

PLATTERS

CHARCUTERIE / ANTIPASTO Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip /

Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Crackers



SUSHI PLATTER ~ NORI \$115.10

Salmon / Tuna / Teriyaki Chicken / California / Tempura Prawn / Tofu / Egg / Cucumber / Avocado



CHEESE PLATTER \$115.10 V

Australian & Imported / Cheddar /
Wash Rind / Blue / Brie / Crackers /
Dried Fruits / Nuts



RICE PAPER ROLL PLATTER GF

\$95.40 (10 Rolls In Total / Cut In half)



SEAFOOD PLATTER \$130.70 Oysters (12) King Prawns (12)

Smoked Salmon (12 Slices)
Accompaniments / Baguette



FRESH FRUIT PLATTER \$65.90 V

Seasonal Best / Sliced / Skin Off



BAKED BITES PLATTER

\$115.10 (27 Pieces)



POINT SANDWICH PLATTER \$95.40 (10 sandwiches in total)



SYDNEY HARBOUR CATERING

BUSINESS BITES
BON VIN

VEGETARIAN ANTIPASTI & ▼ MEZZE PLATTER \$115.10

Hummus / Baba Ganoush / Grilled Vegetables / Dolmades / Olives / Bocconcini / Pickled Vegetables / Grissini / Lavosh / Turkish



SMOKED SALMON \$115.10

Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream



SWEET TREATS PLATTER V

\$65.90

Double Chocolate Brownie Square /
GF Passion-fruit Polenta Cake /
French Macaroons



WRAPS PLATTER \$58.70

(12 Pieces In Total)





MOSTLY VEGETARIAN CANAPÉ MENU ~ MIN 10 ~ \$32.30

POLENTA ONION TART V
Rosemary / Fig



SMOKED SALMON TARTLET Puff Pastry / Shallots / Dill



MEDITERRANEAN FILLED PUMPKIN FLOWER V
Diced Pumpkin / Coriander / Onion / Cumin



MOROCCAN COCKTAIL PIE **V** Vegan / High Top



ARANCINI **GF V**Mushroom / Parmesan / Truffle Mayo



THAI BEEF RICE PAPER ROLL GF
Snow Pea / Capsicum / Cucumber / Coriander Mint Lime







CANAPÉ MENU ONE ~ 12 PIECES ~ MIN 10 ~ \$57.50

Arancini **2 GF V** Mushroom / Parmesan / Truffle Mayo



Petite Chicken & Leek Pie Celery / Spring Onions



Pumpkin Goats Cheese Tartlet V

Caramelised Onion / Pine-nut



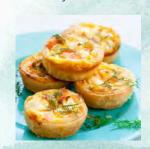
Moroccan Cocktail Pie V V Vegan / High Top



Best Market Oysters **GF**Lime Emulsion



Smoked Salmon Tartlet Puff Pastry / Shallots / Dill



Prawn Rice Paper Parcels 2 GF Mint / Coriander / Chili Sauce



Sugar Cane Prawns
Coconut Dusted / Lime Sauce *



Skewered Lamb Kofta 2 GF
Cumin Spiced / Cucumber Tzatziki







LIGHT CANAPES MENU ~ SIX PIECES ~ MIN 10 PEOPLE ~ \$32.30

SMOKED SALMON TARTLET Puff Pastry / Shallots / Dill



CUMIN SPICED LAMB KOFTA **GF**Cucumber Tzatziki (Halal)



PRAWN RICE PAPER PARCELS GF
Mint / Coriander / Chili Sauce



MOROCCAN COCKTAIL PIE V Vegan / High Top



SPICY CHICKEN EMPANADA Spiced Aioli / Coriander / Shallot



ARANCINI **GF V**Mushroom / Parmesan / Truffle Mayo







CANAPÉ MENU ~ 14 PIECES FOOD ~ MIN ORDER 10 ~ \$67.10

Arancini **V GF**Mushroom / Truffle Mayonnaise



Satay Peanut Coconut Sambal GF 2
Coriander / Dry Fried Onion (Halal)



Assorted Nori Fish / Prawn / Chicken / Veg / Egg



Moroccan Cocktail Pie V V



Best Market Oysters **GF 2**Lime Emulsion



Smoked Salmon Tartlet 2
Puff Pastry / Shallots / Dill



Prawn Rice Paper Parcels 2 GF Mint / Coriander / Chili Sauce



Sugar Cane Prawns 2
Coconut Dusted / Lime Sauce *



Steak Green Peppercorn Pie
Tomato Ketchup







BBQ MENU ONE ~ MIN 10 ~ \$44.20

CHARCUTERIE / ANTIPASTO

Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Crackers



MEDITERRANEAN SPICED CHICKEN TENDERLOIN
Honey Mustard Dressing



PEPPERED RUMP STEAK Chimichurri Sauce On The Side



CRUSTY FRENCH BAGUETTE



Potato / Parsley / Dill Pickles / Egg Mustard Mayonnaise /
Spring Onion

CLASSIC POTATO SALAD



ASSORTED GOURMET PORK SAUSAGES Caramelized Onion / Tomato Relish / Mustard



GREEK SALAD

Marinated Feta / Kalamata Olive / Plum Tomato / Cucumber /
Red Onion / Crisp Lettuce / Lemon Oregano Dressing







BBQ MENU TWO ~ MIN 10 ~ \$52.30

CHARCUTERIE / ANTIPASTO
Bresaola / Prosciutto / Salami /
Eggplant ~ Chickpea ~ Tzatziki Dip /
Vege Crudités / Olives / Feta / Bread
/ Crackers



TERIYAKI SALMON FILLET Wasabi Mayonnaise



CRUSTY FRENCH BAGUETTE



GRILLED LAMB CUTLETS
Rosemary Tomato Relish



GREEK SALAD **V GF**Marinated Feta / Kalamata Olive /
Plum Tomato / Cucumber / Red
Onion / Crisp Lettuce / Lemon
Oregano Dressing



SWEET TREATS PLATTER

Double Chocolate Brownie Square /
GF Passion-fruit Polenta Cake /
French Macaroons

€65.90



MEDITERRANEAN SPICED
CHICKEN TENDERLOIN
Honey Mustard Dressing



QUINOA SALAD V GF V
Roast Pumpkin / Coconut / Seeds /
Mint



CLASSIC POTATO SALAD V
Potato / Parsley / Dill Pickles / Egg
Mustard Mayonnaise / Spring Onion





SYDNEY HARBOUR CATERING
BUSINESS BITES
BON VIN



BBQ MENU THREE ~ MIN 10 ~ \$63.50

CHARCUTERIE / ANTIPASTO

Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Crackers



CUMIN SPICED LAMB KOFTA **GF**Cucumber Tzatziki (Halal)



CLASSIC POTATO SALAD
Potato / Parsley / Dill Pickles / Egg
Mustard Mayonnaise / Spring Onion



SCOTCH FILLET STEAK
Dijonnaise / Thyme / Horseradish
Cream On The Side



GRILLED SEAFOOD KEBABS Cajun Spice / Fresh Scallops / King Prawns / Lime Aioli



SWEET TREATS PLATTER

Double Chocolate Brownie Square /
GF Passion-fruit Polenta Cake /
French Macaroons

€65.90



SYDNEY HARBOUR CATERING
BUSINESS BITES
BON VIN

NORTH AFRICAN COUSCOUS
Cucumber / Capsicum / Sultanas /
Pad Opion / Plack Olive / Challete /

Red Onion / Black Olive / Shallots / Celery / Chickpeas / Garlic / Parsley



KUMERA SALAD
Baby Spinach / Roasted Pine Nut /
Chickpea / Shallot / Balsamic



CRUSTY FRENCH BAGUETTE





BUFFET MENU ONE ~ MIN 10 ~ \$41.90

CHARCUTERIE / ANTIPASTO

Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Crackers



QUINOA SALAD
Roast Pumpkin / Coconut / Seeds / Mint



CRUSTY FRENCH BAGUETTE



LEMON ROASTED CHICKEN
Charred Lemon / Rosemary / Thyme



THAI BEEF SALAD
Glass Noodles / Snow Pea / Capsicum / Choy Sum / Baby
Corn / Cucumber / Coriander Mint Lime Dressing



KUMERA SALAD
Baby Spinach / Roasted Pine Nut / Chickpea / Shallot /
Balsamic







BUFFET MENU TWO ~ MIN 10 ~ \$50.30

CHARCUTERIE / ANTIPASTO

Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Crackers



SMOKED SALMON
Crusty Baguette / Grilled Lemon / Capers / Pickled Red

Onion / Dill / Horseradish Cream €115.10



CARAMELISED ONION PUMPKIN & PEPPER V
Polenta Tart



EXOTIC RICE SALAD

Black Rice / Pickled Beetroot / Walnuts / Baby Spinach / Feta
/ Balsamic



SYDNEY HARBOUR CATERING
BUSINESS BITES

LEMON ROASTED CHICKEN Charred Lemon / Rosemary / Thyme



THAI BEEF SALAD
Glass Noodles / Snow Pea / Capsicum / Choy Sum / Baby
Corn / Cucumber / Coriander Mint Lime Dressing



KUMERA SALAD

Baby Spinach / Roasted Pine Nut / Chickpea / Shallot /

Balsamic



CRUSTY FRENCH BAGUETTE





ASIAN BUFFET MENU ~ MIN 15 ~ \$63.50

SATAY PEANUT COCONUT

SAMBAL

Coriander / Dry Fried Onion (Halal)



MARINATED OCEAN TROUT Ginger Soy / Baked / Crispy Skin / Snow Peas



BRAISED KING PRAWNS Broccolini / Garlic / Chili



STEAMED RICE



PEKING DUCK SPRING ROLL Hoisin Plum Dipping Sauce



TOFU & BLACK MUSHROOMS
Julianne Carrots / Chili Sesame Oil
Dressing



BBQ PORK NOODLES
BBQ Pork / Curried Singapore
Noodles / Shallot / Julienne Carrots



FRESH FRUIT PLATTER ▼
Seasonal Best / Sliced / Skin Off

€65.90





DUMPLINGS
Prawn w Soy & Hot Chili ~ Pork Dim
Sim w Ginger Soy ~ Vegan w
Masterstock



DRUNKEN CHICKEN BREAST Szechuan Star Anise Master Stock



CHINESE GREENS
Pak Choi or Choy Sum / Oyster
Sauce



CUSTARD TART





BREAKFAST / BRUNCH MENU ~ MIN 10 ~ \$21.50

FRESH FRUIT SKEWERS **U GF V** 6 Inch Bamboo Skewers Of Seasonal Fruit



BANANA BREAD V
GF Available



SAVOURY MUFFINS House Made Caramelised Onion / Olives / Seasonal Roast Veg / Pesto



MINI DANISH PASTRIES V
Assorted Varieties



POLENTA ONION TART V
Rosemary / Fig



