

HEYDER & SHEARS

23/24 SPRING SUMMER SHARED FEAST MENU



ON THE TABLE

Whole Sliced Loaves, Macadamia Praline Butter v

Marinated Olives gf, df, v

Grilled Chorizo, Lemon df

Sliced Prosciutto, Block 275, Cracked Pepper gf, df

SHARED ENTRÉE

Kingfish Crudo, Cured Ginger, Finger Lime, Smoked Soy, Yuzu Sesame gf, df

Pan Fried Exmouth Prawn, Tomato, Capers, Karkalla, Linguine

Roasted Lamb Ribs, Shaved Cucumber, Sumac Yoghurt, Mint gf

Pumpkin & Ricotta Ravioli, Burnt Butter & Sage, Almonds v

SHARED MAIN

SEAFOOD

Grilled Saltwater Barramundi, Yoghurt, Fennel & Bee Pollen Salad, Peas gf

Seared Tuna, Pink Peppercorn, Smoked Potato, Jamon Crumb, Pickled Pearl Onion

Grilled Snapper, Crushed Baby Potatoes, Tomatoes, Cockles, Herbs df

POULTRY

Grilled Chicken Breast, Truffle Potato Puree, Broccolini, Chicken Jus gf

Sous Vide Chicken, Soft Herbs, Salsa Verde, Scorched Chillies gf

Roasted Duck Leg, White Bean, Red Cabbage & Cranberries, Sour Cherry Jus gf, df

SHARED MAIN

PORK

Roasted Pork Belly, Slow Roasted Heirloom Tomato, Pearl Onion, Maple Glaze gf, df

Crumbed Pork Cutlets, Honey Roasted Onions, Truffled Polenta, Watercress

RED MEAT

Grilled 100-Day Grain Feed Sirloin, Wasabi Mustard, Asian Greens, Beef Fat Powder, Jus gf

Angus Beef Fillet, Mushroom, Choy Sum, Horseradish, Thyme Jus gf

Roasted Loin of Lamb, Smoked Aubergine, Roasted Almond df

Whole Roasted Lamb Shoulder, Sautéed Cavolo Nero Herbs, Walnuts, Pomegranate gf

Braised Goat Tagine, Olives, Peppers df
Recommended serving with cous cous

VEGETARIAN / VEGAN

Gnocchi, Roasted Cauliflower, Green Bean, Vodka Sauce v

Tofu Stir Fry, Spring Onions, Capsicum, Choy Sum, Peanut Sauce df, vg

Roasted Zucchini, Tomato, Capers & Spinach Cavatelli vg

HOT SIDES

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

Rosemary & Sea Salt Roasted Baby Potato, Confit Garlic & Saffron Aioli gf, df, v

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

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

COLD SIDES

Gem Lettuce, Pickled Shallot, Baby Radish, Tarragon, Dill Butter Milk Dressing gf, v

Moroccan Cous Cous Salad, Roasted Vegetables, Chili , Preserved Lemon df, v

Mixed Grains, Mint & Pomegranate Salsa, Yoghurt Dressing v

Roasted Pumpkin, Avocado, Black Beans, Herbs, Sour Cream gf, v

Spicy Cucumber Salad, Chilli, Kimchee, Apple gf, df, v

Baby Spinach, Cucumber, Scallions, Avocado, Hemp Seeds, Pistachio, Mustard Dressing gf, vg

Heirloom Tomato, Ashed Ricotta, Jalapeno, Basil gf, v

Whole Sliced Loaves, Macadamia Praline Butter v

Marinated Olives gf, df, v

Grilled Chorizo, Lemon df

Sliced Prosciutto, Block 275, Cracked Pepper gf, df

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