

Parramatta Lanes Boodle Fight

Menu Wednesday 23rd October

Created by Lola's Table



Crispy Pata

- *Crispy Pork Knuckle served with house made dipping soy vinegar sauce*

Beef Caldereta

- *Beef with tomato Sauce base cooked with chicken patè, tomato, carrots and capsicum*

BBQ Pork Belly

- *Marinated grilled pork belly served with vinegar and garlic*

Fried daing na Bangus

- *Marinated milkfish in vinegar and garlic*

Pork and Vegetable Spring Rolls

Butter Garlic Prawns

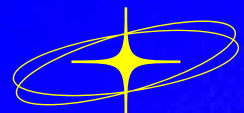
- *Prawns cooked in herbs, garlic and butter*

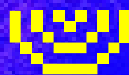
Ginataang Gulay

- *Pumpkin, beans, bok choy cooked in coconut cream*

Steamed Rice and Garlic Rice

Slices of fruits





Parramatta Lanes Boodle Fight

Menu Thursday 24th October

Created by Greenknowe Cafe



Batangas Chami

- Stir fried egg noodles, rich savoury spicy sweet sauce from the Southern Luzon region

Crispy Skin Chicken

Beef Tapa Skewers

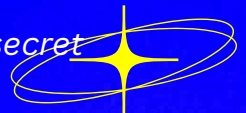
- Beef strips in Greenknowe's signature soy-citrus marinade

Smokey BBQ Pork Ribs

- Fall-off-the-bone pork ribs finished with a sticky Filipino BBQ glaze

Lechon Manok

- Filipino style golden roasted Maryland chicken marinated in a secret blend of spices



Sinaing na Tulingan

- A regional dish from Batangas- slow cooked mackerel in salt and dried kamias

Chop Suey

- Stir fried medley of seasonal vegetables in a light savoury sauce

Ensaladang Talong

- Grilled smoky eggplant salad, with tomatoes, onions and zesty calamansi vinaigrette



Atchara

- House pickled vegetables, assorted dipping sauces

Garlic Java Rice

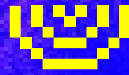
Ube Panna Cotta

Buko Juice



PARRAMATTA





Parramatta Lanes Boodle Fight

Menu Friday 25th October

Created by Hielo Cafe

Pancit Canton

- *Special egg noodle with vegetables*

Pork Binagoongan

- *Braised pork cooked with shrimp paste*

Tocino and Longganisa

- *Sweet cured Filipino bacon, and sausage*

Fried Chicken Adobo

Tinapang Bangus

- *Hielo's Smoked Fish*

Chilli Garlic Prawns

Pork Shanghai

- *Pork spring rolls*

Lumpiang Gulay

- *Vegetable Spring Rolls*

Ensaladang Talong

- *Grilled eggplant, steamed okara, sweet potato leaves, corn*

Ensaladang Mangga

- *Mango Salad*

Ampalaya Salad with Itlog na Pula

- *Bittermelon with Salted Egg*

Garlic Rice & Pandan Rice

Soy Sauce with Vinegar, Red Onion & Red Chillies

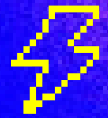
Vinegar with Cucumber & Red Onion

Suman with Latik

- *Coconut curds and leche flan cubes*

Mango Float Cups

Fresh Watermelon & Mango Slices



PARRAMATTA





Parramatta Lanes Boodle Fight

Menu Saturday 26th October

Created by Traditional Filipino Catering



Special Pancit Palabok

- *Stir fry noodles in a rich prawn based sauce with hard boiled egg*

Original Kapampangan Sisig

- *Twice cooked pork cheek and belly with chicken liver seasoned with calamansi, salt and pepper*

Lechon Belly and Sarsa

- *Roast pork belly with with home made sauce*

Inihaw na Baboy

- *Charcoal grilled pork skewers*

Inihaw na Manok

- *Charcoal grilled chicken*

Pinoy Chicharon

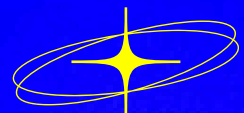
- *housemade pork crackling with special vinegar*

Steamed Rice

Fruits in season

Signature Melon Drink

Special Buko Pandan Juice made of buko macapuno and pandan jelly



PARRAMATTA

