

Streetcorner Jimmy

eat . drink . chill

OPEN MIDDAY 7 DAYS (LUNCH & DINNER)

FUNCTIONS & PARTIES.

Our whole thing with functions & parties is we want you & your whole group to all have a really great time !!

We also know organising them can be seriously painful for you. So we've designed what we do to make sure it's as easy as possible for you to get things sorted & to provide plenty of options so we can help make it as cruisy, casual or formal as you'd like it to be.

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OUR PACKAGES.

EAT. (minimum 15+ people)

We want to be pretty well fed (\$35 per head) -

Broad selection of food served throughout your function.

Drinks at normal bar prices.

EAT. DRINK. (minimum 30+ people)

Now THAT was a flipping great party (\$120 per head - 3hrs) -

Broad selection of food served throughout your function.

Tap beers, cider, house wines/sparkling, basic spirits, soft drinks.

What's a party without cocktails (\$160 per head - 3hrs) -

Broad selection of food served throughout your function.

Tap beers, cider, house wines/sparkling, basic spirits, soft drinks.

House cocktails.

Our crew is pretty darn spesh (\$200 per head - 3hrs) -

Broad selection of food served throughout your function.

Tap beers, cider, premium wines/sparkling, basic spirits, soft drinks.

House & classic cocktails.

FOOD OPTIONS.

Our menu provides a broad range of food options for you to explore. You can either let us do all the work & trust us to come up with a great selection that we know you'll really enjoy, or feel free to let us know if you have a selection of our dishes you would specifically like to include.

Let us know if you have any special dietary requirements that we haven't catered for on our menu & we'll do our best to get you all sorted.

FOOD OPTIONS.

FLATBREAD PIZZAS. (GF BASE AVAILABLE)

MARGHERITA

fresh cherry tomato, goat feta, mozzarella, fresh basil, olive oil, napoli base (v, gfo)

VEGO

roast capsicum, kalamata olives, smoked mushrooms, marinated artichokes, spanish onion, mozzarella, fresh basil, napoli base (v, vgo, gfo)

CASHEW PESTO CHICKEN

marinated chicken, bacon, roasted cashews, cherry tomato, roast capsicum, charred pineapple (yep, pineapple !!), mozzarella, creamy garlic aioli, pesto base (gfo)

GARLIC PRAWN & SPICED CHORIZO

garlic prawns, spiced chorizo, goat feta, roast capsicum, mozzarella, fresh chilli (medium), napoli base (gfo)

BBQ MEATS

smoked pulled brisket, bacon, hungarian salami, red onion, cherry tomato, mozzarella, whisky smoked bbq base (gfo)

TASTY BITES TO CHEW ON OR SHARE.

BAKED PRETZEL

w/ caraway seed butter (v)

CHARRED BREADS (GF BREAD AVAILABLE)

w/ trio of dips (v, vgo, gfo) - may have nuts

APPLE & MAPLE SMOKED CAMEMBERT (GF BREAD AVAILABLE)

charred flatbreads, house pickles, cranberry chutney (v, gfo)

PLOUGHMANS PLATE (GF BREAD AVAILABLE)

spiced chorizo, hungarian salami, apple & maple smoked camembert, kalamata olives, roast capsicum, marinated artichokes, house pickles, warm truffle cheese dip, charred bread (gfo)

BILLY GOAT PLATE (GF BREAD AVAILABLE)

Our house sample plate.

- salt & lemon pepper squid strips
- crispy haloumi bites
- popcorn chicken
- warm house smoked salmon
- coconut prawns
- 12hr house smoked pulled beef brisket
- charred breads
- variety of dipping sauces:
truffle cheese dip; lime aioli; pickled ginger & soy sauce; honey mustard aioli
- fresh seasonal garden salad

CONT'D...

BEER BATTERED FRIES

roasted garlic aioli (v, vgo)

CRISPY ONION RINGS

chipotle aioli (v, vgo)

SWEET POTATO FRIES

chipotle aioli (v, vgo, gf)

CRISPY HALOUMI BITES

fresh lemon, roasted garlic aioli (v, gf)

POPCORN CHICKEN

honey mustard aioli (gf)

SALT & LEMON PEPPER SQUID STRIPS

petite salad, fresh lemon, lime aioli (gf)

SPICED TEMPURA ZUCCHINI FRITTERS

zucchini, carrot, onion, mixed leaf salad, chipotle aioli (v, vgo, gf)

VEGAN NACHOS

fried corn chips, plant based mince, vegan cheese, beans, guacamole, pico de gallo (v, vg, gf)

PULLED BRISKET BOWL

12hr house smoked beef brisket, kipfler potatoes, goat feta, mushroom & roasted garlic gravy (gf)

CHOOK WINGS (BLUE CHEESE SAUCE AVAILABLE)

Choose a style: buttermilk fried or house smoked

Choose a flavor:

- whisky smoked bbq
- old school buffalo
- mango chilli glaze
- no sauce

TEMPURA CAULIFLOWER FLORETS (BLUE CHEESE SAUCE AVAILABLE)

w/ trio dipping sauces - vegan aioli (vg); whisky smoked bbq (vg); old school buffalo (vg)

SEA BITES

apple & maple smoked salmon, coconut prawns, beer battered flathead fillets, kipfler potatoes, seasonal salad, fresh lemon, lime aioli, (gf)

ALBUQUERQUE SALAD

grilled bacon, mixed leaves, spanish onion, cucumber, cherry tomato, parmesan, garlic croutons, creamy south west dressing (vo, gfo)

WARM ROASTED FIELD MUSHROOM & HALOUMI SALAD

grilled haloumi, marinated roasted field mushroom, cherry tomato, baby beets, mixed leaves, house dressing (v, vgo, gf)



DESSERT.

WARM CINNAMON SUGAR ROLLED PRETZEL

w/ chocolate ganache, salted caramel sauce, fresh strawberries, vanilla ice cream

V - VEGETARIAN
VG - VEGAN
GF - GLUTEN FREE

VO - VEGETARIAN OPTION
VGO - VEGAN OPTION
GFO - GLUTEN FREE OPTION

Tropical

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