



HARBOUR

Julution

CANAPE MENU

GOLD

5 Small, 1 Substantial, 1 Dessert

\$85 per head

PLATINUM

8 Small, 1 Substantial, 1 Dessert

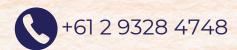
\$110 per head

ELITE

9 Canapes, 2 Substantial, 2 Desserts, Grazing Station

\$150 per head







RBOUR

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CANAPES

COLD:

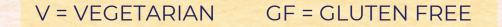
Fresh Sydney Rock Oysters with Red Wine Vinaigrette (GF) Fresh caught Queensland Tiger Prawns and Seafood sauce (GF) Roasted Eggplant Tart, Olive Oil, Chick Pea Popcorn (V) King salmon cured w/Lime & Tomato Salsa, blue corn crisp QLD spanner crab mini tart, baby basil, pea crush, dry chili, lemon aioli Sesame soy glazed, free, range, chicken, Edamame, shallots, kewpie mayo Basil-Goat Cheese Mousse, Tomato Tartare tart (V)

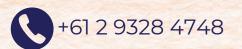
HOT:

Green Pea, Buffalo mozzarella Arancini with Aged Reggiano Cheese, lemon aioli (V)

> Korean, fried popcorn chicken, Nori, salt, kimchi slaw Double cheese Empanadas, Spicy Tomato Sauce (V) Duck Potstickers, shallots, crispy onion Ponzu dressing Grilled Lamb back strap Kofta spiced with Mint and cucumber Yogurt Dressing (GF)

Pork Belly Spoons w/ Carrot Puree & Caramelised Onion (GF) Chicken and Leek Petite Pie with smoked tomato chutney







HARBOUR



CANAPE MENU

SUBSTANTIAL:

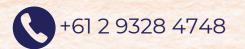
Angus Beef Cheeseburger Slider w/ Lettuce & Special Sauce Southern Fried Chicken Slider w/ Lettuce & Peri Peri Mayo Sticky Pork Belly slider w/ Carrot, Coriander, Nuoc Cham & Fried Eshallots Chipotle Chicken Burrito Bowl on Mexican Rice w/ Guacamole, Sour Cream & Tom Salsa Slowed lamb shoulder braise, wild greens, rigatoni, toasted sourdough crumbs, pecorino Roasted Mediterranean vegetable burger, halloumi, baby rocket, paprika-spiced aioli Buddha Bowl w/ Braised Chickpeas, Miso Roast Pumpkin, Kimchi, Pickled Radish & Black Sesame Chicken tikka Masala curry, toasted coconut, coriander baby leaves, crispy onion, organic rice

DESSERT:

Deconstructed Vanilla Bean Cheesecake with Fresh Berries Almond biscuit crumble Chocolate Cremeux w/ Peanut Brittle & Mandarin Eton Mess w/ Mascarpone, Berry Compote, Meringue Passionfruit,

> strawberry meringue on spoon Sea-salt caramel and brownie crumble tart Triple cream brie, sour cherry and baby basil crisp

KID'S MENU | \$55 per child (3-12 years): Margarita pizza bites Free range chicken strips,chips mayo Penne bolognese and parmesan (plain if need) Vanilla ice cream strawberries, crushed meringue





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BUFFET MENU

GOLD

2 Canapes on arrival, 6 Platters, 1 Dessert Canape

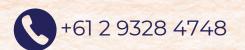
\$130 per head

PLATINUM

3 Canapes on arrival, 8 Platters, 2 Dessert Canape

\$150 per head







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BUFFET SELECTIONS

COLD PLATTERS:

Black Angus beef tataki with spring onion, king brown mushrooms, aged soy House-smoked Petuna ocean trout with pickled red onion, capers and horseradish cream fraiche (GF) Salumi selection with pickles, olives, and grilled vegetables Heirloom tomato medley with torn buffalo mozzarella, hand-made basil pesto (GF) Poached Yamba prawns, chilled and served with shaved fennel,

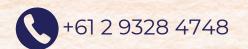
Poached Yamba prawns, chilled and served with shaved fennel watercress and ruby grapefruit salad

HOT PLATTERS:

Grilled Tasmanian King salmon with celeriac remoulade, wild rocket and shaved radish 8 hour slow-cooked S.A lamb shoulder with pomegranate molasses, kale and warm Israeli couscous Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (gf) Free-range de-boned chicken with sumac, blackened corn,

red pepper, rainbow chard and harissa-spiked yogurt Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy and wild mushrooms

MAXIMUM OF 45 GUESTS





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BUFFET SELECTIONS

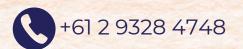
DESSERT PLATTERS:

Valrhona Dark chocolate pave candy peanuts shortbread crumble vanilla ice cream Strawberry cheesecake coconut crumble strawberry ice cream Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (gf) Local and Imported cheese served with spiced apple chutney, marinated figs and flatbread

BUFFET INCLUDES:

Green micro salad with shaved radish, red onion and cold-pressed dressing Fresh baked bread rolls and Pepe Saya butter Steamed baby potatoes with parsley butter and lemon

MAXIMUM OF 45 GUESTS





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SEAFOOD BUFFET MENU \$180 PER PERSON

COLD:

Seafood platter with a selection of oysters, tiger prawns, Balmain bugs, chilled mussels, Caper mayonnaise, citrus aioli

COLD PLATTERS:

Yellowfin tuna spring onion, king brown mushrooms, aged soy QLD spanner crab (de-shelled) Heirloom tomato medley, avocado, radish, cucumber, light chili

WARM PLATTERS:

Roasted (med-rare) pepper-crusted Black Angus sirloin with local mushrooms and chimichurri (GF)

Large king prawns with butternut pumpkin, Persian fetta, and Harissa (gf) Crispy-skinned W.A Cone Bay barramundi with sautéed wombok, pickled ginger, aged soy, and wild mushrooms

DESSERT:

Handmade Pavlova nests mango passionfruit curd Raspberry sorbet (GF) Local and Imported cheese served with spiced apple chutney,

marinated figs and flatbread

BUFFET INCLUDES:

Steamed new potatoes

Wild rocket, shaved pear, pecorino, aged balsamic dressing Spiced cauliflower, chickpeas, raita salad Handmade bread rolls , cultured butter

MAXIMUM OF 45 GUESTS

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SYDNEY HARBOUR ESCAPES

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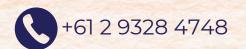
SIT DOWN MENU

3 COURSE \$150 per head

4 COURSE \$160 per head

6 COURSE \$225 per head







ARBOUR

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SIT DOWN MENU

ENTREE:

Chilled Tiger prawns, celeriac remoulade, red vein sorrel, and lemon dressing Zucchini quinoa fritters, pea mint cream, Hunter Valley goat's cheese, watercress De-boned baby chicken prosciutto, fetta, chestnut mushroom, broad beans, broth Seared scallops, Jerusalem artichoke, crisp pancetta, baby herbs Cured kingfish, pickled baby beetroots, horseradish cream fraiche, roe Wagyu carpaccio, capers, truffle mayonnaise, wild rocket, pecorino, grissini Grilled Rare yellowfin tuna, shaved fennel, orange, aioli Confit WA octopus, baby octopus, red pepper, olive, chili aioli

MAINS:

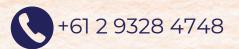
Baby snapper, mussels, confit fennel, zucchini flower, bisque Peppered lamb loin, slow-cooked shoulder, globe artichoke, broad beans, peas, jus De-boned corn-fed chicken, sweet corn, red pepper, baby leeks, pearl barley Hapuka Fillet, squid, chorizo, nettle butter, lemon Grass-fed beef tenderloin, ox tail cigar, King Brown mushroom, jus Berkshire pork loin, prosciutto, crispy pave, Morcilla, apple, jus Twice-cooked duck leg, duck breast, gnocchi, kale, fig, orange glaze

DESSERT:

Dark chocolate pave, poached strawberry, cream fraiche, strawberry ice cream Salt caramel, chocolate slices, banana fritters, peanuts, chocolate ice cream Coconut pannacotta, mango, crumble, coconut sorbet Vanilla cheesecake, mixed berries, orange cardamom ice cream Local and imported cheeses, fig loaf, flat bread, apple cherry chutney

ON THE SIDE:

Bread and side Hand made rolls cultured butter Baby green leaves, apple cider dressing





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FOOD STATIONS

Stations can be added to any canape or buffet event Minimum of 30 guests

SUSHI & SASHIMI STATION \$23 per person

Kingfish, tuna, and fresh seasonal seafood served raw and carved to order

DUMPLING BAR \$23 per person

selection of steamed seafood, meat and vegetarian dumplings served with a variety of dipping sauces

OYSTER TASTING STATION \$26 per person

showcasing freshly shucked regional oysters from around

LIVE OYSTER SHUCKING \$26 per person

shucked to order Sydney Rock, Pacific and Flats by chef on board

GLAZED HAM STATION \$23 per person

served warm and carved to order served with mustards, pickles and soft rolls

CHARCUTERIE & CHEESE \$20 per person

Selection of cured and smoked meats, cheeses, pickles and house-made chutneys

Australia - Sydney Rock, Pacific's and Flats

CAVIAR STATION \$POA

Selection of caviars , ice bowl, complete with hostess to guide though the caviars

JUST CHEESE \$20 per person

wide selection of both local and imported cheeses with various breads and classic accompaniments

*ADDITIONAL CHEF IS REQUIRED