamole, Corn & Tomato Salsa, Green Habanero Sauce, Coriander

**FRIED CHICKEN**    Popcorn Chicken, Iceberg, Pico De Gallo, Chipotle Mayo

## NACHOS

**CLASSIC** Black Beans, Cheese, Pico De Gallo, Guacamole, Jalapeño, Sour Cream

**CARNITAS**  BBQ Pulled Pork, Cheese, Pico De Gallo, Jalapeño, Sour Cream

**CARNE NACHOS**  Beef, Melted Cheese, Pico De Gallo, Sour Cream, Jalapeño

## QUESADILLAS

**GRILLED CHICKEN** Grilled chicken, cheese, Avocado, Sour Cream

**PULLED PORK** Bbq Pulled Pork, Cheese, Pineapple, Jalapenos

**CONFIT MUSHROOM (v)** Mushroom, Cheese, Green Salsa

## **SMALL CANAPES**

All food is roamed throughout the function to ensure everyone is fed and happy.

Dietaries can be catered for separately.

Jalapeño Prawn Skewers, \$5 per serve

Breaded Jalapeño Poppers (VG), \$6 per serve

Mini Pulled Pork Quesadillas, \$5 per serve

Chorizo Frittata Bites, \$6 per serve

Prawn Ceviche, \$6 per serve

Chillies Rellenos (VG), \$7 per serve

Tex Mex Tarts with Chilli Con Carne, \$5 per serve

Pork Croquettes with Apple Relish, \$6 per serve

Beef Cheek Empanadas, \$8 per serving

Cotija Cheese Corn Fritters (VG), \$5 per serve

Achiote Chicken Empanadas, \$7 per serve

Baby Corn Elote Skewers (VG), \$5 per serve

Meatball Skewers with Habanero Salsa or Avocado Cream, \$4 per serve

Street Corn Flatbreads (VG), \$6 per serve

## **STATIONS & BARS FOR LARGE EVENTS**

### **Taco Bar \$18pp**

House-Made Tortillas

Choice of Proteins: Grilled Veg, Chicken or beef

Choice of Toppings: House Salsas, Guacamole, Cheese, Jalapeños, Pico De Gallo

### **Street Corn Station (Elote) \$10pp**

Grab a freshly grilled corn cob and create your own elote by choosing from our toppings:

Sour Cream, Chilli Powder, Melted Cheese, Cream.

### **Tamale Bar \$16pp**

Traditional Masa Tamales with assorted fillings (chicken, cheese, veg).

### **Churro Bar \$8pp**

Create your churro bowl by grabbing a freshly fried churro and making your creation by adding whipped cream, ice cream, chocolate and caramel sauce.

### **Contact Information**

Sales and Events

Monday-Friday 9am-5pm

02 8017 3120

events@huntersthospitality.com.au

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