

61 BALO

MENU



PRIVATE EVENTS MENU

GOURMET MENU SELECTIONS

STARTERS

*GARLIC & HERB BREAD – STONE-BAKED BREAD BASE BRUSHED WITH GARLIC BUTTER & FRESH HERBS – \$12

*BRUSCHETTA AL POMODORO – TOASTED SOURDOUGH TOPPED WITH MARINATED TOMATO, BASIL & BALSAMIC GLAZE – \$16

*THREE CHEESE ARANCINI – GOLDEN RISOTTO BALLS (4) FILLED WITH MOZZARELLA, PARMESAN & RICOTTA, SERVED WITH NAPOLI SAUCE – \$16

PIZZAS

(STONE BAKED PIZZA BASES TOPPED WITH PREMIUM INGREDIENTS)

MARGHERITA CLASSICO – SAN MARZANO TOMATO, MOZZARELLA & FRESH BASIL

BBQ CHICKEN – SMOKY BBQ SAUCE, GRILLED CHICKEN BREAST, RED ONION, MOZZARELLA, & FRESH CORIANDER

RUSTIC MEATLOVERS – PEPPERONI, SMOKED BACON, SHAVED HAM, SEASONED BEEF, MOZZARELLA

ALL \$24 EA

GOURMET BURGERS

(SERVED ON TOASTED BRIOCHE BUNS WITH SEASONED CHIPS)

CLASSIC ANGUS BEEF – JUICY ANGUS BEEF PATTY, VINTAGE CHEDDAR, FRESH TOMATO, CRISP LETTUCE & HOUSE AIOLI

CRISPY CHICKEN SCHNITZEL – GOLDEN CRUMBED CHICKEN BREAST, SWISS CHEESE, TOMATO, LETTUCE, BACON & GARLIC AIOLI

SLOW-COOKED PULLED PORK – TENDER PULLED PORK SHOULDER & APPLE SLAW, SMOKY BBQ GLAZE - **ALL \$24 EA**

BEVERAGES UPGRADE

JUICE, NON-ALCOHOLIC PUNCH OR SPARKLING WATER JUGS – \$15 EACH

SOFT DRINKS AVAILABLE AS PER CAFE MENU PRICING

ALCOHOL AVAILABLE AT CAFÉ PRICING – TAB OPTION AVAILBLE UPON REQUEST

PLEASE NOTE: BYO ALCOHOL IS NOT PERMITTED

EVENT BOOKING GUIDELINES

MINIMUM NOTICE FOR BOOKING: 2 WEEKS (SUBJECT TO AVAILABILITY)

BOOKING/HIRE FEE: \$150 (NON-REFUNDABLE WITHIN 72 HOURS IF EVENT IS CANCELLED); SECURES DATE AND COVERS BASIC HIRE COSTS

ALL BOOKINGS INCLUDE MINIMUM OF 2 STAFF, TABLE & FOOD SET-UP, AND CLEAN-UP AS REQUIRED

BOOKINGS ARE TO BE HELD OUTSIDE OF CAFÉ TRADING HOURS. EMAIL: SARAH@61BALO.COM.AU OR PHONE 02 67522020 TO BOOK.

61 BALO

MENU



SMALL EVENTS MENU

PERFECT FOR YOUR BABY SHOWER, HIGH TEA,
CORPORATE MEETING, BIRTHDAY CELEBRATION OR
GET-TOGETHER AT 61 BALO.

PLATTER OPTIONS (SERVES APPROX 10-12)

- SEASONAL FRUIT PLATTER – \$60
- CHEESE, CRACKERS & DIP PLATTER – \$55
- GOURMET MEAT, CRACKERS & CHEESE PLATTER – \$75
- MIXED SANDWICH PLATTER – \$55
- MINI HAM & CHEESE CROISSANT PLATTER (10 PIECES) – \$60
- MINI WRAPS (12 HALVES - GF AVAILABLE UPON REQUEST) – \$60
- MINI QUICHES (VEG OR MEAT OPTION AVAILABLE) (12 PIECES) – \$50
- VEGETARIAN SAUSAGE ROLLS (12 PIECES) – \$50
- HOMEMADE CHICKEN SPRING ROLLS (12 PIECES) – \$55
- CHEESE AND BACON COBLOAF - \$35
- SCONES WITH JAM & CREAM (10) – \$55
- BROWNIE BITES (GF) & SLICE SELECTION (12) – \$50

BEVERAGES UPGRADE

- JUICE, NON-ALCOHOLIC PUNCH OR SPARKLING WATER JUGS – \$15 EACH
- SOFT DRINKS AVAILABLE AS PER CAFÉ MENU PRICING
- ALCOHOL AVAILABLE AS PER CAFÉ PRICING – TAB OPTION AVAILBLE UPON REQUEST
- PLEASE NOTE: BYO ALCOHOL IS NOT PERMITTED

EVENT BOOKING GUIDELINES

- MINIMUM NOTICE FOR BOOKING: 2 WEEKS (SUBJECT TO AVAILABILITY)
- PRE-ORDER OF PLATTER SELECTIONS WILL BE REQUIRED ONE (1) WEEK PRIOR TO EVENT
- BOOKING/HIRE FEE: \$150 (NON-REFUNDABLE WITHIN 72 HOURS IF CANCELLED): SECURES DATE AND COVERS BASIC HIRE COSTS
- ALL BOOKINGS INCLUDE 2 STAFF, TABLE & FOOD SET-UP, AND CLEAN-UP AS REQUIRED
- BOOKINGS ARE TO BE HELD OUTSIDE OF CAFÉ HOURS. EMAIL SARAH@61BALO.COM.AU TO BOOK