COCKTAIL PARTIES
UNSW EXTERNAL:

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.

All pricing is GST inclusive.

Sunday and public holiday prices will be quoted separately including surcharge.
THE GOLD MENU – RELAXED FINGER FOOD OPTIONS

5 pieces per person, select 3 items, $18.75  
6 pieces per person, select 4 items, $22.10  
7.5 pieces per person, select 5 items, $26.75  
10 pieces per person, select 6 items, $34.80

HOT

SALMON, GREEN SHALLOT AND POTATO CAKE, Dijon whipped cream

PERSIAN POLENTA with feta, pistachio and pomegranate yoghurt (GF,V)

SESAME PRAWN ROLL with plum sauce (LF)

CRUMBED MAC'N'CHEESE, Napolitana dipping sauce (V)

LAMB SAMBOUSKY with cinnamon and pine nuts

ALOO BONDA - Indian spiced potato and pea dumpling, mint yoghurt (V)

CRUNCHY SRIRACHA HONEY CRUMBED CHICKEN (LF)

MUSHROOM AND WATER CHESTNUT WONTON with light soy (V)

PARMESAN, MOZZARELLA AND MASCARPONE ARANCINI (V)

MINI ROSEMARY AND PARSLEY VEAL SCHNITZELS with roast garlic mayonnaise

TOASTED SESAME, THYME AND SUMAC TEMPURA FISH (LF)

“LORD OF THE FRIES” - crispy smashed chats with roast garlic mayonnaise (V, GF, LF)

WARM FELAFEL, HOMMOS, parsley and za'atar sprinkle (vegan, GF, LF)

SALT AND CHILLI SQUID, coriander and red chilli (LF)

PAN FRIED VEGETABLE AND GINGER GYOZA with light soy (V, LF)

MINI CHERMOLA CHICKEN SKEWERS with harissa mayonnaise (GF, LF)

PRAWN AND PORK STEAMED DUMPLING with soy dipping sauce

BEEF MEATBALLS with spicy Spanish style tomato sauce (GF, LF)

LEMON AND OREGANO HALOUMI on pistol skewers (V, GF)

PAN FRIED CHICKEN AND CHINESE CABBAGE GYOZA with light soy (LF)

VEGETARIAN SPRING ROLLS with chilli hoi sin (V, LF)

SWEET POTATO AND QUINOA FRITTERS, Greek yoghurt dip (V, GF)

STEAMED BAO BUNS with BBQ pork and wasabi mayonnaise ($4.85 per person surcharge)

MINI PIZZA topped with either: Roma tomato, bocconcini and pesto (V) | Feta, Spanish onion, red pepper and olives (V) | Prosciutto and rocket

HANDMADE SAUSAGE ROLLS with either: Traditional beef | Pork and fennel | Chicken and tarragon

OLD FASHIONED MINI PIES with either: Chicken and mushroom | Lamb and rosemary | Spinach and mushroom (V)

MINI QUICHE (can be served hot or cold) with either: Leek and gruyere (V) | Spinach and parmesan (V) | Smoked salmon and dill | Smoky bacon | Sweet potato, basil and pine nuts (V)
COLD

GOATS CHEESE TRUFFLES, pecans, dried cranberries and parsley, mini lavosh and rice crackers (V, GF)

LEMON ZEST AND CHILLI LABNEH with hand cut kumara and cumin crisps (V, GF)

CRUNCHY COS FILLED WITH SMOKED SALMON AND CAPERS (GF)

BRUSCHETTA with Roma tomato and fresh basil (V, GF)

YOGURT BREAD topped with Persian feta and beetroot relish (V)

NO RICE SUSHI with shaved roast beef and pickled vegetables (GF, LF)

FESTIVE SALMON WHIRL smoked salmon, cream cheese and dill in crepe

TUMERIC AND CAULIFLOWER FRITTERS with avocado and chilli (vegan, GF, LF)

CURED WAGYU BEEF SALAMI, green olive and semi-dried tomato skewer (LF)

MINI BAGUETTE TOAST with taramasalata, preserved lemon and olives

PUFF PASTRY LAYERED WITH FETTA, CASHEW NUTS AND CARAMELISED ONION (V)

BABY DRIED FIG AND GOATS CHEESE FRITTATA (V, GF)

NO RICE SUSHI with avocado and daikon (vegan, GF, LF)

MIXED SUSHI NIGIRI - tuna, salmon and prawn with ponzu and wasabi (GF, LF)

SELECTION OF NORI ROLLS with Ponzu sauce, either: Tofu, carrot and cucumber with brown rice (vegan, GF, LF) | Chicken schnitzel and cucumber (GF, LF) | Salmon and avocado (GF, LF) | Chilli tuna and cucumber (GF, LF) | Teriyaki beef (GF, LF)

FINGER SANDWICH filled with either: Double smoked ham, mustard, cheddar and sprouts | Roast chicken, fresh herbs and mayonnaise | Peppered egg and mayonnaise (V) | Cucumber and watercress with butter (V)

MINI KNOT ROLL filled with either: Turkey, cranberry and brie | Rare roast beef, rocket and horseradish | Smoked salmon, cream cheese and dill | Freshly sliced tomato, bocconcini and pesto (V)

GRAZING PLATTERS

$15.75 per person

ANTIPASTO OF SHAVED PROSCIUTTO AND SALAMI, roasted and grilled vegetables, queen green olives, basil pesto and sliced sourdough bread

MEZZE PLATTER
chargrilled chorizo, handmade felafel, black olives marinated in bay leaf and chilli, marinated fetta, hommos dusted with sumac, babaganoush, oven crisp flatbreads with thyme and sesame

DUCK LIVER PARFAIT WITH PORT, rosemary and quince jelly, sourdough baguette croutons, pickled cornichons and balsamic onions

*Dietary information key (V) = vegetarian (GF) = gluten free (LF) = lactose free (vegan) = vegan
FOOD STATIONS FOR 60 GUESTS OR MORE...

CHEESE AND ANTIPASTO STATION

As the grazing centrepiece of the party OR as a grazing table after finger food
A cook’s tour of the best Antipasto displayed and replenished for guests to enjoy

Selection of 3 cheeses such as wedges of parmesan, Brie and Provolone

4 pickled and preserved items such as Black and green olives marinated in bay leaf and chilli | Baby red peppers stuffed with soft cheese | Marinated mushrooms | Hot and mild salami
2 dips such as Arrabbiata | Aioli

Fresh red and green grapes
Lavoshe, sliced sourdough, baguettes

$30.65 per person

EARLY EVENING GRAZER, NSW THEME

We design to your theme: canapés and fillers presented for guests to help themselves. In this case the platters are styled in textures and tones of the Australian sun, dessert and ocean – with yellow plinths, wood and aged metal. 5 canapes and 1 ½ fillers per person

Bruschetta with Persian fetta and bush tomato
Butterflied king prawn, lemon aspen and parsley
Seared beef fillet on wattle seed shortbread, beetroot puree
Slider with corn-fed chicken breast and lemon myrtle mayonnaise
Slider with sweet potato and toasted macadamia fritter, bush tomato chutney

Baby lamingtons
Mini passionfruit pavlova

$30.65 per person
THE PREMIUM MENU

1 hour of food service (6 canapés per person, 6 varieties), $33.90 per person
1.5 hours of food service (9 canapés per person, 6 varieties), $41.40 per person
2 hours of food service (12 canapés per person, 9 varieties), $49.05 per person
2.5 hours of food service (9 canapés, 2 fillers, 2 dessert canapé), $57.05 per person
3 hours of food service (9 canapés, 1 filler, 2 substantial, 1 dessert canapé), $66.35 per person
3 canapés = 2 fillers = 1 Substantial

SAMPLE MENU 1 - BASED ON 1 HOUR FOOD SERVICE

BAKED ZUCCHINI FLOWERS stuffed with ricotta, lemon zest, broad beans (V, GF)
PITHIVIER OF DUCK CONFIT, foie gras, caramelised eschalots, pinot noir
NEW ZEALAND KING SALMON PASTRAMI with baby herbs (GF,LF)
PAN-FRIED KING PRAWN with hoi sin, chilli, crushed peanut sauce (GF,LF)
ROSEMARY AND DIJON CRUSTED LAMB BELLY, remoulade sauce
INDIAN SPICED POTATO, PEA AND SULTANA FRITTERS with yoghurt and mint raita (V,GF)

SAMPLE MENU 2 - BASED ON 2 HOURS FOOD SERVICE

WARM SPICED LAMB SHOULDHER on crispy flat bread, labneh, pomegranate
SEARED KINGFISH CARPACCIO CROUTONS with pickled ginger, bitter orange (LF)
MINI DOUBLE BAKED GRUYERE CHEESE SOUFFLÉ (V)
STAR ANISE BBQ QUAIL, coriander and snowpea sprouts rice paper roll (LF)
DILL AND HONEY CURED OCEAN TROUT GRAVLAX with pickled cherry (GF, LF)
ASPARAGUS SPEARS with wasabi, black and white sesame coating (V,GF,LF)
BEETROOT AND GOAT CHEESE MILLEFEUILLE with baby rocket, walnut oil (V)
TURMERIC, SALT AND CHILLI FRIED KING prawn with green shallot, red chilli (LF)
THAI CARAMELISED PORK BELLY, fresh pineapple on a crispy wonton (LF)
SAMPLE MENU 3 - BASED ON 3 HOURS FOOD SERVICE

CANAPÉS
TOGARASHI SPICED YELLOW FIN TUNA SASHIMI, yuzu, furikake (GF,LF) (Pictured)
TUNISIAN BRIK PARCEL OF LAMB AND QUAIL EGG with harissa yoghurt
TWICE COOKED CRISPY PINK EYE POTATO with crème fraîche, salmon roe (GF)
MINI YORKSHIRE PUDDING, sweet pea mint puree, roast tomato relish (V)
SOFT GOAT’S CURD AND ROCKET PESTO on savoury crostoli, quince jelly (V)
BAKED PORCINI AND BLACK TRUFFLE TART with mustard cress (V)
PEKING DUCK PANCAKE

FILLERS
SALMON, ROCKET AND PESTO SLIDER

SUBSTANTIALS
BALINESE CHICKEN CURRY, jasmine rice, tomato sambal (GF,LF)
FISHERMAN’S BUCKET: salt and pepper calamari, tempura fish, fries (LF)

DESSERT CANAPE
PINEAPPLE LUMPS WITH VANILLA MARSHMALLOWS

OPTIONS TO ENHANCE YOUR GOLD OR PREMIUM COCKTAIL MENU
Add premium canapés or dessert canapés $3.50 per person
Add a filler $5.25 per person
Add a substantial $10.50 per person
Add a little glass dessert $8.30 per person

FILLERS

SLIDERS
GRASSFED STEAK SLIDER with caramelised onions, aioli and watercress (LF)
BACON AND SWISS CHEESE SLIDER with fresh tomato and artichoke slider
SWEET POTATO, SPINACH AND RED QUINOA FRITTERS, Greek yoghurt and iceberg lettuce (V)
CHICKEN SCHNITZEL SLIDER with lettuce, tomato and mayo (LF)

FRIES IN CONES OR BUCKETS
BEER BATTERED ZUCCHINI AND PARSNIP CHIPS, roast aioli, spicy tomato sauce (V, LF)
SHOESTRING FRIES, dipping sauces (V,GF,LF)
CHUNKY BEER BATTERED ONION RINGS (V,LF)

gastronomy
THE ART & SCIENCE OF FOOD
BBQ
SALMON, SQUID, PRAWN SKEWER basted with tomato jam (GF,LF)
SLICED FIELD MUSHROOM grilled with parsley, basil and sea salt (2 pieces) (V,GF)
CHORIZO, SPANISH ONION AND GREEN PEPPER SKEWERS with smoked paprika (GF,LF)
CARVED GRASS-FED BEEF SPARE RIBS, light BBQ chilli baste in a soft roll (LF)

SUBSTANTIALS
KOREAN STYLE SLOW COOKED BEEF, jasmine rice, ginger, chilli (LF)
FISHERMAN’S BUCKET: salt and pepper calamari, tempura fish, fries (LF)
LITTLE BUCKETS OF LOUISIANA HUSH PUPPIES, fried green tomato, corn salsa (V)
KING PRAWN, FRIED GREEN TOMATO SALAD with iceberg, Cajun remoulade
PAN-FRIED RICOTTA GNOCCHI, thyme scented zucchini, roasted cherry tomatoes (V)
CINNAMON CLOVE RUBBED LAMB FILLET and Rogan josh, basmati rice, coriander yoghurt (GF)
FISH AND SPRING VEGETABLE PIE
CHICKPEA AND LENTIL DHAL folded with fresh vine ripened tomatoes and roasted red peppers with baby Naan bread (vegan,LF, GF without bread)

DESSERT CANAPÉS
MILK CHOCOLATE AND EARL GREY PROFITEROLE
SALTED CARAMEL TART
MINI BLACK CHERRY BAR
BLACKCURRANT AND LAVENDER LOLLIPPOP
REDSKIN AND WHITE CHOCOLATE MACARON
PINEAPPLE LUMPS WITH VANILLA MARSHMALLOW
PISTACHIO AND ORANGE BLOSSOM CUPCAKE

LITTLE GLASS DESSERTS
COCONUT, RHUBARB AND WHITE CHOCOLATE TRIFLE
SUMMER BERRY PUDDING with crème anglaise
RICH BELGIAN CHOCOLATE MOUSSE topped with Iranian fairy floss (GF)
PINEAPPLE CHIBOUSTE with a vanilla sugar crisp (GF)
HONEY JUMBLE – layers of honey cake with mascarpone, crumble, honeycomb
POMEGRANATE SYRUP AND MINT FRESH FRUIT SALAD (GF,LF)

INTERACTIVE FOOD STATIONS
Great for big events, when you want to impress or do something different. Tapas bar; Slider diner; Paratha station; Shake and Sugar; Tex Mex grazer; Mr Lee’s buns and noodles…the possibilities are endless #welivetocreate
BEVERAGE PACKAGES

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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<td>Per hour after 4</td>
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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.