

HOUSE MADE ^{HM}
Events

COCKTAIL STYLE EVENTS

3hrs \$59pp | 3 bites, 3 substantials, 1 sweet

4hrs \$69pp | 4 bites, 3 substantials, 2 sweet

5hrs \$89pp | 5 bites, 4 substantials, 2 sweet

Cold Bites

Truffled goats curd on toast *v, gfa*

Pea and black garlic tart *ve*

Cucumber, macadamia, furikake, sesame *ve, gf, df*

Rock oyster, apple and finger lime mignonette *gf, df*

Kingfish tartare, avocado, trout roe *gf*

Goats cheese and tomato pastry *v*

Raw wagyu shoulder, toast, pickles, onion cream *gfa*

Scallop crudo on shell, yuzu kosho, citrus *gf, df*

Hot Bites

Duck ragout pancakes, shallot, citrus

Spiced snapper croquette, aioli

Fried crostino of spanner crab, kelp mayo, herbs

Crispy polenta, mushroom mayo *v*

Porcini and mozzarella arancini *v*

Pumpkin, brown butter and sage arancini *v*

Bolognese arancini

King prawn fritti

King prawn skewer, popcorn, sorrel

Grilled half shell scallop, chilli butter, capers

Fried chicken, Calabrian hot sauce

Substantials

Focaccia prawn toast, parsley mayo, herbs

Crispy eggplant fritti, tomato sugo, basil *v, df*

Pork cotoletta slider, broad leaf rocket, horseradish

Ricotta and warrigal green gnudi, macadamia butter *v, gf*

Spaghetti aglio e olio, chilli pangrattato *v*

Flathead fritti, crisp potatoes, parsley aioli

Crispy fried chicken slider, lettuce, chilli mayo

Black Angus steak slider, fermented chilli, sour cream, scallions

Grilled lamb, charred spring onion verde *gf, df*

Sticky pork ribs, herb salad, preserved lemon *gf, df*

Crisp ricotta ravioli, pumpkin, brown butter *v*

Rigati, milk braised pork

Ink rigatoni, tomato, raw tuna, basil pesto *df*

Sweet Bites

Raspberry & salted white chocolate cannoli

70% dark chocolate & olive oil mousse, honeycomb, macadamia

Coconut & burnt vanilla panna cotta, poached fruit *ve, df*

Orange & mint compote, campari granita *gf, ve*

Chocolate & wattleseed tart

Hinchcliff's tiramisu

THE SHARED TABLE

Hinchcliff House milled bread

2 shared starters, 2 shared mains, 2 shared sides

\$99pp

Shared Starters

Yellowfin tuna tartare, avocado, celery & green apple verde *gf*

Raw kingfish, tomato, chilli, capers *gf*

Smoked wagyu shoulder tartare, sour cream, horseradish, toast

Gigli, broccoli, lemon, chilli, pangrattato *v*

Stracciatella, agrodolce tomatoes, pangrattato *v*

Burrata, tomato, radicchio *v*

Smoked baby beets, eggplant yoghurt, toasted buckwheat *v*

Torched salmon crudo, cucumber, buttermilk & sorrel dressing *gf*

Shared Sides

Shaved fennel, citrus & radicchio salad *gf, v*

Hand cut chips, rosemary salt *gf, v*

Organic leaves, honey balsamic dressing *gf, v*

Roast pumpkin, pumpkin yoghurt cream, herbs, seeds *gf, v*

Charred broccoli, smoked almond, chilli, parmesan *gf, v*

Baby cos, salsa verde, aged goats cheese *gf, v*

Shared Mains

Rigati, ragu, spinach, stracciatella

Grilled free range chicken, soft polenta, nduja, rocket pesto *gf*

Slow cooked lamb shoulder, salsa verde, spiced yoghurt, mint *gf*

Smoked cauliflower, almond cream, lentils, horseradish dressing *ve*

Grass fed scotch fillet tagliata, zucchini salsa *gf*

Whole pink barramundi, mussel and finger lime butter *gf*

Porchetta, black garlic, fennel, apple *gf*

Swordfish, eggplant agrodolce, pine nuts, yoghurt *gf*

Black pepper & citrus glazed king prawns, shallot and tomatillo salsa

Please speak to our team for further information on food requirements for your event duration.

All menus are subject to seasonal availability and changes

ALTERNATE DROP MENU

Sit down 2 course alternate drop
\$109pp

Alternate Starters

Torched salmon crudo, cucumber, buttermilk & sorrel dressing *gf*
Smoked wagyu "Tonnato", caperberry, herbs
Squid ink campanelle, tomato, chilli & prosciutto
Smoked baby beets, eggplant yoghurt, toasted buckwheat *v*
Burrata, tomato, olive oil, charred toast *v*
Hiramasa kingfish crudo, nashi pear, buttermilk, black sesame *gf*
Seared scallops, cauliflower, grapefruit & brown butter dressing

Alternate Mains

Kingfish, potato aioli, hazelnut, salmoriglio *gf*
Cauliflower cotoletta, almond cream, lentils, horseradish dressing *v*
Pork cutlet, prosciutto, sage, broccolini, parmesan
Corn fed chicken breast, soft polenta, nduja, rocket pesto *gf*
Swordfish, eggplant agrodolce, pinenuts, yoghurt *gf*
Brooklyn Valley pasture fed striploin, jus, broadleaf rocket *gf*

Alternate Desserts

Salted pistachio semifreddo, creme fraiche, raspberry *gf*
Seasonal fruit pavlova, chantilly cream *gf*
Hinchcliff's Tiramisu
Coconut yoghurt panna cotta, raspberry granita *gf, ve*
Pandan creme catalana, coconut sorbetto *gf*

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LEVEL UP

Choose a mix of the below to create the ultimate feasting table experience POA

Live Oyster Shucking Station

Sydney rock & Pacific oysters sourced from Australia's most pristine waterways, shucked live and served on an ice display.
\$350 set up + \$6 per oyster

Seafood Bar

Drawing inspiration from the abundance of Australia's sustainable seafood this station offers chilled seafood both cooked and raw served over an ice display and paired with accompaniments.
\$49pp

Grazing Station

A selection of the best locally made charcuterie & cheeses we can source served with our house milled breads
\$35pp

Cheese Station

Working with some of Australia's & the world's best cheese producers we will produce a cheese display with true provenance that not only will delight the senses but create a true focal point for the room.
\$25pp

Dessert Station

A selection of cakes and individual mini cakes all produced on site by our Executive Pastry Chef, flavours, styles and requests can be discussed ahead of time to ensure we meet the mark.
\$29pp

