



CATERING MENU

(SERVES 12-15 PEOPLE)

COLD PLATTERS

ANTIPASTI	120
Salami, mortadella, prosciutto, olives, grissini, pickles DF, GF	
CHEESE BOARD	120
Hard & soft cheese, crackers, quince, nuts & dried fruit V, GF	
CALAMARI & SPRING ROLLS	95
Crumbed calamari rings, tartare, vegetarian spring rolls & sweet chilli sauce	
FRUIT	80
Mixed seasonal fruit V, VG, DF, GF	

SALADS

SCHNITZEL CAESAR SALAD	100
Fried tenders, cos lettuce, egg, bacon and croutons	
GREEK SALAD	95
Feta cheese, tomato, olives, capsicum, cucumber, spanish onion, V, GF	

DESSERT

LAMINGTON	60
V	

HOT PLATTERS

PASTIZZI	90
Ricotta & spinach V Pea VG	
CHEESEBURGERS	100
Beef patty, cheese, onion, pickles, tomato sauce and mustard	
CALAMARI & SPRING ROLLS	90
Crumbed calamari rings, tartare, vegetarian spring rolls & sweet chilli sauce	
SOUTHERN FRIED CHICKEN TENDERS	110
Fried chicken and ranch sauce	
CHICKEN WINGS	110
Hot honey glaze GF	

ROMAN PIZZA SLAB

(1/2 METRE)

MARGHERITA V	95
SALAMI	110



DIETARY KEY:

DF = DAIRY FREE. GF = GLUTEN FREE.
V = VEGETARIAN. VG = VEGAN.

 = BEST IN SHOW

10% OFF FOR MEMBERS (EXCL. KIDS MEALS & DESSERT)

PUB CLASSICS. DONE GOOD.
@blueribbonbistro

Sorry, no modifications. We do our best to accommodate dietary needs within the menu, however our food is prepared in a kitchen that handles nuts, shellfish, gluten & sesame, so we can't guarantee food will be allergen free.

All prices include GST.