



FUNCTIONS & CATERING





ALTERNATE DROPS

PLATED MEAL ALTERNATE DROP

22.9

STEAK

Juicy naturally marbled 100% grass fed 200g Cape Grim rump steak cooked to a perfect medium with house bbq sauce, shoe string fries and STREETslaw.

CHICKEN

Free range chicken breast marinated with lemon and thyme, served on a bed of quinoa salad, dressed with house made harissa sauce.



BURGERS ALTERNATE DROP

15.9

Includes bowls of lightly seasoned shoestring fries to the middle of the table.

STREETS CLASSIC BURGER

Keeping it real with in-house freshly minced 100% grass fed Cape Grim beef, American cheese, tomato, oak leaf, onion, pickles, STREETsauce.

CHICKEN BURGER

Free range healthy grilled chicken breast, fresh avocado, oak leaf, tomato, onion, house mayo.



STREETBOWLS ALTERNATE DROP

15.9

BRISKET STREETBOWL

In house slow-cooked 100% grass fed Cape Grim brisket, pickles, swiss cheese, house slaw, fresh salad, brown rice & quinoa mix, STREETsauce.

SHROOM STREETBOWL

Crisp fried portobello mushroom, haloumi cheese, fresh salad, brown rice & quinoa mix, house made harissa sauce.

VEGETARIAN OPTIONS AVAILABLE



MAKE YOUR EVENT INTO A 2 COURSE OR 3 COURSE

ADD ONE OF OUR HOUSE MADE DESSERTS AND/OR A STARTER TO YOUR EVENT

HOUSE SPUN GELATO ALTERNATE DROP

7.9

SALTED CARAMEL DREAM

Fresh house spun salted caramel gelato, caramel chunks, brownie pieces, caramel sauce.

NUTS ABOUT FUDGE

Fresh house spun vanilla bean gelato, crushed nuts, fudge pieces, fudge sauce.

HOUSE MADE BROWNIES ALTERNATE DROP

7.9

RASPBERRY CHOC BROWNIE

Fresh house made raspberry choc brownie served with mixed berry coulis and cream.

TRIPLE CHOC BROWNIE

Fresh house made triple choc brownie served with mixed berry coulis and cream.

ADD A DELICIOUS STARTER

7.9

Chef's creation of the day. Our head chef will decide upon and create a starter for the event to compliment the alternate drop menu you have selected.



ADD A DRINKS PACKAGE

For drinks packages, we will circulate around your group delivering a selection of the drinks in the package, unless it's a bar tab in which case just come to the bar and order like normal.

WINE & CRAFT BEER PACKAGE

STUDIO SERIES SAUVIGNON BLANC (SA)

Clean, crisp, tropical characters, with a long full clean finish

STUDIO SERIES SPARKLING (SA)

Sherbet like crisp palate

RHYTHM & RHYME SHIRAZ (SA)

Cherry and plum fruits, hint of spice and oak with a soft tannin finish

CRAFT BEER ON TAP

Selected craft beer on tap

ONE DRINK PER HEAD 7.5

TWO DRINKS PER HEAD 14

COCKTAIL JUGS PACKAGE

25 PER JUG

Selection of our cocktail jugs will be delivered amongst your group during the event. We recommend a minimum of one jug for every two people in your group

PIMMS

The classic refreshing summer favourite with Pimms, lemonade & fresh seasonal fruit.

MASTER MOJITO

A passionfruit infused mojito that is simply divine. Mint, passion fruit, Mt Gay rum, lime, sparkling mineral water.

SUMMER BREEZE PUNCH

Kick back, relax & share this breezy summer punch. Fresh juices, Mt Gay rum, cherries, sparkling mineral water.

WINE, CRAFT BEER & COCKTAIL PACKAGE

Add selected cocktails as an option to the wine & craft beer package above.

ONE DRINK PER HEAD 11

TWO DRINKS PER HEAD 20

HOUSE MADE SODAS PACKAGE

Selection of our house made sodas, all made fresh in house to order.

ONE DRINK PER HEAD 6.9

TWO DRINKS PER HEAD 13.5

ADD A BAR TAB

Let us know what your budget is and we can arrange a bar tab for your event. Simply invite everyone to come to the bar and order on the tab.





FINGER FOOD PLATTERS

For a casual, socialising event we highly recommend our finger food platters. These are perfect for casual events allowing everyone to pick and choose finger food and circulate as they please.

CHIPS & DIPS	35	FRESH WRAPS	40
Pulled meat, corn chips, tomato salsa & guacamole		Assortment of fresh wraps with a variety of fillings	
YUM CHA 1	35	PRESSED SANDWICHES	40
Vegetable money bags, gyozas (prawn or vegetable), edamame with sweet chilli, and house sesame soy dip		Assortment of hot pressed sandwiches – free range chicken, in house slow-cooked pulled pork, in house slow-cooked grass fed brisket	
YUM CHA 2	35	LOADED FRIES	40
Vegetable spring rolls, curried potato samosa & vegetable money bags sweet chilli and sweet soy sauce		Cheese & bacon loaded fries with house seasoning, molten cheddar sauce, loaded with crispy bacon bits	
BAKERS CHOICE	35	CHICKEN WINGS	40
Assortment of petite pies, cocktail sausage rolls and mini quiches		Our famous chicken wings with house bbq sauce	
ANTIPASTO	35	CHEFS SALAD OF THE DAY	50
Croutes, slow cooked pulled pork, cheese and grilled vegetables with pesto		Fresh salad of the day with seasonal produce created by our head chef	
AUSTRALIAN CHEESE	50		
A mix of soft and hard Australian cheeses served with dried fruit, nuts and crackers			

WE RECOMMEND CHOOSING 4 OR MORE FINGER FOOD PLATTERS FOR GROUPS OF 10





CATERING

We can easily cater for your event. We offer a range of catering platters which we can arrange delivery to you or you can come and pick up in store. Simply choose from the following catering options for morning tea, lunch, or afternoon tea.

MORNING TEA OR AFTERNOON TEA

6 PER HEAD

Choose a selection of two options from the following

SCONES

Freshly made scones warm from our oven served with butter and jam

MUFFINS

Fresh house baked muffin range

BROWNIES

Fresh house baked brownie range

CAKES

Selection of cakes from our house made range

FRUIT PLATTER

Selection of fresh seasonal fruit

COOKIES

Collection of delicious baked cookies from our oven

CHEESE PLATTER

Selection of soft and hard Australian cheeses served with crackers and fruit

**DIETARY REQUIREMENTS CAN
BE MET ON AN INDIVIDUAL BASIS**



CATERING - LUNCH

Choose a fresh wrap platter or a fresh sandwich platter. Alternatively, you can select a half/half combined wrap and sandwich platter. Adding on a healthy salad is a popular option.

FRESH WRAP PLATTER

10 PER HEAD

We will provide a selection from the following fresh wraps

PULLED PORK WRAP

In house slow-cooked 100% free range hand pulled pork shoulder with apple & fennel slaw, pickles, house bbq sauce.

CHICKEN BACON WRAP

Free range chicken, double smoked bacon & chive mix, cheese, onion, rocket.

CHICKEN BASIL PESTO WRAP

Free range chicken and basil pesto mix, sundried tomatoes, mixed salad leaves.

CHICKEN TANDOORI WRAP

Free range chicken tandoori mix, fresh sliced red capsicum, salad leaves.

SHROOM WRAP

Crisp fried portobello mushroom, haloumi cheese, oak leaf, tomato, fresh house made harissa sauce.

ROASTED VEGIE WRAP

Fresh in house roasted vegies, fetta cheese, mixed salad leaves.

CHICKEN AVOCADO WRAP

Free range healthy grilled chicken breast, fresh avocado, house slaw, house mayo.

ROAST BEEF WRAP

Freshly carved roast beef served with swiss cheese, house mayo and mixed salad leaves.



FRESH SANDWICH PLATTER

10 PER HEAD

We will provide a selection from the following fresh sandwiches

CAJUN CHICKEN SANDWICH

Free range healthy grilled chicken breast, mixed with house mayo and lightly spiced with cajun.

CHICKEN BACON SANDWICH

Free range chicken, double smoked bacon & chive mix, cheese, onion, rocket.

PULLED PORK SANDWICH

In house slow-cooked 100% free range hand pulled pork shoulder with apple & fennel slaw, pickles, house bbq sauce.

CHICKEN & BRIE SANDWICH

Free range chicken, brie cheese, basil pesto and mixed salad leaves.

BRISKET SANDWICH

In house slow-cooked 100% grass fed Cape Grim brisket, pickles, swiss cheese, house slaw, STREETsauce.

AVOCADO & SWISS CHEESE SANDWICH

Fresh avocado simply served with swiss cheese and mixed salad leaves.

HAM, CHEESE SALAD

Freshly carved ham off the bone, served with swiss cheese, house mayo and mixed salad leaves.

ROASTED VEGIE SANDWICH

Fresh in house roasted vegies, fetta cheese, mixed salad leaves.





CATERING

ADD SALAD TO YOUR LUNCH CATERING

5 PER HEAD

Choose one salad from the following list

PUMPKIN HALOUMI SALAD

Roasted pumpkin, coated in a honey and sesame seed dressing served with spinach leaves and haloumi cheese.

PESTO PENNE SALAD

Penne pasta lightly tossed through with basil pesto, confit field mushrooms, sundried tomatoes, sprinkling of parmesan cheese.

ROAST VEGIE, QUINOA & BROWN RICE

Roast seasonable vegetables, tricolour quinoa and brown rice. Served with a light and tangy dressing.

CHICKPEA SUPERFOOD SALAD

Combination of chickpeas, pumpkin and kale with house dressing and sprinkling of fetta cheese.

PUMPKIN BEETROOT SALAD

Roasted baby beetroot tossed through with sesame seeds, baby spinach leaves, feta cheese and pumpkin





LOCATION

**GROUND FLOOR
325 GEORGE STREET
BRISBANE CBD
QLD 4000
PH 3221 8147**

**TO BOOK YOUR FUNCTION OR CATERING
SIMPLY CALL IN STORE OR EMAIL US ON**

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