

HEYDER & SHEARS

2025 2026 STAND UP EVENTS 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
Torched Hiramasa 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
Bresoala & Compressed Rockmelon Canolli, 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 gf
Sweet Red Onion & Olive Tarte Tatin, Whipped Feta Mousse v
Melon, Cucumber, Mozzarella & Pesto Skewers gf, v
Cucumber Cup, Citrus & Herb Salad Lime gf, df, vg
Miso Roasted Carrot, Coconut Labne, Spiced Puffed Rice gf, df, vg
Broad Bean & Pea, Shortcrust Tart, Mint Emulsion, Violet Flower df, 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 gf
Sesame Crusted Beef Fillet, Kewpie, Wasabi Seeds, Micro Shiso gf, df
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 gf, df

HEYDER & SHEARS

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

SUBSTANTIALS

Coriander Crusted Beef, Kipfler Potato, Currant & Cumin Salad, Orange Marmalade gf, df
Sous Vide Beef Fillet, Potato Purée, Braised Beef Fat Shallot, Aired Artichoke Mousse, Jus gf
Smoked Beef Brisket, Bourbon BBQ Glaze, Charred Corn & Pickled Onion Salad gf, df
Sticky Pork Belly, Coriander, Chilli, Spring Onion, Sesame Seeds, Jasmine Rice gf, df
Crispy Skin Salmon, Broad Bean Purée, Smashed Herb Potato, Mint Salad, Lemon Dressing gf, df
Gold Band Snapper, Prawn Remoulade, Fennel & Rocket Salad, Dill Oil gf
Charred Rankin Cod, Charred Leek Rounds, Roast Jerusalem Artichoke, Fennel Purée gf
Prawn, Saffron Risotto, Pesto & Tomato Oil gf
Chioggia Beetroot Risotto, Smoked Mozzarella, Crisp Rocket gf, v
Vegetable & Pea Korma, Steamed Jasmine Rice gf, vg
Pan Fried Gnocchi, Pumpkin Purée, Crispy Garlic & Sage Oil v
Smoked Pork, Chive Cream Sauce, Grated Parmesan, Cured Egg Yolk, Fusilli
Pork & Veal Italian Meatballs, Cavatelli, Basil Pesto, Shaved Parmesan
Lamb Kofta, Tzatziki, Cumin Cous Cous, Coriander
Chicken & Fennel Dumpling, Chive Oil, Chicken Skin & Seaweed Sprinkle, Sprouts df
Katsu Curry, Crispy Chicken, Sushi Rice, Seaweed Salsa df
Hokkien Noodle Stir-Fry, Carrot, Capsicum, Bean Shoots, Crunchy Peanuts vg
Crispy Korean Fried Chicken, Gochujang Sauce, White Cabbage Slaw
Crispy Fried Tofu, Pickled Veg, Sweet Hoisin Sauce gf, df, vg
Satay Beef Skewers, Thai Cucumber Salad, Toasted Peanuts gf, df
Yakitori Chicken Skewer, Sticky Sushi Rice, Kohlrabi Salad gf, df
Tuna Poke Nachos, Avocado Crema, Crispy Wonton Chips, Sesame & Coriander, Bang Bang Sauce df
Sushi Salad - Teryaki Chicken, Sushi Rice, Edamame, Avocado, Pickled Cucumber, Nori Crisp, Sesame, Yuzu Mayo
Brisket Beef Burger, Onion Ring, Cheddar, Aioli, BBQ Sauce, Sesame Bun
Crunchy Fried Chicken, Celeriac Remoulade Mayo, Sesame Bun
Pork & Veal Italian Meatball Sub, Napolitana, Shaved Parmesan, Mini Hotdog Bun
Chickpea & Pumpkin Burger, Rocket, Vegan Aioli, Brioche Bun vg
Miso Mushroom Burger, Creamy Brie, Capsicum Chutney, Rocket, Brioche Bun v
Lobster Roll, Celery, Dill Mayo, Brioche Hot Dog Bun, Micro Celery
Fried Haloumi Slider, Harissa Mayo, Cucumber & Mint Slaw, Brioche Bun v
Pulled Pork Slider, Pickled Cabbage, Smokey Apple BBQ Glaze, Brioche Bun
Mini Italian Sausage Dog, Tomato Relish, Fried Onion, Mustard, Mini Hot Dog Bun

HEYDER & SHEARS

Buttermilk Chicken Slider, Hot Honey, Pickles, Brioche Bun
Prawn Po' Boy, Lettuce, Cajun Mayo, Soft Roll df
Creamy Wild Mushroom, Leek & Brie Pie, White Sesame v
12-Hour Braised Confit Duck Pie, Macerated Cherry, Dried Herbs
Slow Cooked Beef Cheek Pie, Mushroom Ketchup, Black Sesame
Chilli, Lime & Moroccan Spiced Squid, Watermelon, Lime & Mint Salad df
Tempura Augusta Whiting, French Fries, Chunky Tartare gf
Beer Battered Snapper, Chips, Tartare Sauce
Charred Corn & Pickled Onion Salad, Roasted Capsicum, Coriander, Jalapeño, Lime
Dressing gf, df, vg
French Fries, Garlic Salt v, vg, df, gf

DESSERT CANAPES

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