

HEYDER & SHEARS

23/24 SPRING SUMMER SIT DOWN MENU



BREADS

Artisan Breads, Whipped Salted Butter

ENTRÉE

SEAFOOD

Spanner Crab Salad, Herb Gel, Apple, Tempura Crab, Herbs gf, df

Beetroot Glazed Salmon Gravlax, Wasabi Mayonnaise, Yoghurt, Cuttlefish Ink Tuille df

Yellowfin Tuna Crudo, Nuoc Cham, Jalapeno Relish, Grape gf

Skull Island Prawns, Water Spinach, Perilla, Coconut Jus gf, df

Seared Scallops, Cauliflower Puree, Squid Ink Butter Sauce gf

POULTRY

Ham & Chicken Terrine, Soft Herbs, Toasted Bread

Grilled Chicken Breast, BBQ Leek, Broad Beans, Celeriac, Jus

Chicken Breast Salad, Grilled Baby Gem, Blue Cheese, Candied Walnuts, Roasted Cherry Tomatoes gf

Stuffed Chicken Wing, Exmouth Scallop, Sweet Onion Puree gf

Duck Leg Choux Farci, Preserved Rhubarb, Aged Duck & Celeriac Broth df

Aged Duck Breast, Pickled Black Berries, Char Grilled Pear, Ashed Goats Cheese Rocket Salad gf

PORK

Herb Crusted Sous-Vide Pork Tenderloin, Marinated Zucchini, Crème Fraiche, Red Centre Lime Oil gf

Grilled Pork Belly Confit Onion, Chinese Water Spinach, Pork Jus gf, df

RED MEAT

Beef Carpaccio, Last Season Nasturtium Caper Berry, Horseradish Labneh, Cured Egg, Rocket gf

Beef Short Rib, Celeriac Puree, Greens, Rosella Jus gf

Venison Tartare, Blackcurrant, Goat Cheese, Chervil, Toasted Sourdough

Lamb Backstrap, Pumpkin Puree, Stuffed Pumpkin Flower, Mint Lamb Jus

ENTRÉE

VEGETARIAN & VEGAN

Corn Ribs, Corn Mousse, Sprouts, Zucchini, Popcorn v

Broccoli, Hazelnuts, Witlof, Black Garlic & Olive Oil Dressing vg

Pesto Quinoa Risotto, Peas, Grilled Shitake, Herbs v

Char Sui Carrot, Dill Pesto, Toasted Pepita Seeds, Herbs vg

MAIN COURSE

SEAFOOD

Pan Fried Snapper, BBQ Eggplant Caviar, Stuffed Pumpkin Flower, Roasted Kipfler Potato, Herb Oil

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

Crispy Skin Salmon, Confit Lemon & Courgette, Dill & Watercress Salad, Yuzu & Lemon Dressing gf, df

Grilled Reef Fish, Wild Mushrooms, Pickled Pippes, Sea Blight, Baby Potato gf, df

POULTRY

Chicken Ballotine, Mushroom, Kale, Spiced Pumpkin Puree, Chicken Skin, Jus gf

Grilled Chicken Breast, Black Garlic, Chicken Kiev Croquette, Broccolini, Jus

Crispy Duck Breast, Potato Dauphinoise, Blackberries, Grilled Witlof, Berry Jus gf

PORK

Pork Belly, Smoked Potato, Cumin Roasted Carrots, Greens, Sage & Apple Jus gf

Crumbed Pork Cutlet, Apple & Cabbage Sauerkraut, Fennel & Kakadu Plum Salad, Pork Jus

MAIN COURSE

RED MEAT

Grilled Kangaroo Fillet, Parsnip Puree, Dark Chocolate, Wattle Seed, Sword Belt, Rosella Jus gf

Grilled Flank Steak, Garlic Broccolini, Chimichurri, Yeasted Cauliflower, Kaffir Lime Jus gf, df

Lamb Shoulder, Chermoula, Smoked Aubergine, Pickles, Yoghurt, Grains

Grilled 100-Day Grain Fed Sirloin, Hand Cut Potato, Wasabi Mustard, Asian Greens, Beef Fat Powder gf, df

Salt Aged Beef Sirloin, Braised Rib, Celeriac Cooked in Whey, Grain Congee, Leek, Jus df

Grilled Lamb Fillet, Pulled Lamb Croquette, Roasted Tomato & Zucchini, Mint Jus df

Grilled Lamb Loin, Herb Crusted, Cumin Hummus, Roasted Cherry Tomato, Fetta & Pea Mint Salad gf

Kilcoy Grass Fed Beef Fillet, Black Garlic, Roasted Courgette, Beetroot Puree, Soft Herbs, Smoked Beef Jus gf

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

VEGETARIAN & VEGAN

Pan Fired Gnocchi, Spiced Pumpkin Puree, Toasted Walnuts, Blue Cheese gf

Vegemite Roasted Kipfler Potatoes, Watercress Puree, Cashews, Watercress gf, df

Roasted Cauliflower, Baba Ghanoush, Chickpeas, Dukkha gf

Harissa Carrots, Fennel, Lentil, Lemon Yoghurt gf

Creamy Coconut Polenta Cake, Grilled Mushrooms, Sauteed Greens, Vegan Jus gf, vg

PLATED DESSERTS

Dark Chocolate Cremeux Tart, Caramel Sauce, Caramelised Peanuts, Milk Chocolate Mousse

Strawberry Panna Cotta, Basil & Strawberry, Cherry Meringue, Pistachio gf

Milk Chocolate & Earl Grey Tart, Chocolate Buttercream, Caramelised Cacao Nibs

Baked Ricotta, Honey & Lemon Myrtle Cheesecake, Clotted Cream

Caramilk Brownie, Smoked Chocolate Ice Cream, White Chocolate Crumb, Sour Cherries gf

Peanut, Caramelised Banana, Peanut Butter Cake, Vanilla Ice Cream

Passion Fruit Cheesecake, Mango Sorbet, Oat Crumb

Espresso Crème Caramel, Biscotti Crumb, Chocolate Tullie vg

Pumpkin Pie, Coconut Cream, Spiced Pepita Seeds vg

Individual Cheese Plate

Selection Of International & Western Australian Cheese, Dried Muscatels, Quince Paste, Spiced Nuts, House Made Honeycomb, Fresh Fruits, Heyders Pickled Onions, Mary Street Fig Bread, Potato Wafers, Bamboo Ash 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