



# 2020/2021 MENU

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**Grazing Boards & Platters**  
BY ELITE CHEFS SYDNEY





# GRAZING BOARDS & PLATTERS (COLD)

**EACH PLATTER SERVES UP TO 10 PEOPLE FOR 20-30 GUESTS 4-5 PLATTERS ARE RECOMMENDED MINIMUM ORDER 3 PLATTERS**

## SEAFOOD

- Tasmanian cold smoked salmon, pickled red onion, radish, capers, horseradish cream (GF) **\$169**
- Poached Queensland tiger prawns, ruby grapefruit, celeriac, butter lettuce, citrus mayo (GF) **\$159**

## MEATS

- Black Angus beef carpaccio Swiss brown mushroom, wild rocket, Caper aioli, pecorino (GF) **\$165**
- Sumac spiced roast free-range chicken sweetcorn, wild rocket, Harissa spiked yoghurt (GF) **\$179**
- Grazing selection of cured and smoked meats, Local and imported cheeses, olives, grilled vegetables house made chutneys, flatbreads **\$220**

## CHEESE

- Wide selection of both local and imported cheeses with various breads and classic accompaniments (V) **\$155**





# GRAZING BOARDS & PLATTERS (COLD)

## VEGETARIAN

- Grazing selection of grilled Mediterranean style vegetables pickled artichokes marinated olives selection of local and imported cheeses house made chutney, flat breads (V) **\$158**
- Raw vegetables, Hummus, spiced eggplant dip, Harissa spiked yoghurt dip, flat breads (V) **\$150**
- Seasonal fruit platter (Vegan) **\$155**

## SALAD BOXES- \$155

- Orecchiette salad, broccolini, baby peas, feta, shaved zucchini, lemon, Aleppo chilli flakes (V)
- Truss tomato medley, buffalo mozzarella, salsa verde (V)
- Moroccan roasted vegetables, Israeli cous cous, lemon and olive oil dressing, goats feta (V)
- New season baby potato salad, shallots, kale, seeded mustard dressing (V)
- Mixed green leaves, shaved radish, red onion, apple cider dressing (V)
- Spiced chicken caesar, aged parmesan crisps, soft boiled eggs





# GRAZING BOARDS & PLATTERS (COLD)

## SEAFOOD & SUSHI BOXES

- Peeled QLD tiger prawns Cocktail sauce aioli **\$275**
- Mixed platter of peeled QLD tiger prawns, shucked Sydney rock oysters apple cider dressing, cocktail sauce, aioli **\$275**
- Shucked Sydney rock oysters, cucumber apple cider dressing **\$220**
- Yellowfin tuna carpaccio, black olives, cherry tomato, caper, lemon **\$220**
- Sushi selection with Japanese condiments pickled ginger and seaweed **\$200**
- Sashimi selection, yellowfin tuna, Atlantic salmon, South Australian kingfish **\$220**
- South Australian Kingfish Ceviche, cucumber, radish, lime **\$179**





# GRAZING BOARDS & PLATTERS (WARM)

## WARM

- 8 hour slow cooked lamb shoulder, pomegranate molasses, kale, pearl couscous **\$185**
- Pan seared king salmon, baby spinach, spiced chickpeas, lemon cucumber yoghurt **\$169**
- Roasted Black Angus sirloin, local mushrooms, salsa verde **\$169**
- Spiced roasted heirloom carrots, feta, crispy onion **\$110**

## BREAD BOX (perfect addition to warm platters)

Selection of sourdoughs, baguettes, soft white and grainy breads, pepe saya butter slices **\$55**

## Sandwiches / wraps / rolls **\$10 each**

Minimum 12 sandwiches \$120



## SANDWICHES

- Double smoked ham, seeded mustard, aged cheddar sandwich
- Black Angus roast beef, truss tomato, mixed leaves, Dijon mustard, aged cheddar sandwich
- Free range chicken, celery heart, cucumber, for paprika mayonnaise, mini roll
- Hot salami, Swiss cheese, truss tomato, aioli, mini roll
- Falafel, spiced pumpkin, baby spinach wrap
- Roast turkey, wild rocket, brie cheese, cranberry wrap