

MENU



CANAPÉS



Cold**SALMON GRAVLAX**

fennel, horseradish tartlet

SMOKED HERVEY BAY SCALLOP

bay leaf foam, pork floss (gf)

HAM HOCK TERRINE

pea puree, brioche

CEVICHE

jalapeño lime kingfish, spiced quinoa

KANGAROO

beetroot relish

GARDEN CONE

baba ganoush, asparagus, radish

BALSAMIC MARSHMALLOW

tomato, basil (gf, v)

DUCK PANCAKE

hoisin, shallots

Warm**MUSTARD CHICKEN CROQUET**

sauerkraut pickle

LAMB MERGUEZ CIGAR

sumac

KARAAGE CHICKEN

wasabi mayo (df, gf)

BEEF WELLINGTON

pea puree

THAI FISH CAKE

nam jim (df)

PROSCIUTTO

banana, avocado (gf)

ARANCINI

mushroom, truffle

TORTELLINI

prawn, basil, tomato foam

SLIDER

fried oyster

Substantial**LAMB KOFTA**

caponata, cacuk (gf)

PORK BAO

cucumber, chilli, coriander

SLOW COOKED BEEF

polenta (gf)

MOROCCAN TAGINE

chickpea, cauliflower (gf, v)

MINI BANGERS

truffle mash (gf)

Sweet**TIRAMISU**

mascarpone cream, coffee sponge

MANGO PANNA COTTA

lime rum jelly (gf)

CHOCOLATE CARAMEL TART

salted caramel, milk chocolate ganache, cocoa nibs

GREEN TEA OPERA

matcha jacond, green tea, kirsch buttercream



SHARING

Entrée

Served to the whole table.

FRESHLY BAKED

selection of sourdough, cultured butter

ANTIPASTO PLATTER

char-grilled vegetables, hummus, mustard, pesto, salami, prosciutto

OYSTERS

freshly shucked

MARINATED

bocconcini and olives

TART

brie, caramelized onion

Main

Please select 3 main options to be served to the whole table.

BRAISED LAMB SHOULDER

roasted kipfler potato, sauce foyot

HOT SMOKED SALMON

fennel, dill salad

ROASTED HERB BUTTER CHICKEN

green beans, baby beetroot

CRISPY PORK BELLY

corn textures, tarragon caper jus

RISOTTO

roasted pumpkin, parmesan, rosemary

Side

Please select 2 side options to be served to the whole table.

FRESH

garden salad

ROASTED

chat potato, garlic butter

POTATO GNOCCHI

fricassée mushrooms

STEAMED

green beans, broccolini

Dessert

LOCAL CHEESE

grapes, lavosh

SWEET

selection of mini cakes, tarts

SEATED



Entrée

CURED SALMON

beetroot gin gel, pear, fennel, trout roe, cucumber, saffron aioli (gf)

DUCK PISTACHIO TERRINE

parsnip puree, mustard cress, fig chutney, pumpernickel crumb

VITELLO TONNATO

veal, tuna cream, caper berries, wild rocket, quail egg, truffled pecorino (gf)

BUFFALO BURRATA

heirloom cherry tomato, candied olives, bush tomato chutney, basil (gf, v)

CRISPY PORK BELLY

charred corn, broccolini, tarragon caper reduction (gf)

WAGYU BRESAOLA

grilled artichoke, yuzu, cucumber air (gf)

Main

BEEF STRIPLOIN

celeriac, stout pearl onion, potato fondant, jus (gf)

BARRAMUNDI

turmeric cauliflower, almond dukkah, red chard, herb yoghurt (gf)

SMOKED DUCK BREAST

truffle fregola sarda, soubise, pea tendrils

CHICKEN BREAST

carrot anise puree, red cabbage, salsa verde (gf)

LAMB RUMP

pea purée, ratatouille, foyot (gf)

GNOCCHI

roasted butternut, zucchini, pepitas, sage and almond gel (gf, v)

Sides* \$8.00 per bowl

Chat potato, garlic butter, shallots (gf)

Crispy rosemary and sea salt chips

Steamed broccolini, green beans, lemon oil (gf)

Spinach, feta, beetroot, citrus dressing (gf)

Dessert

SUMMER PAV

strawberry, rose compressed kiwifruit, passionfruit, meringue (gf)

STICKY DATE PUDDING

cardamom, mascarpone cream, pistachio

ROSE MARSHMALLOW

honey nuts, preserved fig, yogurt sorbet, yufka

CARAMEL DOME

salted caramel mousse, pecan dacquoise (gf)

MANGO PANNA COTTA

lime rum jelly, shortbread, strawberry, mint (gf)



STATIONS

From the Sea

SUSHI BAR

premium maki rolls, nigri, wasabi, ginger

OYSTER BAR

Sydney rock oysters, lemon, mignonette

COLD SEAFOOD BAR

Hervey bay scallop, poached prawn, oyster, condiments

From the Paddock

SLIDER STATION

beef, peri peri chicken, falafel

PITA STATION

charred pita bread, flaked lamb, harissa chicken, falafel, hummus, tabbouleh

TACO STATION

soft tortilla, beef, chicken, spicy bean mix, guacamole, sour-cream, salsa

CURRY STATION

tikka masala, lamb korma, chickpea and spinach curry, naan bread

DUMPLING CART

chicken, seafood, vegetarian, Asian condiments

RAMEN STATION

crispy brisket, chilli, coriander, noodles, soft boiled egg and Asian greens

BAO CART

steamed bun, braised pork, eggplant

CHARCUTERIE BOARD

terrines, salumi, sausages, condiments, breads

From the Garden

ANTIPASTO STATION

selection of dips, marinated vegetables, olives, salumi, Turkish bread

CHEESE STATION

selection of Australian and European cheeses, condiments, dried fruit, lavosh, grissini

Sweet Tooth

MINI DESSERT BAR

éclairs, fruit tartlets, mousse pots, panna cotta, macaroons

Add a little extra with a Gelato Station.

Beverage Station

NON-ALCOHOLIC STATION

Please select 2 beverage options.

lemonade with mint

watermelon, mint and lime iced tea

sweet peppermint tea lemonade

punch

COCKTAIL STATION

Please select 2 cocktails.

espresso martini, pimm's, aperol, gin & tonic

SPIRIT STATION

COCKTAIL AND SPIRIT STATION



+61 2 9563 6245
info@hostcosydney.com
hostcosydney.com