

SYDNEY SEABIRD FOOD

CANAPES

\$60. P.p (minimum 20 guests)

Goats curd tart with roasted cherry tomato & balsamic onion (V)

Pea, mint & feta on a seeded cracker w/pecorino (V) (GF)

Smoked salmon, dill crème fraiche blini w/ salmon pearls

Tarragon chicken pillow sandwich w/avocado cream

Five spice duck pancakes w/plum sauce

Prosciutto, gorgonzola & fresh lemon (GF)

Rice paper wraps (prawn, chicken, tofu) w/ dipping sauce (V, VG, GF, DF)

Poached prawn roll w/wasabi mayonnaise

Spread One

\$48. P.p (minimum 20 guests)

Roasted chicken pieces w/ lemon, garlic & thyme

Poached side of salmon w/fennel, cucumber & gin relish

Green salad leaves, snow peas, baby cucumber, fresh peas, feta & toasted almonds (V) (GF)



Maple roasted carrots, zucchini, balsamic beetroot, red onion,
spinach leaves, chickpeas (V, VG, GF, DF)

Soba Noodles, broccolini, asparagus, green beans & bok choy with
ginger, garlic & mirin (V, VG, GF, DF)

Sourdough dinner rolls w/ King Valley butter

Spread Two

\$62.50 P.p (minimum 20 guests)

Roasted chicken pieces w/ lemon, garlic & thyme (GF)

Poached side of salmon w/ funnel, cucumber & gin relish (GF)

Fresh, market best tiger prawns w/ bloody Mary dipping sauce (GF)

XL pacific oysters w/ fresh lemon (GF) (DF)

Green salad leaves, snow peas, baby cucumber, fresh peas, feta &
toasted almonds (V, GF)

Maple roasted carrots, zucchini, balsamic beetroot, red onion,
spinach leaves, chickpeas (V, VG, GF, DF)

Soba noodles, broccolini, asparagus, green beans & bok choy with
ginger & mirin (V, VG, GF, DF)

Sourdough dinner rolls w/ King Valley butter

Cheese & Charcuterie

1. Prosciutto, sopressa Salami, Mortadella, house picked
vegetables & rosemary focaccia (20 guests) **\$240**
2. Beetroot hummus, smoky eggplant dip, cured meats & pickled
vegetables (20 guests) **\$220**



3. Triple cream brie, gorgonzola, Manchego, paired with seasonal accompaniments, crackers, wafers & grissini (20 guests) **\$265**

Seafood

2GK fresh market best tiger prawns w/ bloody Mary dipping sauce (GF) **\$230**

24 XL Pacific oysters w/ fresh lemon (GF, DF) **\$135**

Sushi & Sashimi platter (GF, DF) **\$285**

Dessert

24 x Small Chocolate lava cakes with peppermint choc topping **\$125**

24 x Traditional Portuguese tarts **\$125**

