

HEYDER & SHEARS

2025 2026 SIT DOWN EVENT MENUS

COLD CANAPES

Lobster, Mayo, Mini Brioche, Micro Herb
Oscietra Caviar, Lemon Myrtle Crème Fraiche, Blini
Whole Poached Prawn, Finger Lime & Native Wildflower Honey gf, df
Scallop Cerviche, Toasted Fougasse, Pearl Onion, Sea Purslane
Torch'd Hiram's Kingfish Nigiri, Yuzu Kosho Cream, Tobiko Caviar
Freshy Shucked Oysters Tosazu Wakame Salsa / Pepperberry Mignonette
Citrus Cured Salmon, Nordic Cracker, Orange & Chive Crème Fraiche gf, df
Teriyaki Wagu Beef Nigiri, Tonkatsu, Toasted Sesame gf, df
Cured Beef Tartare, Juniper Oil, Puffed Buckwheat, Cured Egg, Charcoal Lavosh df
Bresola & Compressed Rockmelon Canoli, Truffle Goat's Cheese, Davidson Plum Dust
Prosciutto, Cream Cheese, Smoked Paprika Open Macaron
Pulled Pork, Avocado Puree, Chilli Crackle Crumb, Tostada
Slow Cooked Pork Cheek, Madiera Fluid Gel, Buttered Brioche Crisp
Peking Duck Pancake, Hoisin, Spring Onion, Cucumber
Smoked Duck Prosciutto, Compressed Watermelon, Cherry Gel gf
Honey, Garlic & Ginger Braised Chicken, Carrot & Sprouts Cucumber Roll, Onion Ash
Grilled Chicken, Tuscan Spiced Mayo, Chicken Skin
Sweet Red Onion & Olive Tarte Tatin, Whipped Feta Mousse v
Melon, Cucumber, Mozzarella & Pesto Skewers v
Cucumber Cup, Citrus & Herb Salad Lime vg
Miso Roasted Carrot, Coconut Labne, Spiced Puffed Rice vg, gf, df
Broad Bean & Pea Tart . Mint Emulsion, Violet Flower vg
Sourdough Crumpet, Marmalade, Charred Avocado & Orange vg

HOT CANAPES

Half Shell Scallop, Citrus, Panko & Herb Crumb
Poached Marron, Potato Scallop, Green Mango & Red Chilli Thread Slaw gf, df
Grilled Lamb Cutlet, Herb Oil Finish, Pomegranate Pearls gf, df
Glazed Salmon Cube, Balsamic Pearls gf, df
Sesame Crusted Prawn Toast, Chive & Lime Remoulade, Coriander Leaf
Seared Beef, Crispy Potato Hash, Grilled Zucchini Purée, Micro Celery gf
Grilled Beef, Satay Dressing, Spring Onion, Peanut Crumb gf, df
Ox Tail Ragu & Slow Roasted Grape Tomato Tart, Micro Basil
Beef Cheek Mini Pie, Mushroom Ketchup, Pickled Onion Petal
Olive Marinated Lamb Skewer, Feta Mousse, Black Olive Crumble
Sesame Crusted Beef Fillet, Kewpie, Wasabi Seeds, Micro Shiso
Char Sui Pork Belly, Salted Chilli & Cashew Caramel, Micro Coriander gf, df
Croquetas de Jamón Serrano
Master Stock Pork, Charred Pineapple, Sweet & Sour, Wonton Cup
Charcoal BBQ Chicken Lollipop, Mojo Rojo

HEYDER & SHEARS

Pan Fried Chicken & Fennel Dumpling, Black Vinegar & Soy
Chicken & Herb Rillettes, Chive Cream, Chicken Skin Crumb
Chorizo & Red Pepper Arancini, Parmesan Mousse, Shaved Parmesan
Red Onion Bhaji, Tamarind Chutney & Coriander Cress vg, gf, df
Chickpea Panisse, Sumac Labneh, Pomegranate Seeds v
Miso Eggplant, Nori Crisp, Togarashi vg
Potato, Sweet Potato & Cashew Gratin Cube, Micro Herbs vg
Three Cheese Arancini v

PLATED ENTREES

Poached Marron Tail, Green Mango Salad, Chilli, Coconut Crumb, Micro Herbs gf, df
Poached Shark Bay Scallop, Finger Lime, Coconut Dressing, Sea Herbs gf, df
Blue Swimmer Crab & Apple Remoulade, Wakame Tapioca Cracker, Seaweed Oil,
Borage gf, df
Fremantle Octopus, Smoked Tomato Oil, Chickpea & Green Pea Purée, Charred Zucchini,
Fresh Herbs gf, df
Chargrilled Exmouth King Prawns, Smoked Garlic Butter, Parsley Oil, Tomato Relish gf,
df
Torched Hiramasa Kingfish Crudo, Yuzu Kosho Emulsion, Finger Lime, Shiso, Pickled
Daikon gf
Smoked Duck Prosciutto, Cherry Gel, Compressed Cucumber, Pistachio Crumb &
Watercress gf
Pork Belly, Green Apple & Celery Slaw, Yuzu Dressing, Crackling Crumb gf, df
Cured Beef Tartare, Juniper Oil, Pickled Shallot, Cured Yolk, Puffed Buckwheat,
Charcoal Lavosh df
Pressed Grilled Chicken, Lemon Thyme Crème, Charred Leek, Crispy Chicken Skin,
Micro Basil & Parsley gf
Herb Crusted Beef Carpaccio, Poached Quails Egg, Parmesan Emulsion, Potato Straw,
Truffle Salt gf
Compressed Rockmelon, Chevre, Bourbon Glazed Pepitas, Mint Oil, Saffron Pickle v, gf
Charred Asparagus, Macadamia Cream, Native Lime, Toasted Seed Crisp, Crispy
Chickpea Crumble vg, gf, df
Heirloom Tomato Carpaccio, Watermelon, Basil Oil, Olive Crumb, White Balsamic Gel
vg, gf, df

PLATED MAINS

Beef Fillet, Burnt Onion Purée, Confit Tomato, Potato Galette, Horseradish Cream, Red
Wine Jus gf
Seared Lamb Fillet, Salsa Verde, Smashed Herb Potato, Roasted Red Pepper, Crushed
Pinenut & Red Currants gf df
Beef Short Rib, Smoked Eggplant Purée, Roasted Shallots, Baby Carrot, Native Pepper
Jus, Herb Oil gf df
Lamb Rump, Pea & Mint Purée, Roasted Baby Beets, Pickled Onion, Redcurrant Jus gf df
Crispy Skin Salmon, Broad Bean & Lemon Purée, Pickled Cucumber, Dill Oil, Salmon
Roe, Herb Potato gf
Shark Bay Snapper, Tomato & Olive Relish, Fennel Purée, Basil Crumb, Preserved
Lemon gf df

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Grilled Coral Trout, Caper Brown Butter, Zucchini Ribbon Salad, Charred Corn, Potato Fondant gf

Duck Breast, Grilled Peach, Truffled Potato, Cherry Jus, Candied Almonds, Shiso gf
Pork Belly, Green Apple & Celery Slaw, Yuzu Dressing, Crackling Crumb, Pickled Mustard Seeds, gf df

Chargrilled Chicken Breast, Ras el Hanout, Crushed Potato Cake, Tzatziki, Pomegranate Molasses, Parsley Salad gf

Sous Vide Chicken Breast, Lemon & Herb Velouté, Charred Asparagus, Crispy Pancetta, Pickled Shallot gf

Charred Eggplant Stack, Quinoa Pilaf, Tomato Confit, Cashew Cream, Basil Oil, Toasted Pepita vg gf df

Grilled Summer Squash Risotto, Charred Corn Purée, Heirloom Tomato Confit, Smoked Almond Crumb, Native Herb Oil vg gf df

Compressed Watermelon, Whipped Macadamia, Pickled Cucumber, Roasted Beetroot & Rocket Salad, Mint Oil, Toasted Seeds vg gf df

SIDES

Herb-Roasted Kipfler Potatoes, Garlic Oil, Lemon Zest, Sea Salt gf, df, vg

Truffled Potato Fondant, Thyme & Brown Butter gf, v

Vegan Seasonal Gratin, Coconut Cream, Almond Crumb, Native Herb Oil gf, df, vg

Charred Asparagus & Zucchini, Basil Oil, Toasted Almonds gf, df, vg

Honey-Roasted Heirloom Carrots, Pistachio & Mint gf, df, vg

SALADS

Heirloom Tomato & Watermelon, Feta, Mint, Native Herb Oil gf, v

Freekeh, Charred Zucchini, Pomegranate, Tahini & Parsley df, v

Mixed Leaf, Citrus & Herb Vinaigrette gf, df, vg

Roasted Beetroot, Whipped Goats Cheese, Toasted Pistachio, Sherry Reduction gf, v

Peach & Fennel Salad, Rocket, Toasted Walnuts, Lemon Myrtle Vinaigrette gf, df, v

PLATED DESSERTS

Cheese Board, Figs, Muscatel, Quince Paste, Nut Brittle, Biscuits, Wafers & Breads

Pistachio Tiramisu, Chocolate Nibs v

Tonka Bean Crème Brûlée, Short Bread, Flamed Raspberries v

Deconstructed Dark Chocolate, Macadamia Soil, Salted Caramel Mousse, Raspberry Gel, Cocoa Nib Crumble gf, v

Caramelised White Chocolate Sphere, Lemon Myrtle Cream, Almond Praline & Citrus Curd gf, v

Coconut & Mango Mousse, Kaffir Lime Gel, Toasted Coconut, Mango Salsa gf, df, vg

Lemon Curd Mille Feuille, Raspberry Gel, Dehydrated Raspberry v

Honey Cremeux, Honeycomb, Almond Sponge, Honey Gel v

Native Berry Pavlova, Vanilla Chantilly, Macadamia Praline & Mint gf, v

Peach & Raspberry Shortcake, Lemon Curd Cream, Almond Crumble, Basil Oil, v

Lemon Myrtle Tart, Finger Lime Pearls, Brûléed Meringue & Lemon Balm v

White Chocolate Parfait, Blackberry Compote, Honeycomb Shard & Mascarpone gf, v

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DESSERT CANAPES

Mini Quandong & Strawberry Gum Pavlova, Chocolate Wattleseed Cream gf, v
Portuguese Custard Tart v
Dark Chocolate Brownie, Raspberry Gel, Milk Chocolate Cremeux gf, v
Cream Chocolate Tart, Candied Orange v
Passionfruit Marshmallow gf, df, v
Tart au Citron, Italian Meringue, Candied Lemon Peel v
Toasted Coconut Macaron gf, v
Mango & White Chocolate Macaron gf, v
Salted Caramel Cube, Milk Chocolate Shell, Cocoa Nib Dust gf, v
Flourless Chocolate Cake, Coconut Yoghurt, Toasted Coconut gf, df, vg
Milk Chocolate, Roasted Hazelnut Chocolate Squares v
Burnt Carmel Fudge, Sea Salt v
Watermelon & Lime Pâte de Fruit gf, df, vg

SHARED ENTRÉE

Artisan Breads, Whipped Truffle Butter
Green Sicilian Olives, EVOO
Stone Fruit & Burrata, Toasted Almonds, Basil Oil, gf v
Heirloom Tomato Carpaccio, Native Basil, Olive Crumb, Lemon Myrtle Vinaigrette, gf df
vg
Torched Raw Hiramasa Kingfish, Yuzu Kosho Emulsion, Pickled Daikon, Finger Lime, Shiso, gf
Freshly Shucked Oysters, Tosazu Wakame Salsa, Pepperberry Mignonette, gf df
Seared Scallops In Shell, Kelp Butter, Crispy Celeriac, gf
Butterflied Exmouth Prawns, Lemon Chilli Oil, Micro Herbs, gf df
Smoked Duck Prosciutto, Cucumber Ribbons, Cherry Gel, gf
Herb-Crusted Beef Carpaccio, Poached Quail Egg, Potato Straw, Truffle Salt, gf
Cured Beef Tartare, Juniper Oil, Pickled Shallot, Cured Yolk, Puffed Buckwheat, gf df
Grilled Asparagus, Hollandaise, Hens Egg, gf
Carrot & Hummus, Dukkah, Marinated Feta, Flatbread, vg
Shanghai Style Pork Belly, Bok Choy, Crispy Lotus Leaf, gf df

SHARED MAINS

Grilled Barramundi, Pickled Daikon, Mustard Cress, Beurre Blanc
Crispy Skin Salmon, Broad Bean & Mint Purée, Shallot Vinaigrette
BBQ Octopus Tentacles, Nduja Tomato Ferment, Squid Ink Cracker
Chargrilled Beef Fillet, Smoked Shallot Purée, Truffle Jus, Crispy Rosemary
Chargrilled Striploin, Smoked Mustard & Bone Marrow Butter, Arugula, Shaved Pecorino
Beef Cheek Ragout, Gnocchi, Rocket Pesto, Toasted Parmesan
Smoked Beef Brisket, Bourbon BBQ Glaze, Corn Ribs
Roast Pork Loin, Sage & Apricot Stuffing, Braised Red Cabbage, Pan Jus
Braised Lamb Shoulder Pavé, Sweet Potato Purée, Frisée, Olive, White Wine Vinaigrette

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Rosemary Lamb Backstrap, Minted Pea Purée, Spiced Almond Crumb, Rosemary Sticks
Confit Duck Leg, Butter Bean, Spiced Smoked Sausage Cassoulet, Crispy Kale
Moroccan Spiced Chicken, Tzatziki, Pomegranate, Preserved Lemon
Katsu Chicken, Tonkatsu Sauce, Edamame, Asian Slaw

VEG / VEGAN SHARE PLATES

Grilled Eggplant, Whipped Macadamia, Lemon Myrtle Oil, Charred Shallots gf, vg
Roasted Cauliflower Steak, Green Chilli, Coconut Yoghurt, Toasted Almond, Coriander
gf, vg
Caramelised Pumpkin, Cashew Cream, Salsa Verde, Pickled Chilli gf, vg
Charred Broccolini, Freekeh, Tahini, Pomegranate, Mint df, vg
Summer Pea & Ricotta Gnocchi, Lemon Butter, Chive Oil, Toasted Pepita v
Coconut & Kaffir Lime Curry, Seasonal Vegetables, Thai Basil, Jasmine Rice gf, vg

SIDES

Braised French Lentils, Enoki Mushroom gf, df, vg
Twice-Cooked Crispy Potatoes, Rosemary Salt gf, df, vg
Pearl Couscous, Toasted Pistachio, Sour Cherry, Sultanas & Ras Al Hanout df, vg
Roasted Pumpkin, Toasted Pepita Seeds, Creamy Labne gf, v
Spiced Chickpea Falafel, Hummus, Roast Eggplant, Preserved Lemon gf, df, vg
Grilled Green Beans, Cajun Spice, Persian Feta gf, v
Honey Roasted Heirloom Carrot, Carrot Purée, Carrot-Top Pesto gf, v
Broccolini, Chilli Oil, Crushed Garlic gf, df, vg

SALADS

Mixed Leaves, Cucumber, Tomatoes, Avocado, Lemon & EVOO gf, df, vg
Mesclun, Scallions & Baby Spinach, Apple Cider Vinaigrette gf, df, vg
Zucchini, Roquette, Lemon Dressing, Burrata gf, v
Giant Couscous, Basil, Mint, Mesclun df, vg
Roast Beetroot, Figs, Goat Cheese, Honey Dressing gf, v
Japanese Cucumber Salad, Crispy Chilli Oil, Roast Sesame gf, df, vg
Radicchio, Radish, Snow Pea, Rice Cake, Nori Dressing gf, df, vg
American Potato Salad, Mayo, Dill & Chives gf, v
Heirloom Tomato, Black Sea Salt, Crispy Sage, Champagne Vinaigrette gf, df, vg

DESSERTS

Spiced Pear & Candied Walnut Strudel, Crème Anglaise
Classic Black Forest Gâteau
Cold Set White Chocolate & Raspberry Cheesecake, Peanut Crumb
Coffee & Chocolate Crèmeux Tart, Raspberry Gel
Peanut Butter Éclair, Cherry Gel, Crème Pâtissière
Native Wattle Seed & Chocolate Marshmallow, Finger Lime Gel