

Sydney Seabird Catering Menu

GRAZING

\$30 p.p
(minimum 20 guests)

Whole wheel of Coat River (Tasmania) triple cream brie V GF
Gorgonzola dolce V GF
Vintage cheddar V GF
Figs, grapes & honeycomb V GF
Beetroot & feta hummus V GF & Smoky eggplant dip & dukkah V GF
House marinated olives V VG GF DF
Sesame falafel V VG GF DF
Prosciutto GF DF, Sopressa Salami GF DF & Mortadella GF DF
House pickled vegetables V VG GF DF
Rosemary focaccia, crudites, crackers & grissini V

ADD SOME EXTRAS

2kg x fresh, market best tiger or king prawns (unpeeled) GF DF with Bloody Mary dipping sauce - \$230
2 doz x market best Sydney rock oysters GF DF with lime & ginger - \$135
24 x chunky finger sandwiches (mix of chicken & tarragon, smoked salmon & curried egg V) - \$125
24 x Chicken katsu on white milk rolls with Japanese BBQ sauce - \$185
24 x Rice paper rolls (mix of prawn GF DF, chicken GF DF & tofu V VG) with dipping sauce - \$155



CANAPÉS

\$60 p.p
(minimum 20 guests)

Goats curd tarts with roasted cherry tomato & balsamic onion V
Smoked trout, dill creme fraiche & cucumber pillow sandwich
Five spice duck pancakes with plum sauce
Prosciutto, gorgonzola & fig jam on a crostini
Tuna sashimi spoon with sesame & wasabi
Rice paper wraps (mix of prawn, chicken & tofu) & dipping sauce V VG GF DF
King prawn cocktail with avocado salsa (substantial)
Chicken katsu on white milk roll, Japanese mayo & katsu sauce (substantial)

ADD SOME EXTRAS

Dips, cured meats & pickled veg (20 guests) V GF - \$220
Three cheeses with seasonal accompaniments (20 guests) GF - \$330
24 x Small chocolate lava cakes with peppermint choc topping - \$125
24 x Mini lemon curd tarts with fresh raspberries - \$125

