

# HYDE

HACIENDA SYDNEY  
BAR + LOUNGE

## COCKTAIL CANAPE MENU 2019

Working closely with some of Sydney's finest producers, our Canape Menu showcases the very best that our region has to offer, with a focus on sustainable, ethical & seasonal ingredients.

3 Canape Selection (6 pieces) \$40.00 per person

6 Canape Selection (12 pieces) \$55.00 per person

9 Canape Selection (18 pieces) \$65.00 per person

*(Additional Canapes may be added at \$5.50 per canape per person)*

## COLD CANAPE SELECTION

Oyster in shell, finger lime pearls *DF/GF* Poached

Mooloolaba prawn, finger lime and aioli *GF* Roast

beef, horseradish cream and chive tart *GF/H*

Chickpea falafel, harissa *GF/DF/H/V/VG*

Smoky baba ganoush & pine nut peppered tart *GF/DF/VG*

Ricotta, honey crostini *VG/GF/DF* Cassava

ceviche, scallop, tuna or kingfish *GF/DF* Celery

and almond cream *VG/V/DF/GF/H* Smoked

salmon, rye, horseradish *DF/GF*

Lavosh, blue cheese, dried fig *GF/VG/H*

Goat's curd and chive tartlet *GF/VG/H*

Cured ocean trout, native pepper, radish on spoon *DF/GF*

Tuna pate, Spanish onion cup, puffed rice *DF/GF*

Bush tomato cone, kangaroo tartare, coffee spice *DF/H*

### **HOT CANAPE SELECTION**

Pumpkin & ricotta arancini, saffron aioli *GF/VG/H*

Chicken skewer, palm sugar & ginger *GF/DF/EF/H*

King prawn skewer, garlic, parsley, lime *GF/DF/H*

Pumpkin and chickpea sausage roll *GF/DF/VG/H*

Stuffed pumpkin flowers, maple syrup *VG/H*

Calamari, wild lemon myrtle, chilli coconut *GF/H*

Tempura prawn chilli jams *DF/VG*

Morton Bay bug mornay, pancetta crumb tart *GF*

Asparagus & goats cheese tart *GF/H/VG* Salted

cod croquette, avocado puree *H*

Lamb kofta, spiced yoghurt *H/GF*

Baked ricotta & pancetta tart *GF/H*

Spanish potato croquette *VG/H*

### **SUBSTANTIAL CANAPE SELECTION** *(Additional \$12.50 per person)*

Blue tortilla, king prawn, red radish, watercress aioli Charcoal

chicken slider, heirloom tomato, cos lettuce

Wagyu beef slider, American cheese, chef's sauce, pickles, lettuce

Chicken karaage slider, pickled vegetables, sriracha

Kale, onion and chickpea sliders Grilled

haloumi, braised greens, grains

Roasted mushrooms, soft polenta

Duck confit salad, whey onions, mustard leaf

### **FORK DISHES** *(Additional \$14.50 per person)*

Thai chicken red curry, jasmine rice

Moroccan spiced beef tagine, cous cous, spiced yoghurt Grilled

mushrooms, lemon thyme risotto, saltbush salsa verde

Barramundi, cauliflower puree, fennel soubise

**DESSERT CANAPES \$6.50 per person**

Mini paddle pop, watermelon, strawberry & cream, mango & cream (GF)

Boutique lamingtons

Apple and blueberry crumble (GF)

Handmade chocolates (GF) Apricot

& almond tart (GF)

**PLATTERS – serving for 20 people Selection of**

market cheese \$69.00 per platter Market charcuterie

and antipasto \$99.00 per platter Italian pizza slabs

\$99.00 per platter

Crunchy seasonal vegetables and herbs, house made dips \$50.00 per platter

**THEATRICAL OPTIONS**

Enhance your event with a live cooking station and chef

*(2- 3 hours with a minimum of 80 people and in conjunction with a 6 or 9 canape selection, maximum 2 stations with full bar rental)*

**TEX MEX TACO \$ 3,000 per station minimum**

Grilled fish, crispy chicken, smoked pork or bean and black rice

Served with pico de gallo, guacamole, corn, cabbage salsa, finger lime yoghurt, sriracha and tacos

**FRESH SEAFOOD STATION \$4,000 per station minimum**

Fresh prawns, oysters, baby octopus

Served with homemade toasted sourdough, and house salads

**PAELLA \$ 3,000 per station minimum**

Seafood, chicken, chorizo or vegetarian

Served with house salads and crusty homemade rolls

**DESSERT \$2,000 per station minimum**

Selection of canape options, petite fours, and chocolate

*VG- Vegetarian/V-Vegan /DF- Dairy Free/GF- Gluten Free/H- Halal /EF- Egg Free*