

## **Cold Canapés**

- \*Sydney Rock Oysters with Mojito Granita and Smoked Finger Lime*
- \*King Prawns with Lime, Chili and Japanese Mayonnaise*
- \*Citrus Cured Ocean Trout with pink grapefruit and kifler crisp*
- \*Mini Poke Bowl of Salmon, Green Tea Noodle, Ponzu, and Mandarin Scheswan Salt Baby Pea, Mint, Lemon and Ricotta Crostini*
- Beetroot, Pomegranate, Parsley in Poppy Seed Tarts with Goats Labne*
- \*BBQ Corn, Sweet Potato, Ricotta, Chipotle, Caramelized Onion Frittata*
- \*Soft Boiled Quails Eggs Nestled in Rye Soil with Nori Salt*
- \*Truffled Honey Goats Curd on Hazelnut Meringue with Beetroot Crisp*
- \*Pickled Heirloom Carrots with Orange Labne and Housemade Dukka*
- Duck Jamon on Fennel Crackers with Quince and Rosemary*
- Prosciutto on Gnocchi Frito with Pesto Ricotta and Balsamic Fig*
- Coconut, Lime and Coriander Poached Chicken with Enoki and Herb In a Wonton Cup with Crispy Ginger*

## **Hot Canapés**

- \*Seared Scallops with Apple, Celeriac and Hazelnut on a Spoon*
- \*Salt and Pepper Squid with Nam Jim*
- Barramundi Tacos with Corn Salsa, Iceberg and Chipotle Mayo*
- Prawns and Scallop Steamed Wontons with Garlic Chives and Soy*
- \*Sobrassada and Fennel in Baked Chat Potato with Sage and Lemon*
- \*Seared Beef Fillet on Potato Rosti with Hollandaise*
- Smoked Chicken and Chorizo Croquettes with Preserved Lemon Mayo*
- \*Oregano Marinated Quail Breast with Caponata*
- \*Herb, Soy and Honey Marinated Lamb Cutlets*
- Angus Beef Sliders in Brioche Buns with Greyere and Pickled Beetroot*
- \*Lamb Kofte with Sumac Yoghurt and Harissa*
- Wild Mushroom and Truffle Tarts with Pink Salt*
- Celeriac, Tarragon, Mustard and Gruyere Fritters with Dijon Mayonnaise*
- \*Jerusalem Artichoke Soup with Truffle, Chives, Served in Espresso Cups*
- \*French Fries with Truffle Oil, Parmesan and Basil in Cups*

**Main Courses Served In Noodle Boxes Or Terracotta Dishes**

*Choice Of 1, We Will Do A Few Vegetarian Alternatives As Required.*

- \*Thai Beef Salad with Mint, Coriander, and Chili Dressing*
- \*Citrus Grilled Chicken with Roast Cauliflower, Orange, Quinoa, Spinach, Pomegranate*
- Lemon Poached Salmon on Zucchini Risoni, Tomato, Lemon Oil, Basil*
- \*Chermoula Lamb, Sweet Potato, Snow Peas, Feta, Tomato, Spinach, Mustard Dressing*
- Lamb Tagine, Preserved Lemon, with Coriander Salad on Cous Cous*
- \*Red Wine Braised Beef Cheeks with Mashed Potato and Baby Carrot*
- Marinated Medina Chicken on Chargrilled Vegetables and Cous Cous*
- \*Indian Lamb Fillet, Eggplant and Yoghurt Salad, Chickpeas, Wild Rice*
- \*Poached Ocean Trout Salad of Chat Potato, Lemon Mayonnaise, Little Gem, Tomato, Green Bean and Lemon.*
- \*Paella Of Chicken, Chorizo, Squid and Prawns, Aioli and Fennel Salad (Min 40 Guests)*

**Desserts**

*Little Lemon Meringue Tarts*

*Little Aussie Lamingtons*

*\*Violet Crumble Smash Of Chocolate, Violets, Honeycomb, Gold, Ginger Pear and Amaretti Tartlets*

*Baked Vanilla Cheesecake with Strawberry*

*\*Orange and Almond Cakes with Candied Cumquat*

*\*Ricotta Pannacotta with Espresso Syrup in Espresso Cups*

*Oreo Chocolate Ice Cream Sundays with Warm Chocolate Sauce*

*\*Mini Pavlovas with Passion Fruit Mascarpone and Strawberry*

*Double Chocolate and Raspberry Mini Cakes with Sour Cream Icing*

*Tiramisu in Espresso Cups with Chocolate Coffee Beans*

*Butterscotch Cheesecake with Banana and Chocolate*

*Fresh Doughnuts with Dulce De Leche Sauce*

*\*Chocolate and Pecan Brownies*

*Mascarpone, Ginget, Blackberry Trifle With Almond Brittle*

*\*Gluten Free*

## **Late Night Supper Dish – Left Behind For Guests To Help Themselves**

*Warm Pulled Pork with Red Slaw, Brioche Buns and Chipotle Mayo* \$9 A Head  
*Cheese Board of Gorgonzola, Bouche D’Affinois, Vintage Cheddar, Grapes and Crackers* \$120

*Luxury Cheese Board of Goats Curd with Truffle Honey Ripple, Manchego, Gorgonzola, Bouche D’Affinois, and Maffra Vintage Cheddar, Seasonal Fruit and Crackers* \$180

*Leave Behind Honey Roast Leg Ham, Relishes, Mustard and Soft Rolls* \$240  
*(Suitable For About 70 Guests)*

*Leave Behind Honey Roast Picnic Ham with Relishes, Mustards and Soft Rolls* \$160  
*(Suitable For About 40 Guests)*

## **Cocktails – \$15 Each**

*The Drug Mule -Moscow Via Bolivia Mule Fair Quinoa Vodka, Ginger Beer and Lime*  
*Camp America – Bourbon, Campari, Orange and Lemon On The Rocks*  
*Hard Lemonade – Gin, Elderflower, and Homemade Lemonade Over Ice*

## **Mocktails - \$4 Each**

*Peach “Love” Punch – Peach Juice, Ginger Beer, Lime and Crushed Raspberry*  
*Ginger Fizz – Ginger Cordial, Apple Juice, Soda and Mint*  
*Elderflower Spritzer – Elderflower Cordial, Lychee Juice, Apple Juice, Soda Spritz*

## Costs

### Minimum Guest Number 25

#### For Smaller Groups Please Contact Us To Discuss Other Options

<i>2 Hours Approx., 8 Types Of Canapé, 1.5 Of Each Per Person</i>	<i>\$33 A Head</i>
<i>1.5 Hours Approx., 8 Types Of Canapé, 1 Of Each Per Person</i>	<i>\$25 A Head</i>
<i>10 Types Of Canapés, 1.5 Of Each Per Person</i>	<i>\$40 A Head</i>
<i>Main Course Boxes</i>	<i>\$9 A Head</i>
<i>Main Course Paella – Min 40 Guests</i>	<i>\$12 A Head</i>
<i>(Paella Only Please Contact Us To Discuss)</i>	
<i>Dessert Canapés, Choice Of 2</i>	<i>\$6 A Head</i>
<i>Cocktails</i>	<i>\$12 Each</i>
<i>Mocktails</i>	<i>\$4 Each</i>

Chef Charge – \$250 Goes Up To 2 Chefs At 50 Guests

Chef Charge - \$300 Sunday And Public Holiday Rate

Wait Staff Minimum 4 Hour Shift, Rate On Application

*A Surcharge Applies To After Midnight, Sundays And Public Holidays*

Sunday Surcharge 10% On Total Bill

Public Holiday Surcharge 15% On Total Bill

Hatrick Catering Glass Hire – \$3 Per Person

*We Have Champagne, Wine And High Ball Glasses*

***Glassware Left Behind At Event But Must Be Returned, Clean, Within The Week To The Kitchen In Balmain.***