



*SPIRIT OF MIGLOO  
CATERING MENU*



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# CATERING

## SEATED MENU

2 Courses

**\$90 per person**

3 Courses

**\$105 per person**

2 courses plus chef's tasting canapes

**\$95 per person**

3 courses plus chef's tasting canapes

**\$110 per person**

## ACCOMPANIMENTS

- Artisan Sourdough roll

## ENTRÉE - served to all guests

- Fresh seafood medley – Cured yellowfin tuna, Sydney rock oyster, king prawn, horseradish crème, ciabatta crisp *can be Gf & Df*

## MAIN COURSE - choose 2 items, served alternatively

- Riverina lamb rump, buttered mash, scorched cherry tomato, lamb jus *Gf*
- Beef fillet, creamed kale, mushroom ragout, dauphinoise *Gf*
- Pan seared barramundi, celeriac remoulade, caper & lemon butter sauce, romesco
- Lemon thyme chicken breast, shimeji mushrooms, onion soubise, tarragon rosti *Gf*

## DESSERT - choose 2 items, served alternatively

- Chocolate, raspberry, coconut pebble *Vg*
- Lemon meringue tart, torched meringue *Ve*
- Coffee stone, hazelnut, mascarpone *Ve*
- Creme caramel, seasonal fruit compote *Ve*

# COCKTAIL

## COLD CANAPÉS

- Assorted sushi, wasabi, soy *Lf, Ve*
- Sydney rock oyster, chimichurri dressing *Gf, Lf*
- Crispy prosciutto & lemon ricotta toast
- Yellowfin tuna tartare, lime zest, creme fraiche *Gf*
- Corn & zucchini fritter, avocado, lime & coriander salsa *Gf, Vg*
- Smoked salmon blini, chive crème fraiche

## WARM CANAPÉS

- Rare roast beef, horseradish crème, kipfler potato *Gf*
- Roasted tomato arancini, mozzarella, garlic aioli *Gf, Ve*
- Pork, veal, and fennel polpette in roasted tomato sugo *Gf*
- English spinach and Persian fetta flan *Ve*
- Sesame crusted chicken strips, mango mayonnaise *Lf*
- Chunky beef & mushroom pie, piquant tomato chutney *Lf*
- Caramelised onion & goats cheese tart *Ve*
- Warm chicken & leek pie, flaky pastry *Lf*
- Baby roma tomato tarte tartin with goats curd, balsamic glaze *V*
- Steamed prawn & pork dim sim, chilli sambal *Lf*

## SUBSTANTIAL ITEMS

- Grilled haloumi slider, flame grilled peppers, pesto drizzle *Ve*
- Tequila & lime chicken skewer, chipotle sauce *Gf, Lf*
- Steamed ling with ginger, shallot, and fragrant steamed Jasmine rice
- Traditional gnocchi, roasted tomato & basil sauce, pecorino *Ve*
- Baby beef burger, piquant tomato sauce *Lf*
- Sri lankan eggplant and potato curry with fragrant rice and fresh coconut sambal *Ve*
- Thai prawn salad, rice noodles, Asian greens, fried eschallots *Lf, Gf*
- Chilli & rosemary marinated lamb skewer *Gf, Lf*

## SWEET CANAPES

- Vanilla chocolate brownie *Ve*
- Caramelised orange tart *Ve*
- Blueberry honey gem *Ve*
- Cassis mont blanc *Ve*
- **Green tea mango yuzu** *Ve*
- Mixed berry cheesecake *Ve*

8 savoury canapés and 2 substantial items pp

**\$70 per person**

8 savoury canapés, 2 substantial items and 2 sweet canapés pp

**\$80 per person**

10 savoury canapés and 2 substantial items pp

**\$80 per person**

10 savoury canapés and 2 substantial items and 2 sweet canapés pp

**\$90 per person**

## Platter selection

**\$300 each**

Designed for approximately 20 guests grazing style

- Antipasto Platter (assorted marinated vegetables, breads and cured meats)
- Cheese Platter (assorted Australian cheese, breads and condiments)
- Cold Seafood Platter (20 x Sydney rock oysters, 20 x NSW prawns, marinated octopus)



Gf GLUTEN FREE Lf LACTOSE FREE Vg VEGAN Ve VEGETARIAN N CONTAINS NUTS P CONTAINS PORK



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