GUIDE TO MENUS

The menus that follow are samples, our menu changes seasonally to ensure variety, seasonality and sustainability.

The menu available for your event will be dependent on the facilities in the venue you have selected. In some venues additional kitchen equipment may need to be hired or a limited menu selection may be available.

All pricing is GST inclusive.

Sunday and public holiday prices will be quoted separately including surcharge.
BISTRONOMY LUNCH AND DINNER MENU

COLD ENTÉRÉES

PRAWN AND BLACK SESAME SALAD,
green tea soba noodles, nori and sansho pepper

SMOKED SALMON wrapped around fine herb potato salad

BBQ PORK AND RICE NOODLES, black fungi, snow peas and sweet chilli

BUFFALO MOZZARELLA LAYERED WITH HEIRLOOM TOMATOES,
with fried basil and pine nuts

SLOW ROASTED TOMATO TARTE TATIN and witlof salad

LAWAR - BALINESE SPICED CHICKEN SALAD
with green beans, bean and snow pea sprouts, coriander and crispy shallots

AVOCADO AND POPPED JAPANESE RICE,
Asian slaw and roast chilli cashews

HOT ENTÉRÉES

SWEET POTATO CAKE, lemon and coriander yoghurt, fennel and parsley salad

SAFFRON BRAISED OCTOPUS, rustic Trofie pasta twists, harissa butter

INDIVIDUAL SMOKED SALMON AND GOATS CHEESE TART, endive salad

SPINACH AND ROCKET GNOCCHI, roast cherry tomatoes and three cheeses

SPRING ONION AND BLACK PEPPER TOFU
with crunchy iceberg, soy and ginger dressing

PARMESAN CRUSTED ROAST PUMPKIN WEDGE
with green leaves and sour cream

MAINS - SEAFOOD AND POULTRY

PAN FRIED MULLOWAY AND CHARGRILLED CORN
with English spinach, chat potatoes and almond, parsley and lemon butter

FRAGRANT COCONUT SALMON with saffron rice, gai larn and sesame green beans

ROAST OCEAN TROUT FILLET, eggplant compote, soft polenta

CRISPY BARRAMUNDI FILLET, silver beet and zucchini pancake, lime butter

STEAMED MIRROR DORY, CORN AND CORIANDER DUMPLINGS
with tamarind, lemongrass and shitake relish

RED QUINOA CRUMBED CHICKEN BREAST,
red cabbage and mint slaw, cumin yoghurt, chat potatoes

ROAST CORN FED CHICKEN BREAST,
salsa verde, kumara mash and fresh tomato coulis

CONFIT FENNEL AND RICOTTA STUFFED CHICKEN,
roast pumpkin agrodolce, rocket chimichurri

MAINS - MEAT

BEEF EYE FILLET GRILLED
with rosemary and sweet paprika, potato galette and mustard eschalot gravy

BEEF SHORT RIB BOURGUIGNON, caramelised mushroom and creamy potato

SLOW ROAST LAMB RUMP, MANDARIN AND OREGANO,
roast fig with Persian feta, parsley glazed parsnip, potato puree

LAMB TENDERLOIN WITH LEMON ZEST AND GARLIC CONFIT,
fregola, green tomato and preserved lemon

PARMESAN CRUMBED VEAL CUTLETS AND BROWN RICE BALL
on Basque style tomato and spicy peppers
SIDE DISHES TO SHARE WITH MAIN COURSE

White and wholemeal sourdough rolls
Medley of seasonal steamed vegetables
or
Sautéed edamame beans, shitake and broccoli with garlic and chilli
Mixed leaves with a cabernet red wine vinegar and extra virgin olive oil dressing

CHEESES AND DESSERTS

SELECTION OF AUSTRALIAN CHEESES,
with dried fruit and lavosh (individual plates or platter for the table)

COCONUT AND MILK CHOCOLATE ‘BOUNTY’ in a glass

YUZU CHEESECAKE, black sesame soil and mandarin sorbet

PISTACHIO PANNACOTTA with honey and almond crunch

CHOCOLATE AND CHERRY TART, vanilla mascarpone

FRANGELICO AND ESPRESSO TIRAMISU with cocoa gel

APPLE AND BLACKBERRY CRUMBLE and cinnamon cream

STRAWBERRY TORTE with shortbread biscuit

STEAMED GOLDEN SYRUP SPONGE PUDDING,
crème Anglaise and blood orange salad

ETON MESS: rose gel, meringue, vanilla cream and raspberry compote

SAGO AND PANDAN PUDDING with mango salad and baby coriander

PETIT FOUR PLATTERS FOR THE TABLE: chef’s selection of three such as
Peanut butter mousse and milk chocolate lollipop
Salted caramel tart
Raspberry profiterole

SACRED GROUNDS ORGANIC FAIR TRADE COFFEE
and a selection of Hampstead organic Fair Trade teas with biscotti
PREMIUM LUNCH AND DINNER MENU

COLD ENTRÉES

FRESHLY SHUCKED OYSTERS, lemongrass and ginger jelly, sesame and crispy shallot wafer

PORCINI ROSEMARY DUSTED BEEF CARPACCIO, shaved pecorino and lemon oil

SALAD OF ROAST BABY BEETS, shaved fennel, watermelon and goat's curd

KING CRAB, COCONUT AND ROAST CASHEW NUT SALAD with coriander, mint and lime

SHAVED SALTED DUCK, pickled Nashi pear, red radish and celery slaw

HEIRLOOM TOMATO AND SHREDDED EGGPLANT SALAD with tahini yoghurt, pomegranate and pine nuts

HOT ENTRÉES

DOUBLE BAKED GRUYERE CHEESE SOUFFLÉ

SCALLOP, PIPPEES AND LEMONGRASS, grilled in betel leaves with crushed roast peanuts

GRILLED HALOUMI, spicy chickpea and baby spinach fritter, lemon oil and fresh peas.

SPANNER CRAB AND SWEET PEA DUMPLING, creamed spinach and mascarpone

ORANGE AND KAFFIR LIME POACHED QUAIL BREAST, tatsoi and crushed peanuts.

CRUSTED ZUCCHINI FLOWERS stuffed with Portobello mushrooms, lemon and taleggio, roast tomato crème fraiche and pesto

MAINS - SEAFOOD AND POULTRY

CRISPY SKIN SNAPPER FILLET, on spinach and poppy seed, lime and ginger butter sauce

POACHED MULLOWAY, in tomato and fennel broth with Hawkesbury oyster momo’s

BARRAMUNDI FILLET, SOFT HERB CRUST, tigerella tomatoes, salsify, saffron butter sauce

POACHED PINK SNAPPER, with a broth of artichokes, saffron, broad beans, red peppers and chilli oil

ROAST CHICKEN BREAST wrapped in pancetta and cos, haloumi fritters and crispy eggplant

TWICE COOKED DUCK, with sautéed bok choy, wood fungi and pumpkin ginger puree

HOUSE SMOKED DEBONED QUAIL, hazelnut eschalot stuffing and white bean parsley puree
**MAINS - RED MEAT**

CONFIT OF PORK BELLY, apple compote, onion jam and celeriac puree

CHARGRILLED GRASS FED BEEF EYE FILLET, wood fungi and porcini galette, Tasmanian pepper sauce

HEREFORD TENDERLOIN, poached in five spice liqueur, nameko mushrooms and sweet potato noodles

WHOLE ROASTED GRASS FED STRIPLOIN, Yorkshire pudding, confit Jerusalem artichoke and rosemary jus (PICTURED)

SLOW ROASTED WHITE PYRENEES LAMB RACK, pistachio and sumac crust, tahini yoghurt and harissa

LAMB SADDLE, preserved lemon and rosemary confit, spring vegetables

ROAST RACK OF LAMB with Vietnamese mint pea puree, tigerella tomato and sea salt

**OUR CHEF WILL SELECT ACCOMPANIMENTS TO BEST COMPLIMENT YOUR MAIN COURSE, SUCH AS:**

- Potato and parsnip puree or Sebago hand cut chips, or Gratin of désirée potatoes, caramelised onion and thyme or Steamed Asian greens such as bok choy, choy sum, gai lan

- Premium seasonal vegetables such as baby zucchini, broccoli, roast cherry truss tomatoes or Steamed Asian greens such as bok choy, choy sum, gai lan

- Salad of Asian greens, soy, lime and sesame seed oil dressing or Green salad, Limestone chardonnay vinegar and extra virgin olive oil or Salad of thinly shaved zucchini, lemon, extra virgin olive oil and fresh mint

- Freshly sliced sour dough bread

**CHEESES AND DESSERTS**

PYENGANA CLOTHBOUND CHEDDAR, TRINITY CELLARS JERSEY BRIE, BERRY CREEK TARWIN BLUE with honey almond paste and handmade lavoshe (Individual plates or platter for the table)

PETIT FOUR PLATTERS FOR THE TABLE - chef's selection of four such as Mango and black sesame macaron

- Baby lamington

- White chocolate and orange profiterole

- Mini key lime pie

- TOBLERONE BAR, peanut rocks, coffee panna cotta, chewy caramel

- BANANA AND CARAMEL CRUMBLE, nutmeg grissini, coconut jelly

- ORANGE AND PASSIONFRUIT TORTE, milk chocolate sponge, orange hazelnut

- LAMINGTON SPONGE, cherry gel, vanilla cream, chocolate sauce

- PISTACHIO CAKE, STRAWBERRY MOUSSE and olive oil cream

- SALTED CARAMEL AND CHOCOLATE TART, pecan ice-cream

- VANILLA BRULEE, honeycomb, confit of rhubarb

- RASPBERRY AND ROSE SORBET, berry salad and cocoa liqueur gel

Sacred Grounds organic Fair Trade coffee and a selection of Hampstead organic Fair Trade teas with biscotti and hand-made chocolate truffles
**BISTRONOMY LUNCH AND DINNER PACKAGE**

2 course (entrée and main course or main course and dessert) $74.40  
3 course (entrée, main course and dessert) $88.55

Please select a beverage package to accompany

**PREMIUM LUNCH AND DINNER PACKAGE**

Please select a beverage package to accompany  
2 course (entrée and main course or main course and dessert) $100.05  
3 course (entrée, main course and dessert) $119.60

Please select a beverage package to accompany

**OPTIONS**

Canapés on arrival  
Chef’s selection of 3 canapés served over 30 minutes $9.95  
Alternate service of dishes, per person, per course $6.10  
Alternate main course complimentary for 100 guests and over

**BEVERAGES**

**HOUSE PACKAGE**
Tesabella NV Sparkling Chardonnay Pinot Noir  
Kudos Sauvignon Blanc  
Kudos Cabernet Sauvignon  
Local and light beers  
Orange juice, soft drinks, mineral water

**PREMIUM PACKAGE**
Croser NV  
Cherubino Pedestal Sauvignon Blanc Semillon  
Bests Bin 1 Shiraz  
James Boags and Cascade Light  
Orange juice, soft drinks and mineral water

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WHAT DO WE DO WITH SURPLUS FOOD?

Gastronomy supports OzHarvest and Gastronomy Director Miccal Cummins is an OzHarvest ambassador.

Once our functions and events are finished, OzHarvest collect any excess fresh food and deliver it to charities which support the disadvantaged and at risk communities in Sydney.

Gastronomy is the proud recipient of the UNSW Environmental Achievement and Leadership Award, which recognises outstanding environmental initiative.