

Las CHiCAs

203 Carlisle Street, Balaclava

9531 3699


Welcome


Las Chicas is the perfect space to hold your next function, our space is available 7 nights a week. We can cater for up to 150 people stand-up, 75 sit-down or 65 conference style.

Our enclosed courtyard is warm and cosy in winter with an open wood fireplace and in the warmer months our roof is fully retractable to let the night sky in

We are conveniently located adjacent to the Balaclava train station on the Sandringham line. The No 16 tram also stops outside our front door. Ample off street parking is also available behind the café.

We can tailor a specific package to meet your needs feel free to come into the café and have a chat to us or email functions@laschicas.com.au

 @laschicascafe

 @LasChicasBalaclava

WWW.LASCHICAS.COM.AU

FUNCTIONS

BEVERAGES

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3 HR PACKAGE \$40 PP

5 HR PACKAGE \$65 PP

YOUR CHOICE OF THREE WINES FROM THE LIST BELOW

Dunes and Greene Brut NV Adelaide Hills SA

Babich Sauvignon Blanc 2021 Marlborough NZ

Terre di Chieti Pinot Grigio 2020 Cantina Tollo ITALY

Hahndorf Hill Rose 2021 Adelaide Hills SA

Pencarrow Pinot Noir 2019 Martinborough NZ

Quarisa Shiraz 2017 McClearn Vale SA

BOTH PACKAGES CONTAIN ONE BEER, SOFT DRINKS, MINERAL WATER

Peroni 330ml

Estrella Damn 330 ml can

Furphy 330 ml

Sparkling Water

Coke, Coke Zero, Lemonade



CANAPES

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3 HR PACKAGE \$35 PP 4 smaller, 2 larger

5 HR PACKAGE \$60 PP 7 smaller, 3 larger

SMALLER BITES

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Pumpkin, sage, pinenut arancini

Chickpea, sweetcorn, zucchini fritter, tomato relish

Potato, parmesan, haloumi hash, chipotle mayo

Baked Portobello mushroom, broccoli, yarra valley feta, pinenuts

Pumpkin, spinach, yarra valley feta, cherry tomato quiche

Tandoori chicken skewer spiced yoghurt

Free range chicken, caramelized leek pie, aioli

Middle Eastern spiced lamb meatball, cucumber yoghurt

Chorizo, manchego, potato croquette, aioli

Lamb shoulder sausage roll, tomato relish

Bacon, cherry tomato, yarra valley feta, spinach quiche

Slow roasted porterhouse & button mushroom pie, relish

Marinated eye fillet skewer, seeded mustard

Sesame seared yellow fin tuna, avocado cream, tapioca cracker

Smoked salmon, dill cream cheese, crispy capers billini B

Vietnamese chicken slaw, tapioca cracker

Panko & parmesan crusted chicken tender, chipotle mayo

BIGGER BITES

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Vegan Wrap

Tofu, mushroom, salsa, avocado, vegan mayo

Roasted pumpkin, mushroom, parmesan risotto

Beer battered flathead tail, crinkle cut chip cone, lemon

SALAD BOATS

Puy lentils, cracked freekeh, grilled haloumi sunflower & pumpkin seeds, cherry tomatoes, cucumber, avocado, grilled asparagus, shaved radishes, mint. Parsley, pomegranates jewels & a maple lemon dressing

Corn & mixed quinoa, red onion, medley tomatoes, avocado, Yarra Valley Feta, parsley, coriander, capsicum, jalapenos, lime juice

Moroccan chicken, mixed leaf, avocado, cherry tomatoes, coriander, chili, honey mustard dressing

MINI BRIOCHE BUNS OR BAGELS

Baked mushroom, spinach. pesto, haloumi, vegan mayo

Smoked salmon, dill cream cheese, crispy capers

Roasted porterhouse, tasty cheese, horseradish cream, cos lettuce

Double smoked ham, roma tomato, tasty cheese, tomato relish

SLIDERS (SERVED HOT)

Mushroom, pesto, haloumi, spinach vegan mayo

Beer battered flathead tail, cos lettuce, tartare sauce

Fried FR chicken breast, jack cheese, cabbage mix, peri peri sauce

Wagyu beef, roma tomato, cos lettuce, tomato, aioli

FRUIT, CHEESE AND SEAFOOD PLATTERS AVAILABLE ON REQUEST



FUNCTIONS

BANQUET MENU

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SERVES 10-12 PEOPLE \$395

YOUR CHOICE OF

Whole Baked Atlantic Salmon, white wine, lemon thyme

Whole Roasted free range chicken, herb, paprika

Roasted Leg of lamb with rosemary and garlic

Slow Cooked beef sirloin, peppercorn, garlic butter

YOUR CHOICE OF TWO COLD AND TWO WARM OPTIONS:

Cold Side Options

Raw broccoli, roasted sliced almonds, dried cranberries, cashew garlic cream

Puy lentil, freekeh, grilled halloumi, cherry tomatoes, avocado, asparagus, pomegranites, mixed herbs, maple lemon dressing

Quinoa, kale, beetroot, feta, lemon dressing

Roquette, pear, pinenuts, goats feta, red onion, balsamic dressing

Sweet potato noodles, chili, peanuts, edamame beans, coriander, sautéed mushrooms, capsicum, pickled vegetables, shallots, asian dressing

Green salad, herb vinaigrette

Warm Side Options

Sautéed broccoli, lemon oil, roasted almonds

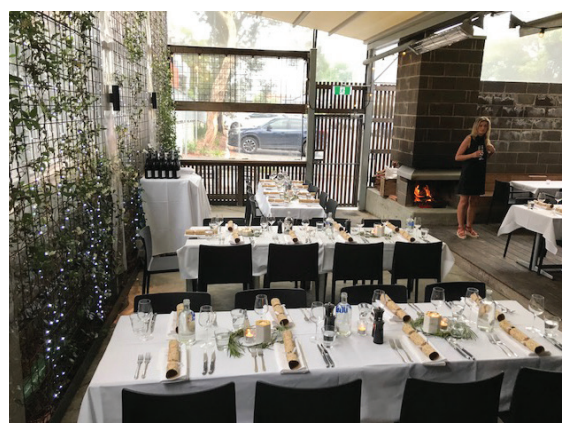
Roasted pumpkin, feta, pomegranate jewels

Kipfler potatoes, garlic & herb butter

Buttered baby carrots

Sweet potato mash, lemon sour cream

Crinkle cut fries, aioli, tomato relish



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