

CELEBRATION & GROUP DINING MENUS

Bienvenido .. Summer 2015 & 2016

With a Mexican-inspired menu, an extensive bar offering freshly shaken cocktails and wide selection of beers & wines, friendly staff and warm & stylish dining rooms, Black Sombrero brings the best ingredients together to make your celebration memorable.

Take the stress out of the night by choosing from our exciting set menu options that allow you and your guests to sit back and enjoy your event without the need for menu decisions.

Black Sombrero is at it's heart a Mexican Taquería & Tequileria. A casual, welcoming place to connect with friends – or meet new ones – and share Mexican street-style food over a margarita or two.

Our menu is simple and our flavours are honest, fiery and sharp – the real deal – just like in Mexico.

We're a little different to the Tex-Mex you may be used to – but rest assured, you'll fall in love with Mexican food all over again as you taste traditional flavours, cooked using traditional methods.

Black Sombrero's kitchen is centred around our amazing charcoal grill – heavily inspired by the North Mexican charcoal pits of Sonora and Baja – our meats are cooked al carbón (literally meaning "cooked over charcoal").

BLACK SOMBRERO
136 KEEN STREET, LISMORE
02 6621 3111
bookings@blacksombrero.com.au
www.blacksombrero.com.au



'AFTER WORK SNACKS' MENU



15 per guest

AVAILABLE FROM 3pm-6pm ONLY.

MINIMUM 15 GUESTS

**Need somewhere to have farewell drinks for a colleague?
Want to spoil your Team because they've had a superstar week?
Why not relieve the headache of organisation and let us sort the food out for you.**

And even better, why not sweet-talk your Boss into a bar TAB for you all!

- AGAVE-ROASTED SPICED NUTS (V)
- CHILLI POPPERS | jalapeño chilli filled with feta & fresh herbs, garlic & coriander (V)
- POLENTA CHIPS | with chipotle aioli & pepitas (GF, V)
- HOT WINGS | chicken wings charcoal-grilled & finished w/ lime & chipotle aioli (GF, DF)
- STREET-STYLE CORN | chargrilled on cob, served w/ chipotle aioli, parmesan & crushed nuts (GF, V, VEGAN-OA)
- TOSTADAS | Black bean, spiced pumpkin and ricotta tostadas (GF, V, VEGAN-OA)
- GUACAMOLE | with salsa verde, salsa rosa and corn chips (GF,DF,V,VEGAN)
- BEAN DIP | Blended beans, cumin, coriander, chilli with queso fresco, corn chips (GF, V)

BOOKING AGREEMENT			
Contact Name:		Date of Booking:	
Booking Name:		Time of Booking:	
Mobile:		Total Number of Guests:	
Email:			(Adults: Children:)
Menu Choice:	<input type="checkbox"/> \$15 per head	<input type="checkbox"/> BAR TAB \$_____ limit	
Number and type of Dietary Requirements: VEG: VEGAN: GF: DF: Other:			
<p>BOOKING & CANCELLATION POLICY: A credit card deposit is required to make a group booking. A \$10 per head deposit is required. Menu Selection is required 48 hours in advance. A confirmed number of guests is required 24 hours prior to the start of the reservation. If the confirmed number of guests do not arrive, the credit card documented in this agreement will be charged the difference unless another form of payment is submitted on the night.</p> <p>I agree to the above term and authorise Black Sombrero to charge the following credit card according to the details above and guarantee full payment of said charges. Alternatively, Direct Deposit into: BLACK SOMBRERO - BSB: 012715 ACC: 2101 97921</p>			
Cardholder Name:	Expiration Date: ____ / ____ / ____		
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'THE TAQUIZA' DINNER SHARING MENU



35 per guest, without dessert

40 per guest, with dessert (postres)

All served family style to table

DIPS

TRADITIONAL GUACAMOLE

QUESO FRIJOLE | warm bean & cheese

BOTANAS | Starters

TAQUITOS | little rolls of deliciousness - tortillas rolled up with our slow-cooked pork & flash-fried. Served with salsa roja and Mexican crema

CHILLI POPPERS | jalapeño chilli filled w/ feta, herbs, garlic & coriander (V)

HOT WINGS | charcoal-grilled & finished w/ lime & chipotle aioli (GF,DF)

STREET-STYLE CORN | chargrilled on cob, served w/ chipotle aioli, parmesan cheese & crushed nuts (V, GF, VEGAN-OA)

THE TAQUIZA | 'Build your own Street-Style Tacos'

Fresh, hot tortillas
Red Rice

All proteins are GF, DF:

ROASTED MUSHROOM (V, VEGAN)
COAL-GRILLED CHICKEN
SLOW COOKED PORK SHOULDER
COAL-GRILLED BARRAMUNDI
SLOW COOKED SHREDDED BEEF
COWBOY BEANS (V, VEGAN)

ENSALADA

Chefs' salad of mixed beans, onion and zesty herb dressing

SIDES

grilled pineapple - grilled peppers
pickled jalapeños - pink pickled onions
lettuce - shredded cabbage
coriander - sour cream
queso fresco (house-made soft cheese)
jack cheese - mexi-slaw

SALSAS

Roja (red charred tomato, capsicum, onion)
Verde (green, zesty with a touch of jalapeño chilli)
Baja (creamy, zesty)
Chipotle aioli (creamy, with a touch of heat)

POSTRES | Sweetness to finish

CHURROS CON CHOCOLATE | Mexican doughnut bites w/ chocolate dipping sauce
FRUTA CON CHILE Y LIMON | Fruit and Chilli - a Mexican street-cart staple. Fresh fruit w/ TAJÍN seasoning and lime

BOOKING AGREEMENT

Contact Name:

Date of Booking:

Booking Name:

Time of Booking:

Mobile:

Total Number of Guests:

Email:

(Adults: Children:)

Menu Choice:

\$35 per head (no dessert)

\$40 per head (dessert)

BAR TAB \$ _____ limit

Number and type of Dietary Requirements: VEG: VEGAN: GF: DF: Other:

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'THE BLACK HAT' MENU

2 COURSES / 50 per guest

3 COURSES / 60 per guest

SEATED DINING - MINIMUM

DIPS

TRADITIONAL GUACAMOLE (V, VEGAN, DF, GF)

SMOKED FISH | w/ garlic & lime

COURSE 1 - Choose 3

BOTANAS | Starters

Served Family Style

FRIED SMOKED POTATOES | w/ chipotle romesco & smoked labneh (GF, VEG, VEGAN-OA)

HOT WINGS | chicken wings charcoal-grilled & finished w/ lime & chipotle aioli (GF, DF)

GORDITAS | little cornmasa-flour patties topped with slow-cooked pork, pickled cabbage and house-made quest fresco (GF)

CEVICHE MIXTO | fresh seafood w/ lime, coriander, cucumber (DF, GF)

SYDNEY ROCK OYSTERS | shucked today, dressed with cucumber & pickled jalapeño (GF, DF)

STUFFED PIQUILLO PEPPERS | a sweet, mild pepper stuffed with rice, pine nuts, pepitas & currants on a bed of chipotle romesco (GF, V, VEGAN-OA)

CHILLI POPPERS | jalapeño chilli filled with feta & fresh herbs, garlic & coriander (V)

STREET-STYLE CORN | chargrilled w/ chipotle aioli, parmesan & crushed nuts (V, GF, VEGAN_OA)

COURSE 2 - Choose 2

MAINS | Platos de Principal

Alternate Drop

COAL-GRILLED BARRAMUNDI | with salsa verde & zucchini ribbon salad (GF, DF)

BEEF CHEEKS | cola & tequila braised beef cheeks w/ chilli-lime-coriander salsa + jalapeño & jack cheese cornbread

STUFFED WHOLE PEPPERS | 'Chiles Rellenos' with a romesco sauce and lentil-herb salad (VEG, VEGAN-OA)

CHICKEN MOLE | chipotle al carbon chicken in mole sauce served with lime crema and jalapeño-coconut rice, coriander & queso fresco (DFOA)

EGGPLANT MOLE | crispy fried eggplant in mole sauce served with lime crema and jalapeño-coconut rice, coriander & queso fresco (VEG, VEGAN-OA, DFOA)

❖ Mole (pronounced 'mole-ay' is a gorgeous traditional Mexican sauce, made from dark chocolate and nuts with a hint of citrus.

COURSE 3 - Choose 2

POSTRES | Dessert

Alternate Drop

CHURROS CON CHOCOLATE | Mexican doughnut bites w/ chocolate dipping sauce

PEACH & SANGRIA TRIFLE | peach soaked sponge, sangria jelly, poached peaches, ginger ice-cream

KEY-LIME TART | key-lime curd, cookie-crumble crust and vanilla cream

BOOKING AGREEMENT

Contact Name:

Date of Booking:

Booking Name:

Time of Booking:

Mobile:

Total Number of Guests:

Email:

(Adults: Children:)

Menu Choice:

\$50 per head (2 courses)

\$60 per head (3 courses)

BAR TAB \$_____ limit

Number and type of Dietary Requirements: VEG: VEGAN: GF: DF: Other:

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ANTOJITOS MENU - Premium Mexican Canapés



40 per guest

COCKTAIL-STYLE
STANDING CIRCULATING SERVICE

MINIMUM 20 GUESTS

Antojitos translates literally to 'little cravings'. These delicious snacks are traditionally prepared by street vendors as a quick soul-satisfying snack on the run. Perfect finger-food with cocktails & cold cervezas!

SAVORY

- FRIED SMOKED POTATOES | w/ chipotle romesco & smoked labneh (GF, VEG, VEGAN-OA)
- CEVICHE SHOTS | fresh seafood w/ lime, coriander, cucumber (DF, GF)
- CHILLI POPPERS | jalapeño chilli filled with feta & fresh herbs, garlic & coriander (V)
- SMOKED FISH PATE | with crackers
- POLENTA CHIPS | with chipotle aioli & coriander (GF, VEG)
- HOT WINGS | chicken wings charcoal-grilled & finished w/ lime & chipotle aioli (GF, DF)
- SYDNEY ROCK OYSTERS | shucked today, dressed with cucumber & pickled jalapeño (GF, DF)
- STREET-STYLE CORN | chargrilled on cob, served w/ chipotle aioli, parmesan & crushed nuts (GF, VEG, VEGAN-OA)
- TOSTADAS | Black bean, spiced pumpkin and ricotta tostadas (GF, VEG, VEGA-OA)
- GORDITAS | little corn masa-flour patties topped with slow-cooked pork, pickled cabbage and house-made queso fresco (GF)
- STUFFED PIQUILLO PEPPERS | a sweet, mild pepper stuffed with rice, pine nuts, pepitas & currants on a bed of chipotle romesco (GF, VEG, VEGAN-OA)

POSTRES | Sweet

- CHURROS CON CHOCOLATE | Mexican doughnut bites w/ chocolate dipping sauce (VEG)
- FRUTA CON CHILE Y LIMON | Fruit and Chilli - a Mexican street-cart staple. Fresh fruit w/ TAJÍN seasoning and lime (VEG, VEGAN, GF, DF)
- SOPAIPILLAS | crispy tortillas, sprinkled with icing-sugar & drizzled with tequila-spiked caramel and a pot of vanilla cream (VEG)

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