

HEYDER & SHEARS

23/24 ALL DAY CATERING MENU



COLD ITEMS

BLT Mini Bagel, Bacon, Lettuce, Tomato, Caramelised Onion, Mayo

\$6

Date & Walnut Scone, Dried Fig & Blue Cheese v

\$5

Poached Chicken Rice Paper Rolls, Cucumber, Carrot, Capsicum, Sweet Chilli gf, df

Marinated Tofu Rice Paper Rolls, Pickled Vegetables, Sesame & Chilli Dressing gf, df, vg

Roasted Red Pepper, Caper & Pumpkin Seed Frittata gf, v

Chickpea, Cumin & Herb Falafel, Chilli Apricot Jam & Curry Leaf gf, df, vg

Assorted Savoury Mini Muffins

Roasted Red Pepper & Goat Cheese Muffin v / Zucchini & Bacon Muffin / Buckwheat, Carrot & Feta Muffin gf

\$4.5

Assorted Sushi

Cooked Tuna, Avocado / Teriyaki Chicken, Cucumber / Tofu, Shredded Carrot, Capsicum gf, df, vg

Assorted Finger Sandwiches

Chicken & Avocado / Leg Ham, Cheddar, Pickled Chutney, Lettuce / Cucumber & Butter

\$3

HOT ITEMS

Prawn, Asian Greens, Nuoc Cham Frittata, Peanuts & Coriander gf

Beef & Stilton Pie, Red Onion Jam

\$7

Roasted Shallot, Mushroom & Truffle Frittata gf, v

\$6.5

Pink Peppercorn Pancake, Slow Cooked Duck, Bean Shoots, Yuzu Koshu Mayo

Pear & Goats Cheese Tart, Chilli & Lime v

\$5.5

Heyders Homemade Pork & Sage Sausage Rolls

\$5

HOT ITEMS

Artichoke, Tomato & Feta Quiche v

Charred Cauliflower, Thyme & Roasted Shallot Quiche v

Moroccan Pumpkin Pie v

Dukkah Crusted Mixed Vegetable Filo Parcel, Pumpkin, Spinach, Capsicum & Ricotta v

Buffalo Cauliflower, Vegan Ranch gf, df, vg

Vegan Spanakopita df, vg

Spicy Sweetcorn Fritter, Bbq Corn Puree gf, df, vg

\$4.5

SWEET ITEMS

MACARONS

Passionfruit & White Chocolate Macaron, Passionfruit Curd, White Chocolate Buttercream gf, v

Peanut Butter Cup Macaron, Choc Ganache, Peanut Butter Caramel gf, v

\$4.5

TARTS

Brown Butter & Salted Caramel Tart, Choc Ganache v

Peach, Rosemary & Almond Frangipane Tart v

Caramelised Macadamia Pie v

Rhubarb & Custard Tart v

\$5.5

CAKES

Lemon Myrtle Yoghurt Cake, Lemon Curd Buttercream

Orange & Rosewater Cake, Vanilla Crème Fraiche, Candied Orange gf

Chocolate & Zucchini Cake, Choc Ganache, Malt Choc Crumb

Lemon & Blueberry Vegan Cake df, vg

\$5.5

SWEET ITEMS

MUFFINS

Assorted Mini Friends gf
Raspberry White Chocolate / Vanilla / Banana Choc

\$5

Assorted Mini Muffins
Mixed Berry / Caramel Apple / Banana Chocolate Granola

\$4.5

DOUGHNUTS

Mini Doughnut, Roasted Strawberry, Vanilla Custard

Mini Doughnut, Banana, Salted Caramel Ganache, Honeycomb

\$4.5

BISCUITS

Blackberry & Sage Jam Drop

Anzac Biscuit

Ginger Snap Biscuit

Triple Chocolate Cookie

\$4

SLICE

Caramel Slice

Vanilla Slice

Lemon Coconut Slice

Chocolate Brownie, Wattleseed & Chocolate Buttercream

\$4.5

SWEET ITEMS

RAW & VEGAN

Fudgey Macadamia Brownies gf, df, vg

Strawberry, Pistachio & Cardamom Raw Balls gf, df, vg

'Cookies & Cream' Raw Balls gf, df, vg

Coffee, Cacao & Reishi Mushroom Balls gf, df, vg

\$6



SANDWICHES, WRAPS, ROLLS & BAGUETTES

Menu below is a sample only and fillings will change monthly

JANUARY - MARCH

Continental Roll, Mixed Meats, Marinated Eggplant, Mojo Rojo, Sliced Cheese

Chicken Pesto Sandwich, Lettuce, Tomato, Cottage Cheese

Roasted Beef Baguette, Roasted Tomatoes, Currant Chutney, Rocket

Salami, Cheddar, Basil, Tomato, Cracked Pepper Roll

Vegemite, Cottage Cheese, Avocado, Butter Lettuce Sandwich v gf-o

APRIL - JUNE

Smoked Salmon Baguette, Capers, Dill, Cream Cheese, Lettuce

Tandoori Chicken Baguette, Tandoori Mayo, Cucumber, Butter Lettuce

Mortadella & Sauerkraut Sandwich, Provolone Cheese, Pickled Chilli, Cos

Smoked Ham, Sprouts, Cucumber, Tomato, Lettuce Sandwich gf-o

Slow Roasted Sweet Potato, Avocado, Herbs, Red Pepper Mayo Wrap v

JULY - SEPTEMBER

Sweet Chili Chicken Wrap, Cucumber, Sweet Chili, Kewpie, Lettuce

Roasted Pork Banh Mi, Pickled Vegetables, Coriander, Pate, Chili

Turkey Club Sandwich, Bacon, Cos, Egg, Mustard Mayo gf-o

Salami, Pimiento, Swiss Cheese, Sundried Tomato, Butter Lettuce

Roasted Tomato, Bocconcini, Pesto, Rocket Baguette v

OCTOBER - DECEMBER

Sliced Parma Ham Baguette, Branston Pickle, Brie Cheese, Rocket

Turkey Baguette, Cranberry, Tomato, Lettuce

Chicken Caesar Wrap, Bacon, Egg, Cos

Roast Beef, Pickled Cucumber, Satay, Peanuts, Chilli Jam, Butter Lettuce Sandwich gf-o

Roasted Beetroot, Carrot, Spiced Seeds, Whipped Feta, Sprouts & Coriander Roll v

\$9.5 per round

INDIVIDUAL TARTS

Pear & Goats Cheese Tart, Chilli & Lime v

Artichoke, Tomato & Feta Quiche v

Roasted Red Pepper, Caper & Pumpkin Seed Quiche v

Charred Cauliflower, Thyme & Roasted Shallot Quiche v

Chicken, Potato & Nduja Quiche

\$9

INDIVIDUAL FRITTATA SLICES

Asian Prawn, Asian Greens, Nuoc Cham Frittata, Peanuts & Coriander gf

\$12

Roasted Shallot, Mushroom & Truffle Frittata gf, v

Fremantle Mixed Mushroom Frittata, Artichoke Cream gf, v

Roasted Red Pepper, Caper & Pumpkin Seed Frittata gf, v

\$9

INDIVIDUAL LUNCH PIES

Slow Cooked Beef & Oyster Mushroom Pie

Chicken, Leek & Blue Cheese Pie

\$10

Vegetable Korma Pie v

\$9

SALADS

Rare Tuna, Spicy Cucumber Salad, Chilli, Kimchee, Apple, Crispy Shallots, Seaweed gf, df

Roasted Beef, Baby Spinach, Cucumber, Scallions, Avocado, Hemp Seeds, Pistachio, Mustard Dressing df

\$18

Slow Cooked Lamb, Mixed Grains, Mint & Pomegranate Salsa, Yoghurt Dressing

\$16

Grilled Chicken Breast, Moroccan Cous Cous Salad, Roasted Vegetables, Chilli, Preserved Lemon df

Green Beans, Crispy Pancetta, Lemon, Green Onions, Roasted Courgettes gf, df

\$15

Grilled Confit Carrot, Smoked Marinated Feta, Dukkah, Parsley gf, v

Roasted Baby Butternut Pumpkin, Parsley, Dill & Tarragon Salsa, Spiced Quinoa gf, df, v

\$13

BEVERAGES

Gesha Coffee Co, The Queen's Crown Plunger Coffee & T2 Loose Leaf Teas
Assam, Peppermint, Chamomile, China Green Sencha

Harvey Fresh Orange Juice

Capi Sparkling Water

\$3.5

Using locally sourced, sustainable produce that is carefully transformed into exquisite culinary delights, Heyder and Shears takes exceptional pride in creating the perfect event for every occasion

Dietary Key

gf - Gluten Free, df - Dairy Free, v - Vegetarian, vg - Vegan