

# COCKTAIL







## 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 V

## 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, Worcestershire onion relish with Brasserie Bread  
(Minimum 100 people)

## Canapés

### COLD SELECTION |

Torched Tasmanian salmon nigiri with yuzu kosho, chives, black sesame and mayonnaise  
Beef, sesame and mint rice paper rolls with miso ginger sauce  
Meredith Dairy chevre and beetroot hummus tart with sunflower tartar V  
Smoked chicken and baba ganoush tart with pickled onion and soft herb salad  
Vermicelli, mint and vegetable rice paper rolls with pineapple nouc cham VE GF  
Julianne's Kitchen chicken, speck and pistachio terrine with pickled fennel and salsa verde

### HOT SELECTION |

Jamaican jerk chicken skewers with lime and black pepper mayonnaise GF  
Mini mushroom and lentil pie with tomato ketchup VE  
Pumpkin and feta arancini with sumac, olive oil and yoghurt dressing V GF  
Mini caramelised onion, chipotle and brie tarts V  
Steamed prawn and ginger dumpling with seared shallot dressing  
Indian butter chicken samosa with yoghurt relish  
Mac 'n' cheese croquettes with tomato and red pepper salsa V  
Crispy tempura prawns, yuzu kosho mayonnaise and shiso  
Mini lamb koftas with coriander tahini and za'atar GF  
Shiitake mushroom and sesame spring roll with spicy plum sauce VE  
Mick's Bakery Sydney Royal Gold Medel mini BBQ pulled pork pies  
Mushroom and green pea arancini with tomato agrodolce V



#### SOMETHING SWEET |

Pure Gelato Sydney Royal Champion gelato cannoli  
French macarons and Zokoko Artisan Chocolates

#### SLIDERS |

Grainge Angus beef slider with cheddar, burger sauce and pickles  
Smoked beef brisket slider with cheddar, pickled jalapenos and house barbeque sauce  
Plant base schnitzel slider with Kumato, lettuce, vegan mayonnaise and pickled jalapenos VE  
Panko fried chicken burger with tonkatsu sauce, mayonnaise and shaved cabbage  
Grilled cheeseburger with fried dill pickles and Mississippi comeback sauce  
Panko fried chicken burger with peri peri sauce, garlic aioli and butter lettuce  
Fried mac 'n' cheese slider with smoked pulled pork, pickles and house barbeque sauce  
Grilled Portobello mushroom and fried mac 'n' cheese slider, tomato relish and butter lettuce V  
Asian bean and kumara slider with chipotle beans, butter lettuce and vegan mayonnaise 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

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 (10% surcharge) and public holidays (15% surcharge). Alternate meal service charge is \$8.80 per person. Extra charge applies if coloured linen is required







## Substantials

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  
 Grilled halloumi with Ligurian style olives, fennel seeds, lemon, basil and Kumato tomatoes V GF  
 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  
 Crispy prawns with rustic fries, pickles and Mississippi comeback sauce  
 Slow braised Greek lamb shoulder with lemon and oregano, tomato, chips, tzatziki and pita bread  
 Crispy calamari rings with rustic fries, Westmont pickles, sour cream and chive aioli  
 Japanese fried chicken with rustic fries, pickled cucumber and togarashi mayonnaise  
 Braised pork and fennel meatballs with casarecce, tomato and basil sauce  
 Spelt casarecce with tomatoes, roasted eggplant, green peas, capers and pangrattato VE  
 Chickpea and spinach curry with steamed rice and coconut sambol VE

## 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, Worcestershire onion relish with Brasserie Bread

### POKE BOWL

Tasmanian salmon sashimi, crispy prawns or yuzu miso tofu with ponzu sauce, pickled ginger, shiso, 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

### SYDNEY ROYAL TOASTIE BAR


Pan fried Brasserie Bread sourdough toasties with a selection of Sydney Royal Charcuterie and Cheeses

### 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 

### YIROS STATION

Slow braised Greek lamb shoulder or grilled halloumi with lemon and oregano, tomato, chips, tzatziki and pita bread

### SPANISH PAELLA\*\*

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

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

### THE LANTERN

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





## Cocktail Packages

Cocktail packages cater for all guest's needs and dietary requirements. Please note these are set menus and items cannot be substituted.

### Cocktail Menu One

Torched Tasmanian salmon nigiri with yuzu kosho, chives, black sesame and mayonnaise  
 Mick's Bakery Sydney Royal Gold Medal mini BBQ pulled pork pies  
 Mini lamb koftas with coriander tahini and za'atar <sup>GF</sup>  
 Beef, sesame and mint rice paper rolls with miso ginger sauce  
 Pumpkin and feta arancini with sumac, olive oil and yoghurt dressing <sup>V</sup> <sup>GF</sup>  
 Grainge Angus beef slider with cheddar, burger sauce and pickles  
 Shiitake mushroom and sesame spring roll with spicy plum sauce <sup>VE</sup>

### Cocktail Menu Two

Torched Tasmanian salmon nigiri with yuzu kosho, chives, black sesame and mayonnaise  
 Pumpkin and feta arancini with sumac, olive oil and yoghurt dressing <sup>V</sup> <sup>GF</sup>  
 Jamaican jerk chicken skewers with lime and black pepper mayonnaise <sup>GF</sup>  
 Mick's Bakery Sydney Royal Gold Medal mini BBQ pulled pork pies  
 Beef, sesame and mint rice paper rolls with miso ginger sauce  
 Mini lamb koftas with coriander tahini and za'atar <sup>GF</sup>  
 Grainge Angus beef slider with cheddar, burger sauce and pickles  
 Crispy whiting fillets with rustic fries, pickles and herb aioli  
 Pure Gelato Sydney Royal Champion gelato cannoli





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