

HEYDER & SHEARS

24 / 25 - SPRING SUMMER SIT DOWN MENU



BREADS

Artisan Breads, Whipped Salted Butter

ENTRÉE

SEAFOOD

Davidson Plum Cured Salmon, Apple, Fennel, Native Thyme Crème Fraiche gf

Abrolhos Island Scallops, Lightly Cured in Lemon Myrtle, Buttermilk, Geraldton Wax Oil gf

Devilled Crab, Brown Butter Crumpet, Pickled Apple, Coastal Herbs, Shell Emulsion, Coriander, Ginger & Spring Onion

Big Eye Tuna Ceviche, Orange, Fennel, Seaweed Crisp, Finger Lime Oil gf, df

Charred Octopus Tentacle, Burnt Tomato, Capers, Rosemary Cracker df

Grilled Exmouth Prawns, Miso Butter, Shiso, Dill, Pickled Daikon, Crispy Nori gf

POULTRY

Confit Chicken & Ham, Pickled Mushroom, Chicken Skin Crumb, Compressed Apple, Tarragon Emulsion df

Char Grilled Chicken Breast, Heirloom Tomato Salad, Hummus, Pomegranate Dressing gf, df

Grilled Quail, Sous Vide Rainbow Chard, Muhammara, Roasted Grape & Pan Jus gf

Glazed Chicken Ballotine, Char Grilled Fennel, Fennel Puree, Chicken Jus gf

Chicken Skin Mille Feuille, Roasted Chicken, Yuzu Kosho Crème Fraiche, Caviar

Duck Liver Parfait, Wattle Seed Lavosh, Cherry Gel, Soft Herbs df

PORK

Master Stock Pork Belly, Blackberries, Asian Greens, Cress, Pork Jus df

Pork Fillet Wellington, Apple Chutney, Sweet Potato Puree, Thyme Pork Jus

Sous Vide Pork Cheek, Shimeji Mushroom, Charred Leek, Pork Jowl, Apple Puree, Pork Jus gf, df

ENTRÉE

RED MEAT

Grilled Sirloin, Macadamia Ricotta, Karkalla, Warragal Greens, Jus gf, df

Beef Flank, Smoked Beef Fat Milk, Fermented Pickles, Maple Onions, Red Cabbage Puree gf

Pressed Lamb Terrine, Mint, Olive Crumb, Yoghurt, Carrot Salad

Kangaroo Yakitori Skewer, Quandong, Shaved Macadamia, Salt Bush gf, df

Venison Carpaccio, Duck Parfait, Pickled Berries, Watercress & Horseradish gf

VEGETARIAN / VEGAN

Smoked Ricotta, Charred Zucchini, Pickled Squash, Toasted Almonds, Native Thyme gf, v

Salt Baked Root Vegetables, Karkalla, Mustard Cream, Red Centre Lime gf, v

Cucumber, Radish Tartare, Wasabi, Mirin, Vegan Mayo, Pickled Shallot, Thai Basil, Crispy Capers,
Mushroom Cracker gf, df, vg

Zucchini Carpaccio, Preserved Lemon & Mint Dressing, Vegan Ricotta, Semi Brined Tomatoes, Tomato
Powder gf, df, vg

Smoked & Roast Beetroot, Golden Beetroot Gel, Seeded Cracker, Black Garlic Puree, Pickled Apple,
Candied Seeds, Beetroot Leaf Oil vg

MAIN COURSE

SEAFOOD

Pan Fried Cone Bay Barramundi, Yoghurt, Harissa Butter, Baby Kale, Pine Nuts, Dill gf
Sesame Crusted Salmon, Soba Noodles, Pickled Radish, Kombu & Smoked Soy Dressing, Bonito df
Grilled Snapper, BBQ Kipfler Potatoes, Acqua Pazza, Razor Clams, Sea Herbs gf, df
Crispy Skin Snapper, Octopus Panzanella Salad, Tomato Gazpacho df

POULTRY

Glazed Chicken Breast, Summer Squash Puree, Sarladaise Potatoes, Oyster Mushrooms gf
Sous Vide Chicken Breast, Crispy Kipfler Potatoes, Sauteed Greens, Sweet Corn Puree, Chicken Jus gf
Chicken Ballotine, XO, Swiss Chard, Smoked Onion Soubise, Chicken Jus gf

GAME

Grilled Duck Breast, Braised Radicchio, Rhubarb, Jerusalem Artichoke, Salt Baked Carrot, Duck Jus gf, df
Prosciutto Wrapped Rabbit Terrine, Roasted Squash & Carrot, Cauliflower Puree, Cinnamon Jus gf, df

PORK

Crispy Pork Belly, Apple & Potato Dauphinoise, Roasted Courgette, Herb, Cider Jus gf
Pressed Pork, Pommes Aligot, Roasted Heirloom Carrots, Pickled Radicchio, Pork Jus gf

RED MEAT

Aged Sirloin, Potato & Mustard Croquette, Kale, Chioggia Puree, Veal Jus
Beef Fillet Mignon, Mushroom Cream, Tempura Enoki, Braised Gai Choy, Beef Jus gf
Sous Vide & BBQ Flank Steak, Cauliflower Cream, Pickled Cauliflower, Roasted Baby Potatoes, Native Thyme Jus gf
Lamb Fillet Roulade, Spinach Puree, Roasted Potatoes, Chorizo Crumb, Jus gf

MAIN COURSE

VEGETARIAN / VEGAN

Crisp Gnocchi, Whipped Lemon & Native Thyme Ricotta, Peas, Gremolata, Candied Sunflower Seeds v

Asparagus Risotto, Torn Burrata, Smoked Almond, Tendril Shoots, Flowers, gf, v

Charred Cauliflower Steak, Toasted Hazelnut, Bay Infused Caramelised Onion Soubise, Rainbow Chard,
Crispy Cauliflower Leaf vg

Truffle & Corn Bread Pudding, Sweet Corn Puree, Sweetcorn Succotash, Baby Leeks vg

Grilled Aubergine, Coconut Harissa Yoghurt, Crispy Shallot, Pickled Chilli, Pomegranate, Roasted
Chickpeas gf, vg

Courgette & Vegan Feta Potato Cake, BBQ Baby Courgettes, Purple Olive & Chilli Dressing, Micro Greens vg

Salt Baked & Charcoal Roasted Celeriac, Miso Cauliflower Cream, Pickled Cauliflower, Almonds,
Ume Seeds gf, df, vg

PLATED DESSERT

Coconut & Vanilla Mousse, Mango Gel, Desiccated Coconut Toasted Crumble Base gf, vg

Caramelised Banana, Peanut, Sorbet & Banana Cake

BBQ Summer Seasonal Fruits, Honey Sabayon & Native Thyme, Peach Sponge

Whisky & Chocolate Cremeux, Whisky Ice Cream, Coffee & Caramel

Mini Pavlova, Double Cream, Quandong, Fresh Berries, Davidson Plum Coulis gf

Rocky Road Cheesecake, Raspberry Chocolate, Lemon Myrtle Marshmallow

Pear & Caramelised White Chocolate Galette

Lemon Tart, Cream, Candied Lemon

Strawberries & Cream Tart, Salted Granola, Mascarpone

Flourless Chocolate Cake, Fresh Berries, Coconut Cream, Roasted Chocolate gf, vg

Individual Cheese Plate

Selection Of International & Western Australian Cheese, Dried Muscatels, Quince Paste, Nuts, Honeycomb, Fresh Fruit, Heyders Pickled Onion, Fig Bread, Potato Wafers, Lavosh

TO FINISH

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

Handmade Chocolates

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