HOLIDAY COMFORT BITES

Available for private events

Your choice of 4 Comfort Bites 20pp Your choice of 6 Comfort Bites 28pp Your choice of 8 Comfort Bites 34pp

COLD

PRETZEL, OLIVES, POPCORN

RED ONION AND GOATS CHEESE TARTLETS V

Puff pastry tartlets with red onion jam and goats' cheese

CITRUS CURED LOX BLINIS

Citrus cured lox with crème fraiche, lumpfish roe on a warm blini

HOT

SLIDERS

Cheeseburger sliders with red onion, American cheese and house relish on mini burger buns

CRISPY FRIED CHICKEN

Crispy fried chicken pieces with hot maple and cool ranch dipping sauces

DECK DA BALLS v

Truffled fried Mac and Cheese balls with Parmesan snow

SLIDERS PB

Classic cheeseburger sliders with house relish, gherkins, red onion, and American cheddar

CHICK'N POPCORN

Impossible chick'n nuggets with hot maple and cool ranch dipping sauces

VEGAN CHEESEBURGER DUMPLINGS PB

Gyoza dumplings with Miami burger mince, vegan cheddar, and dirty bones house relish dipping sauce

NO-PIG IN BLANKETS PB

No pig dogs in vegan puff pastry with a spiced ketchup dipping sauce

SWEET

EGGNOG SHOT

WINI DOUGHNUIS

All Holiday Comfort Bites come served to share with skinny fries and signature sauces

Pre-orders required for all Holiday Comfort Bites bookings. Menu subject to change according to availability.

PB Plant-based V Vegetarian GF Gluten free S Sesame N Nuts

An optional service charge of 12.5% will be added to your bill.

Please let us know of any allergies or dietary requirements at the time of pre-order.

Our dishes are prepared in kitchens where allergens are present. We are halal.

Scan this QR code for full information on allergens.



DIRTY BONES

HOLIDAY MENU

28 for 2 courses + sides 34 for 3 courses + sides

*The 2-course menu options includes one main dish + one starter or one dessert.

Groups must order from the same two courses

TO START

Choose one

DECK DA BALLS V

Truffled fried Mac and Cheese balls with Parmesan snow

BUTTERNUT SQUASH & BEETROOT SALAD V, PB, GF

Roasted butternut squash and beetroot with endive, spiced walnuts, and a blood orange dressing

CRISPY CHICKEN BAO

Steamed Bao buns with sticky Korean chili sauce, sesame slaw & peanuts

TERIYAKI MUSHROOM BAO PB

Steamed Bao buns with Teriyaki braised shitake mushrooms, sesame slaw & walnut

CITRUS CURED LOX

Citrus cured Lox with spring onion sour cream, cucumber and a mini poppy seed bagel

THE MAIN EVENT

Choose one

NY STRIP GF (+6 supp)

New York strip with a bone marrow glaze (available pink OR well done)

LAMB RIBS

Slow braised and roasted lamb ribs with a miso BBQ glaze

DUCK & WAFFLE

Crispy confit duck leg with a freshly baked waffle and a mustard maple and red current sauce

COAL BAKED AUBERGINE PB, N

Blackened aubergine, miso & sesame glaze, golden raisins & walnuts

ON THE SIDE

Served to share

CRISPY BRUSSEL SPROUTS GF, PB

Roasted sprouts with sweet and sour cranberries

FRIED TATER TOTS GF, PB

With a smoked chipotle ketchup

RED CABBAGE GF, PB

braised with apple juice, raisins, and spices

DESSERTS

Choose one

STICKY TOFFEE PUDDING CUP

with vanilla ice-cream & Mutz nutz custard

SALTED CARAMEL BROWNIE PUDDING CUP PB, GF

Vegan salted caramel brownie with salted caramel ice cream and chocolate sauce

MINCE PIE

Mince pie ice cream with mince pie crumb

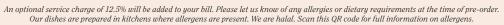
DIRTY ALEXANDER DESSERT COCKTAIL GF, N

Courvoisier VS, Frangelico, Mozart Dark, butterscotch, chocolate & cream



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 ${\bf PB}$ Plant-based ${\bf V}$ Vegetarian ${\bf GF}$ Gluten free ${\bf S}$ Sesame ${\bf N}$ Nuts





DIRTY BONES

HOLIDAY MENU

Available for Private Functions only 50pp

WELCOME

FIZZ ON ARRIVAL PRETZELS, OLIVES, POPCORN

TO START

Choose one

DECK DA BALLS V

Truffled fried Mac and Cheese balls with Parmesan snow

BUTTERNUT SQUASH & BEETROOT SALAD V, PB, GF

Roasted butternut squash and beetroot with endive, spiced walnuts, and a blood orange dressing

CRISPY CHICKEN BAO

Steamed Bao buns with sticky Korean chili sauce, sesame slaw & peanuts

TERIYAKI MUSHROOM BAO PB

Steamed Bao buns with Teriyaki braised shitake mushrooms, sesame slaw & walnut

CITRUS CURED LOX

Citrus cured Lox with spring onion sour cream, cucumber and a mini poppy seed bagel

THE MAIN EVENT

Choose one

NY STRIP GF (+6 SUPPLEMENT)

New York strip with a bone marrow glaze (available pink OR well done)

LAMB RIBS

Slow braised and roasted lamb ribs with a miso BBQ glaze

DUCK & WAFFLE

Crispy confit duck leg with a freshly baked waffle and a mustard maple and red current sauce

COAL BAKED AUBERGINE PB, N

Blackened aubergine, miso & sesame glaze, golden raisins & walnuts

ON THE SIDE

Served to share

CRISPY BRUSSEL SPROUTS GF, PB

Roasted sprouts with sweet and sour cranberries

FRIED TATER TOTS GF, PB

With a smoked chipotle ketchup

RED CABBAGE GF, PB

braised with apple juice, raisins, and spices

DESSERTS

Choose one

STICKY TOFFEE PUDDING CUP

with vanilla ice-cream & Mutz nutz custard

SALTED CARAMEL BROWNIE PUDDING CUP PB, GF

Vegan salted caramel brownie with salted caramel ice cream and chocolate sauce

MINCE PIE

Mince pie ice cream with mince pie crumb

DIRTY ALEXANDER DESSERT COCKTAIL GF, N

Courvoisier VS, Frangelico, Mozart Dark, butterscotch, chocolate & cream

TO FINISH

EGGNOG SHOTS



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