

HEYDER & SHEARS

23/24 SUBSTANTIAL MENU



MODERN AUSTRALIAN

SEAFOOD

Thai Fishcakes, Pickled Cucumber, Roasted Sesame, Heyder's Sweet Chilli & Coconut Dressing gf, df
Black Tapas Dish, Small Fork

Tuna Tataki, Black Yuzu Kosho, Crispy Onion Crumble, Sesame Mayonnaise & Shiso Leaf df
Black Tapas Dish, Small Fork

Grilled Snapper, Crushed Baby Potatoes, Fish Consume, Tomatoes, Cockles, Herbs df
Large Anya Cup, Small Fork

Pan Fried Whiting, Pilaf, Lemon Dill Cream Sauce
Black Tapas Dish, Small Fork

Baked Salmon, Tuscan Cream Sauce, Tomato Confit, Roasted Sweet Potato gf
Black Tapas Dish, Small Fork

POULTRY

Grilled Chicken, Honey Carrots, Green Bean & Asparagus, Harissa gf, df
Black Tapas Dish, Small Fork

Smoked Chicken, Crispy Skin, Charred Corn Mac & Cheese
Anya Rice Bowl, Small Fork

Orange Glazed Duck Breast, Smashed Duck Fat Baby Potatoes, Feta Basil Salsa, Roasted Pine Nuts gf
Black Tapas Dish, Small Fork

Red Duck Leg Curry, Blanched Sprout Leaves, Poached Asparagus, Steamed Rice, Praline Crumb gf, df
Rice Bowl, Small Fork

PORK

Crispy Pork Belly, Pickled Red Cabbage, Pumpkin Purée , Peas, Lemon Vinaigrette gf
Black Tapas Dish, Small Fork

Crispy Pork Belly, Pine Nuts, Walnuts, Pomegranate, Sautéed Leek, Poached Asparagus,
Citrus Vinaigrette df, gf
Black Tapas Dish, Small Fork

Pork Loin, Sautéed Citrus Sprouts, Butter Mushrooms, Parmesan Potato Purée gf
Black Tapas Dish, Small Fork

MODERN AUSTRALIAN

RED MEAT

Sous Vide Beef Fillet, Sweet Onion Purée , Shaved Pickles gf
Black Tapas Dish, Small Fork

Beef Tartare, Horseradish Purée, Herb Oil, Pickled Red Onion, Shaved Egg Yolk gf
Black Tapas Dish, Small Fork

Slow Roasted Beef Fillet, White Bean Ragu, Roasted Cherry Tomato, Truffle Creamed Potato gf
Black Tapas Dish, Small Fork

Pulled Lamb Shank, Sweet Potato, Parmesan Rosemary Crumb gf
Black Tapas Dish, Small Fork

Mustard Lamb Loin, Crispy Potato, Mint Pea Purée , Pancetta gf
Black Tapas Dish, Small Fork

VEGETARIAN & VEGAN

Baked Broccoli & Cheese Gratin, Walnut & Almond Praline gf, v
Black Tapas Dish, Small Fork

Roast Sweet Potato, Paprika Fried Chickpea, Fresh Peas, Spinach Purée & Herb Salad gf, df, vg
Black Tapas Dish, Small Fork

Potato Curry, Fried Curry Leaves, Lime Cucumber Raita, Fried Mustard Seeds gf, v
Rice Bowl, Small Fork

Roasted Cauliflower, Moroccan Spice, Pine Nuts, Pomegranate, Capers, Truffled Cauliflower Purée df, vg
Black Tapas Dish, Small Fork

Crispy Potato Rosti, Bread Bean Salsa, Feta, Pickled Fennel, Sweet Potato Purée gf, v
Black Tapas Dish, Small Fork

Steamed Vegetable Dumpling, Seaweed Mushroom Broth, Shallots, Bean Shoots, Crispy Garlic gf, v
Rice Bowl Small Fork

FRITE

Duck Fat Loaded Fries, Diced Beef Fillet, Parmesan Crumb, Tomato Salsa, Truffle Infused Dressing
Brown Cup, Small Fork

Native Spiced Popcorn Chicken Bucket, Lemon Myrtle Ranch
Brown Cup, Small Fork

Beer Battered Local Fish, Fries, Egg Tartare, Fresh Lemon
Bamboo Boat, Newspaper, Small Fork

Fries, Truffle Aioli gf, df
Brown Cup

ASIAN FUSION

Hong Shao Rou, Shanghai Braised Pork Belly, Fried Rice, Boy Choy, Broccoli, Fresh Chilli,
Spring Onion, Coriander, Roasted Peanuts df
Chinese Box, Chopsticks

Chicken Katsu Curry, Sushi Rice, Shichimi Togarashi, Tempura Nori gf
Chinese Box, Wooden Fork

Beef Bulgogi, Kimchi Salsa, Korean Fried Rice df, gf
Rice Bowl, Small Fork

Local Mushrooms, Umami Paste, Noodles, Mushroom Tea gf, df, vg
Rice Bowl, Small Fork

Teriyaki Egg Noodles - Choice of; Chicken, Beef or Seafood, Bean Shoots, Spring Onion,
Capsicum, Carrot, Bok Choy, Broccoli, Garlic & Onion gf, df
Chinese Box, Chopsticks

ITALIAN

Saffron Prawn Risotto, Asparagus, Fried Caper Berry gf
Large Anya Cup, Small Fork

Chicken & Pea Risotto, Mascarpone, Basil, Crispy Parmesan gf
Large Anya Cup, Small Fork

Pumpkin Cavatelli, Truffle, Broccoli & Herb Gremolata v
Large Anya Cup, Small Fork

Baked Gnocchi, Smoked Mozzarella, Sun Dried Cherry Tomatoes, Parmesan & Salsa Verde v
Black Tapas Dish, Small Fork

MEDITERRANEAN

Saganaki Prawns, Fresh Toasted Bread
Black Tapas Dish, Small Fork

Chicken Souvlaki, Mojo Rojo, Rocket, Cherry Tomato, Red Onion, Toasted Pita df
Compressed Leaf Plate

Lamb Shoulder, Honey Roasted Carrots, Tahini Labna, Harissa gf
Black Tapas Dish, Small Fork

Eggplant Moussaka, Toasted Tiropsomo, Nutmeg Cream Sauce v
Black Tapas Dish, Small Fork

BAOS

Sticky Fried Chicken Bao, Sesame, Spring Onion Kimchi, Slaw, Gochujang Kewpie

Banh Mi Bao, Roast Pork, Pate, Pickled Veg, Spring Onion, Coriander, Fresh Chilli, Kewpie

MEXICAN

Crispy Fish Taco, Cos Lettuce, Tomato Salsa, Jalapenos df
Compressed Leaf Taco Plate

Cajun Salmon Taco, Avocado Salsa, Hot Sauce, Charred Soft Tortilla df
Compressed Leaf Taco Plate

Pulled Chicken Taco, Fresh Cabbage Salad, Chipotle Mayo df
Compressed Leaf Taco Plate

Spiced Mexican Chicken Burrito, Re-Fried Beans, Lime, El Queso, Coriander & Tomato Salsa
Compressed Leaf Plate

Pulled Beef Brisket, Tomato Salsa, Jalapeno, Corn Chips gf, df
Black Tapas Dish, Small Fork

SLIDERS

Thai Prawn Slider, Carrot & Chilli Slaw, Fermented Sweet Chili Sauce, Kewpie, Sesame Bun

Fish Slider, Picked Cucumber, Fennel Slaw, Remoulade, Sesame Bun

Grilled Korean Chicken Slider, Kimchee Slaw, Brioche

Fried Chicken Slider, Hot Sauce, Jalapeno Mayonnaise, Apple Slaw, Coriander, Brioche

Prime Beef Slider, Jack Cheese, Pickles, Heyders Burger Sauce, Sesame Bun

House Smoked Brisket Slider, Jalapeno Cheese, Rocket, Truffle Mayo, Brioche

Miso Mushroom Slider, Haloumi, Butter Leaf, Onion Jam, Brioche v

PIES

Prawn & Scallop Pie, Dill, Lemon

Smoked Chicken, Leek & Carrot Pie

Beef & Stilton Pie, Red Onion Jam

Moroccan Pumpkin Pie v

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