



HAMPTONS
SYDNEY

Catering Menu

Minimum spend requirement \$2500

Additional CANAPE, BBQ DISHES AND SALAD DISHES can be purchased in addition per person price

Grazing Platters

Mediterranean - \$200

Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, Fattoush salad, pita chips - V

Cured Meats - \$250

Salami, prosciutto and melon, smoked ham, spiced olives, smoked chicken, smoked salmon, pickled onions

Fromage - \$250

Australian cheese selection, tropical fruits, breadbasket, quince paste, lavosh

Fruit - \$150

Selection of in season fresh fruit

Each Platter serves approximately 10-15 guests

Canapes

BRIDGEHAMPTON

\$49

5 x Classic Canapes

WESTHAMPTON

\$69

5 x Classic Canapes

1 x Substantial

1 x Dessert

SOUTHAMPTON

\$79

5 x Classic Canapes
1 x Substantial
1 x Signature
1 x Dessert

EAST HAMPTON

\$89

5 x Classic Canapes
2 x Substantial
1 x Signature
2 x Dessert

Classic Canapes - \$10

Cold

Huon smoked salmon blini, chive, dill, crème fraiche
Beetroot, zucchini, quinoa fritters, yogurt mint V
Fijian coconut ceviche, snapper, lime, coriander, chili GF
Peking duck sesame pancakes, shallot, cucumber, hoisin
Beetroot Gin Cured Ocean Trout, smoked yogurt, cucumber relish GF
Smoked sweet potato hummus, pita chips, brown butter – V or VE
Chilled prawns, harissa aioli, lime GF
Elderflower cured kingfish sashimi spoons, pineapple chili salsa GF
Thai Chicken larb salad, nam jim, toasted peanuts, baby gems GF, N
Snapper sashimi, ponzu, cucumber GF
Eggplant, tarragon, garlic confit, crostini - VE
Roast pumpkin, goats cheese, thyme, crepes, pine nuts - V
Frittata, pea, parmesan GF
Nori squares, avocado, ginger, shallot, wasabi – GF, VE
Haloumi, cherry tomato, basil leaves, balsamic – GF, V or VE
Pea, Mint, Feta, crostini – V or VE
Roast beef, béarnaise, potato rosti GF
Parmesan polenta basil bites – GF, V or VE
Peperonata, braised capsicum, capers, olive, pecorino baguette – V or VE

Warm

Corn fritters, spicy tomato relish, avo smash – V
Pork belly crispy, cauliflower, pomegranate molasses GF
Pork fennel meatballs, tomato ragu, parmesan GF
Mexican chicken mole tostada, guacamole, Pico de Gallo

Chorizo, whipped feta, brioche toast
 Karaage chicken, aioli, nori GF
 Golden crunchy new potatoes, curry salt, aioli – V or VE
 Wild mushroom duxelles tarts, truffle oil, pecorino – V or VE
 Prawn lollipops kaffir lime butter GF
 Scallop in half shell, cauliflower puree, herb crumb
 Teriyaki beef, lemongrass, sesame bamboo skewers GF
 Pulled chicken, crisp curry leaves, wonton crisp
 Chickpea fritters, tzatziki, chili jam - V
 Crispy brussel sprouts, vincotto - VE
 Lamb kofta, yogurt, dukkha salt N
 Salt n Pepper Squid, fennel dust, lemon aioli GF
 Cauliflower, parmesan, cheddar, thyme arancini V or VE
 Asian spring rolls, spicy plum dipping sauce V
 Rodriguez bros chorizo, potato crisps, saffron aioli
 Chicken, corn house made sausage rolls, tomato jam
 Pork, fennel, house made sausage rolls, tomato jam
 Falafel with hummus and dukkha – VE, N

Substantial Canapes - \$16

Classic fish n chips, tartare, lemon, mushy peas
 Buffalo wings, ranch dressing, celery, carrot GF
 Braised lamb shoulder, quinoa, chickpea, pomegranate & parsley GF
 Wild mushroom truffle risotto, parmesan, rocket – GF, V or VE
 Thai green chicken curry, jasmine rice, fragrant herbs GF
 Wagyu mini beef burger, cheese, house pickles, milk buns
 Pulled pork sliders, green apple ranch slaw, smoky bbq sauce
 Fish tacos, baja sauce, slaw
 Vegan tacos, slaw, salsa, coriander, cauliflower VE
 Moroccan eggplant, tomato, cous cous, preserved lemon, riata – V or VE
 Beef bourguignon, potato puree, root vege
 Risoni pasta, zucchini, olive, fetta, chili, herbs – V or VE
 Paella pan, chicken, chorizo, seafood, pea, lemon or Vegetarian

*Grilled lobster tails, café de paris butter (market price, please enquire) GF

Signature Canapes - \$17

Soft Shell Crab Slider, green mango, nam jim on a charcoal bun
 Sticky Pork, betel leaves, crispy shallot, palm sugar, chili
 Tuna Tataré, avocado, wasabi, baby gem lettuce cups
 Fijian coconut ceviche, snapper, lime, coriander, chili, papaya
Oysters x 3pp, 2 styles

Watermelon, raspberry vinegar mignonette or Shallot red wine vinegar
or Nori ponzu

Dessert Canapes - \$9

Salted chocolate pistachio brownie N
Sour lemon lime tart
Berry Polenta Cake
Chia, coconut, passionfruit, spoons – DF, GF, VE, N
Avocado cacao mousse - DF VE GF
Pecan Pie
Rhubarb vanilla Tart
Apple crumble
Brownie cheesecake
Chocolate salted caramel tart

BBQ Menu

BBQ menu includes condiments + organic sourdough bread

***1 BBQ dish can be split 50/50 -extra \$5 per person**

Sailors BBQ - \$45

1 BBQ dish

1 Veg dish

1 Salad

Captain's BBQ - \$65

2 BBQ dishes

1 Veg dish

2 Salads

BBQ Dishes \$16.50

Grilled market fish, papaya, coconut lime chili, GF

Beef sliders, American cheese, pickles

BBQ chorizo, hummus, pomegranate GF

BBQ Chicken, smoked tomato tarragon vinaigrette GF

Lamb skewers, chimichurri sauce GF

Pork and fennel sausages GF

Miso salmon, pickled ginger, sesame cucumber GF

Vegan burger, kale slaw, cauliflower, hummus VE

*Grilled lobster tails, café de paris butter (market price, please enquire) GF

Salads - \$13.50

Charred turmeric cauliflower, crisp curry leaves, mustard seeds, pomegranate,
toasted fennel seeds, almond flakes and tahini yoghurt dressing - GF
Rocket, pear, parmesan, crispy prosciutto, white balsamic dressing - GF
Quinoa, mint, tomato, lemon oil, tabouli
Smoked trout, new potatoes, sour cream, chives - GF
Chermoula potato salad with crispy chorizo, sweet corn, olives - GF
Super greens, tamari seeds; broccolini, beans,
preserved lemon and herb labneh - GF

Vegetarian - \$13.50

Grilled corn, manchego cheese, smoked paprika
Charred broccolini, mint and almonds
Haloumi, parsley lemon caper chili salad
Roasted root vegetables, salsa verde