



# The Island



## FOOD MENU

### OPTION NO. 1

## STANDARD & PREMIUM CANAPE PACKAGE MENUS

### **STANDARD PACKAGE:**

**\$71.50 per person**

*12 Items (10 Canapes + 2 Substantial)*

### **PREMIUM PACKAGE:**

**\$77 per person**

*13 Items (10 Canapes + 3 Substantial)*

### **ADD ON:**

*Canape, \$6.60 per person*

*Substantial, \$8.80 per person*

*Menu / pricing is subject to seasonal change  
Tailored Packages available on request*





SYDNEY  
HARBOUR  
ESCAPES

# The Island



## FOOD MENU

### STANDARD & PREMIUM CANAPE PACKAGE MENUS

#### MEAT SELECTION

Poached beef fillet bruschetta, horseradish cream & olive tapenade (GF)

Smoked wagyu, seeded cracker, goat's curd, piccalilli & celery (GF)

Beef cheek pie with pea puree & tomato relish

Chicken, celery & pine nut sandwiches

Satay chicken sausage rolls with coriander yoghurt

Korean-style short rib pancake with cucumber & daikon

Grilled lamb cutlets with salsa verde (additional \$3 per guest GF)

#### SEAFOOD SELECTION

Market best oysters with champagne & shallot vinegar (GF)

Sea scallops with lime, avruga & dill (GF)

Potato rosti with horseradish creme, gravlax & avruga (GF)

Betel leaf with hot smoked kingfish, pomelo & coconut salad (GF)

Tuna tataki, yuzu mayo & wakame on sesame toast

Fresh prawns with citrus cocktail sauce (GF)

Blue swimmer crab & dill creme fraiche on fried wonton

Wasabi cracker with herb crusted ocean trout & citrus mayo (GF)

#### VEGETARIAN SELECTION

Beetroot chip with horseradish cream & fresh fig (GF)

Three Cheese Brioche toastie

Spanakopita tart with zaatar yoghurt

#### VEGAN SELECTION

Spring green & tofu rice paper rolls with pickled ginger,  
vermicelli noodles & sweet soy dipping sauce (GF)

Silken tofu, szechuan and ginger (GF)





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## FOOD MENU

### STANDARD & PREMIUM CANAPE PACKAGE MENUS

#### **SPOONS (served on ceramic spoons)**

*Szechuan pork dumplings with black vinegar dressing*

*Roast carrot, sage and ricotta tortellini with burnt butter*

#### **FRIED SELECTION (maximum of 4)**

*Korean fried chicken with kimchi mayo*

*Salt & pepper squid with lemongrass, ginger & plum dipping sauce (GF)*

*Crumbed calamari with tartare sauce*

*Tempura king prawns with chili salt & green shallot dipping sauce*

*Pumpkin, burnt butter and sage arancini with aioli*

*Tempura vegetables with soy, ginger and mirin dipping (V)*

*Chickpea and herb falafel with green sauce (V)*

#### **SUBSTANTIAL ITEMS**

*Mini reuben sandwich of pastrami, swiss cheese, sauerkraut  
& russian dressing*

*Kingfish ceviche taco with avocado & coriander salsa*

*Massaman beef curry with jasmine rice & mango chutney (GF)*

*Seared salmon, capers, lemon, garden herbs with crispy salmon skin (GF)*

*Prawn vodka & dill risotto (GF)*

*Middle Eastern lamb kofta, quinoa tabbouleh with tzatziki (GF)*

*Mini cheese burgers with gherkin & caramelized onions*

*Coconut marinated kingfish with peanut  
& tamarind dressing (GF)*

*Char Sui pork with asian greens and steamed rice (GF)*

*Selection of pizzas served on a large wooden board*





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## FOOD MENU

### STANDARD & PREMIUM CANAPE PACKAGE MENUS

#### **SWEET SELECTION**

*Salted caramel & chocolate tart*

*Belgian white chocolate, toasted coconut, pistachio,  
freeze-dried raspberries, rocky road bites (GF)*

*Fresh berry tarts*

*Nutella-filled doughnuts with cinnamon sugar*

*Lemon, orange & almond cakes (GF)*

*Creme caramel with poach fruits (GF)*

*Creme brulee (GF)*

#### **A POINT OF DIFFERENCE**

*(available for events over 50 guests only)*

**Oyster bar, \$16 per person**

**Oyster and prawn bar, \$25 per person**

**Glazed ham, cheese, bread & condiments, \$12 per person**  
*(buffet style)*

**Cheese station, \$15 per person**

*selection of imported & Australian cheese*

**Whole Suckling Pig, \$20 per person**

*with selection of condiments & breads*

**Curry Station, \$20 per person**

*Selection of 3 curries of your choice, served with mint, pappadums,  
raita, roti, mango chutney, lime pickle & fresh herbs & jasmine rice*

**Petit bahn mi station, \$14 per person**

*Buffet style of beef brisket, bread rolls, salad & condiments*





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# The Island



## FOOD MENU

### OPTION NO. 2

### ISLE CANAPE PACKAGE MENUS

#### **ISLE PACKAGE:**

**\$55 per person**

*8 Items (5 Canapes + 3 Substantial)*

#### **ADD ON:**

*Canape, \$6.60 per person*

*Substanrial, \$8.80 per person*

*Menu / pricing is subject to seasonal change*

*Tailored Packages available on request*





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## FOOD MENU

### ISLE CANAPE PACKAGE MENUS

#### MEAT SELECTION

*Chicken, celery & pine nut sandwiches*

*Moroccan lamb sausage roll, harissa, currants, rosemary*

*Malaysian curry chicken pie, mango chutney*

*Char siu pork pancake, cucumber, shallots, hoi sin sauce*

#### SEAFOOD SELECTION

*Blue swimmer crab tart, creme fraiche, fennel salt seared tuna,  
preserved lemon, avruga caviar (GF)*

*Skull Island tiger prawns, citrus cocktail sauce (GF)*

*Beetroot cured salmon, potato rosti, parsley, aioli*

#### VEGETARIAN SELECTION

*Dukkah and sesame potato fritter, red onion jam*

*Gruyere and sage toastie*

*Pumpkin and ricotta arancini with aioli*

*Spanakopita tart with zaatar yoghurt*

#### VEGAN SELECTION

*Sushi rice cake, green tomato pickle, avocado, yuzu,  
black sesame (GF)*

*Summer vegetable, pickled ginger rice paper rolls (GF)*





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## FOOD MENU

### ISLE CANAPE PACKAGE MENUS

#### FRIED SELECTION

*Szechuan pepper squid, chili plum dipping sauce (GF)*

*Tempura vegetables, soy, & mirin dipping sauce (VGN)*

*Buttermilk fried chicken, sriracha mayo & fresh lime*

*Seaweed & tofu beignet, soy, sesame, & lime dipping sauce (VGN)*

#### SUBSTANTIAL ITEMS

*Cheeseburger, pickled gherkin slider*

*Selection of pizza*

*Tomato, eggplant, basil, ricotta orecchiette (V)*

*Green chicken curry, jasmine rice, coriander salad (mild) (GF)*

*Black bean & chili quesadilla, avocado & tomato salsa (V)*

*Slow-roasted beef brisket roll, horseradish & watercress*

*Lamb kofta, quinoa tabbouleh with tzatziki (GF)*

*Brown rice poke bowl, avocado, pickled vegetables,  
seaweed, furiake (GF) (VGN)*

#### BITE SIZED SWEET SELECTIONS

*Belgium white chocolate, toasted coconut, pistachio, freeze dried  
raspberries, rocky road bites (GF)*

*Hazelnut brownie*

*Lemon meringue tarts*





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### ISLE CANAPE PACKAGE MENUS

#### *A POINT OF DIFFERENCE*

*(available for events over 50 guests only)*

***Oyster Bar, \$16 per person***

***Oyster & Prawn Bar, \$25 per person***

***Glazed ham, cheese & bread, \$12 per person***

*(buffet style, with condiments)*

***Cheese Station, \$15 per person***

*(Imported & Australian cheese)*

***Whole Suckling Pig, \$20 per person***

*(with condiments & bread)*

***Curry Station, \$20 per person***

*Three curries of your choice / served with mint raita, pappadums, roti, mango chutney, lime pickle & fresh herbs & jasmine rice*

***Petit Bahn Mi Station, \$14 per person***

*Beef brisket, bread rolls, salad & condiments  
(buffet style)*

