





COCKTAIL



CONDITIONS: Labour charges apply for all orders under 50 pax (\$260.00; maximum six hour period), under 25 pax (\$360.00; maximum six hour period), and on Sundays and public holidays (10% surcharge). Alternate meal service charge is \$8.50 per person. Extra charge applies if coloured linen is required.

## Cocktail Menu

### SUGGESTED QUANTITIES PER PERSON:

Pre-Dinner Drinks (½ hour)	3 pieces
Cocktail Party (1 hour)	4 pieces + 1 slider + 1 substantial item
Cocktail Party (2 hours)	7 pieces + 1 slider + 2 substantial items
Cocktail Party (3 hours)	8 pieces + 2 sliders + 2 substantial items
Cocktail Party (4 hours)	10 pieces + 2 sliders + 2 substantial Items

## Platter to Share

Za'atar spiced flat breads with baba ganoush, Gibson Grove olives and beetroot hummus <sup>V</sup>

## Sydney Royal Charcuterie Board

King Island Dairy Stokes Point smoked cheddar, Bertocchi capocollo, smoked chicken Gibson Grove olives, Julianne's Kitchen chicken speck and pistachio terrine, apple and thyme paste with Brasserie Bread  
(Minimum 100 people)

## Canapés

### COLD SELECTION |

Flame grilled teriyaki salmon sushi with flying fish roe and togarashi mayonnaise <sup>DF</sup>  
Sesame beef rice paper rolls with ho sin sauce  
Meredith Dairy chevre and beetroot hummus tart with sunflower tartor <sup>V</sup>  
Smoked chicken and baba ganoush tart with pickled onion and soft herb salad  
Vermicelli and vegetable rice paper rolls with tamarind dipping sauce <sup>VE</sup>  
Chicken and pistachio terrine with pickled fennel and salsa verde

### HOT SELECTION |

Crispy charcoal prawns, yuzu kosho mayonnaise and shiso  
Jamaican jerk chicken skewers with lime and black pepper mayonnaise <sup>GF DF</sup>  
Mini mushroom and lentil pie with tomato ketchup <sup>VE</sup>  
Cheeseburger spring rolls with mustard and ketchup  
Pumpkin and feta arancini with sumac, olive oil and yoghurt dressing <sup>V GF</sup>  
Mini caramelised onion, chipotle and brie tarts <sup>V</sup>  
Indian butter chicken samosa with yoghurt relish  
Mac 'n' cheese croquettes with tomato and red pepper salsa <sup>V</sup>  
Mini lamb koftas with coriander tahini and za'atar <sup>GF DF</sup>  
Shiitake mushroom and sesame spring roll with spicy plum sauce <sup>VE</sup>  
La Boqueria chorizo croquettes with smoked paprika aioli



#### SWEET SELECTION |

Chocolate mousse with strawberry tarragon salad and Cuttaway Creek raspberry vinegar  
 Spanish churros with cinnamon sugar, roast almond gelato and spiced chocolate sauce

#### SLIDERS |

Fried mac 'n' cheese slider with smoked pulled pork, pickles and house barbeque sauce  
 Grilled cheeseburger with streaky bacon, pickles and mustard mayonnaise  
 Panko fried chicken burger with peri peri sauce, garlic aioli and butter lettuce  
 American cheeseburger with mustard mayonnaise, pickles and tomato ketchup  
 Panko fried chicken burger with tonkatsu sauce, mayonnaise and pickled cabbage  
 Smoked beef brisket slider with cheddar, pickles and house barbeque sauce  
 Grilled Portobello mushroom and fried mac 'n' cheese slider, chipotle relish and butter lettuce V  
 Asian bean and kumara slider with beetroot hummus, pickles, butter lettuce and vegan aioli GF VE

#### BAO BUNS |

Char grilled Korean chicken bao buns, kim chi, sesame mayonnaise and sprouts  
 Crispy whiting bao buns, yuzu kosho mayonnaise, pickled cabbage and sprouts  
 Roast pork belly and sriracha bao buns, pickled radish and Vietnamese herbs  
 Japanese fried chicken bao buns, kewpie mayo, pickled cucumber, shisho and shallots

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## Hot Substantial

Seven-spiced lamb shoulder, carrot and cumin yoghurt, pickled onion and pita bread

Crispy squid with Sichuan salt, pickled cabbage and yuzu kosho mayonnaise

Sri Lankan chicken and lemongrass curry with steamed rice and vegetable raita

Thai chicken larb with lime, basil, chilli and steamed rice

Crispy whiting fillets with rustic fries, pickles and herb aioli

Southern-style fried chicken with buttermilk ranch, pickles and rustic fries

Smoked beef brisket with cabbage, kale and corn slaw with red radish and cider vinaigrette

Panko prawns with rustic fries, pickles and Mississippi comeback sauce

Japanese fried chicken with rustic fries, pickled cucumber and togarashi mayonnaise

Braised pork and fennel meatballs with casarecce, tomato and basil sauce

Mushroom and ricotta agnolotti with spinach, peas and parmesan 

Chickpea and spinach curry with steamed rice and coconut sambol 

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\* Functions running over a scheduled time period will incur a labour charge

## Live Stations

*Additional charges may apply if under 200 people*

### SYDNEY ROYAL CHARCUTERIE BOARD

King Island Dairy Stokes Point smoked cheddar, Bertocchi capocollo, smoked chicken Gibson Grove olives, Julianne's Kitchen chicken, speck and pistachio terrine, apple and thyme paste with Brasserie Bread

### POKE BOWL

Tasmanian salmon sashimi, panko prawns or yuzu miso tofu with ponzu sauce, pickled ginger, shisho, edamame, cucumber, radish, broccoli, shredded nori, wasabi peas and seeds on house blend of short grain and brown rice

### BAO BUNS

Char grilled Korean chicken or miso eggplant bao buns, kim chi, sesame mayonnaise and sprouts

### THE SMOKIN' GRILL

Smoked beef brisket or pulled pork shoulder milk bun with pickles and house barbeque sauce

### MEXICAN SOFT TACO STATION

12 hour pulled pork shoulder or Mexican black bean and rice with guacamole, coriander, lime and a selection of hot sauces

### INDIAN SPICE STATION

Kashimiri chicken tikka, vegetable raita, chat masala and roti  
Vegetable samosa with tamarind date chutney 

### JAPANESE GYOZA BAR

Pan fried wagyu beef, vegetable or prawn gyoza's with a ginger and rice vinegar dipping sauce

### MIDDLE EASTERN CARVERY

Seven-spiced lamb shoulder, carrot and cumin yoghurt, pickle onion and pita bread

### SPANISH PAELLA\*\*

Spanish chorizo, chicken and calamari paella with saffron and smoked paprika

### THE LANTERN

Steamed Chinese dumplings, siu mai and spring rolls with sriracha and plum sauce

*\*\* please note the Spanish paella station is only available in exhibition halls, pavilions or outdoors*



## Cocktail Menu Packages

Cocktail Packages cater for all guest's needs and dietary requirements.  
A discount has been applied to these packages. Please note these are set menus and items cannot be substituted.

### Cocktail Menu One

- Crispy charcoal prawns, yuzu kosho mayonnaise and shiso
- Mini chunky beef, streaky bacon and cheddar pies with tomato ketchup
- Indian butter chicken samosa with yoghurt relish
- Mini lamb koftas with coriander tahini and za'atar GF DF
- Pumpkin and feta arancini with sumac, olive oil and yoghurt dressing V GF
- American cheese burger with mustard mayonnaise, pickles and tomato ketchup
- Shiitake mushroom and sesame spring roll with spicy plum sauce VE

### Cocktail Menu Two

- Flame grilled teriyaki salmon sushi with flying fish roe and togarashi mayonnaise
- Pumpkin and feta arancini with sumac, olive oil and yoghurt dressing V GF
- Jamaican jerk chicken skewers with lime and black pepper mayonnaise GF DF NF
- Mini chunky beef, streaky bacon and cheddar pies with tomato ketchup
- Crispy charcoal prawns, yuzu kosho mayonnaise and shiso
- Mini lamb koftas with coriander tahini and za'atar GF DF
- American cheeseburger with mustard mayonnaise, pickles and tomato ketchup
- Crispy whiting fillets with rustic fries, pickles and herb aioli
- Mr Pisa Gelato tubs

