



LULU'S Social

EAT // DRINK // ENJOY

EVENTS MENU @ LULU'S SOCIAL SPACE

LULU'S SOCIAL SPACE IS IDEAL FOR GROUP FUNCTIONS OR EVENTS AND IS FULLY LICENCED FOR UP TO 80 GUESTS.

PICK AND CHOOSE WHICH OPTIONS YOU LIKE FROM OUR RANGE, AND WE CAN TAILOR A MENU THAT SUITS YOUR GUEST PROFILE, BUDGET, AND EVENT TYPE.

WE CAN ALSO CATER TO STRICT DIETARY REQUIREMENTS. LET US KNOW WHAT INGREDIENTS OR ALLERGIES WE NEED TO TAKE INTO CONSIDERATION, AND WE CAN ADJUST MENU ITEMS WITHOUT SACRIFICING TASTE.

PLATTER BOARDS ON ARRIVAL

Designed to be placed on tables at the start or during your events

CHARCUTERIE BOARD

Sliced meats, house made pickles, marinated olives, dips, selection of cheeses, grilled sourdough and crackers

FRESH FRUIT AND VEG PLATTER

Seasonal fresh fruit in bite sizes and fresh sliced vegetables served with dips and yogurt



FUNCTION CLASSICS

Classic function food for those on a budget or just wanting light nibbles.

Salt and Pepper Calamari

Fresh tartare sauce

Prawn Twisters

Honey soy dipping sauce

Gourmet Beef Pies

Chunky beef with tomato chutney

Thai Chicken Curry Pies

Sweet chili sauce

Beef Rendang Curry Puffs

Mango chutney

South Melbourne Dim Sims

Thick honey soy

Spicy Chicken & Corn Empanadas

Cilantro lime empanada Sauce

Pumpkin Arancini Balls (V GF)

Chimichurri sauce

Sweet Potato Croquettes (V GF)

Garlic Aioli

Vegetarian Spring Rolls (V GF)

Thick honey Soy

Cauliflower Bites (V)

Chipotle mayo

PREMIUM BITES

Our selection of small bites and packed with flavor.

"Kushiyaki" Wagyu Beef

Japanese style "Kushiyaki" Wagyu Beef skewers lightly marinated and cooked medium rare

Duck Spring Rolls

Duck Spring rolls served with a fresh lettuce wrap and light sweet chili dip

Crispy Prawns

Australian prawns soaked in buttermilk and fried with a panko crumb and drizzled with honey soy

Chili Poppers

Jalapeno peppers filled with a blend of cheese, wrapped in thin prosciutto and cooked in our smoker

Crispy Chicken Tenders

Crispy chicken fillet slithers soaked in buttermilk and fried with a panko crumb with a sweet n sour dip

PREMIUM MAINS

Slightly larger serves for events wanting to make an impression.

Mini Beef Slider

100% Grain fed beef sliders with American cheese, house pickles and tasty burger sauce in a fresh potato bun

Pork Belly Bao

Crispy pork belly Bao Bun with fresh cucumber, pickle red onion and thick hoisin glaze

Pulled Pork Bao

Pulled pork shoulder marinated in jalapeno & coriander and served with wasabi mayo and Asian pickles

Crispy Prawn Bao

Panko crumb Australian Prawn Bao served with fresh coriander, Chipotle mayo and house made pickles

Chicken & Prawn Dumplings

Handmade Chicken & Prawn Dumplings (x2) served in ramekin with a Hot and Sour dipping sauce

Shiitake Mushroom & Chive Dumplings (V)

Handmade Shiitake Mushroom & Chive Dumplings (x2) served in a Hot and Sour dipping sauce

Smoked Brisket Taco

Angus beef brisket smoked onsite for +12hrs served with house made chimichurri and fresh guacamole

Tempura Prawn Taco

Australian prawns, fried in tempura batter served with chipotle slaw and topped with guacamole

Cauliflower Bite Taco (V)

Cauliflower florets fried with a light batter and served with a fresh mango salsa (V)

Korean Beef Bulgogi Taco

Finely sliced beef marinated in Korean Bulgogi flash cooked served with a nashi pear and mango slaw