



COCKTAIL MENU

sample menu only

We can of course design a balanced menu with the appropriate quantity of canapés to suit your event, but as a general guide - for a 2 hour function we would recommend you choose 4 cold canapés and 4 hot canapés.

If your function is likely to occur over a meal time period or is for duration of longer than 3 hours, we would highly recommend that you take a look at our stand up substantials menu also.

Our minimum numbers for cocktail functions are 30 people, with 40 pieces of any item. Depending on the circumstances, we have the capacity to make exceptions and would be delighted to cater for your event.

COLD CANAPÉS

Sample menu only, more dishes available on request

Torched Marron, Cherry Blossom Rice Cracker, Lime Mayo, Yuzu Kosho gf, df

Crab & Mango Rice Paper Roll, Spiced Coconut Jam gf, df

Oysters - *Option to shuck live*

Seaweed Pepper, Fermented Chilli Sauce, Bloody Mary Pearls, Sea Veg

Sydney Rock, South Australian, Albany Rock, Tasmanian, Subject to Availability

Shark Bay Amaebi Ceviche, Samphire, Witlof gf, df

Pickled Albany Sardines, Brioche, Tomato Jam

Duck Breast Prosciutto, Rockmelon, Basil gf, df

Smoked Duck, Sweet Potato Crisp, Sour Cherry Compote gf, df

Kangaroo Tartare, Lemon Myrtle, Damper Crisp, Kangaroo Jerky df

Seared Beef Roulade, Seaweed, Daikon & Coriander Salad gf

Lemongrass & Ginger Beef, Pandan Leaf & Chilli Caramel Rice Paper Roll gf, df

Beef Bresaola, Beetroot & Watercress, Parmesan Tuile gf

Smoked Pork Terrine, Parsley Jelly df, gf

Smoked Chicken Tartlet, Apple & Tarragon Gel df

Crispy Chicken Skin, Ricotta, Lemon, Thyme gf

Thyme Chicken Rillettes, Fruit Toast, Pickled Mustard Seed df

Pork Rillettes, Apple Kimchee, Garlic Croustade df

Thyme & Black Garlic Digestive, Goats Cheese, Roasted Grapes

Watermelon Cube, Whipped Fetta & Mint, Dukkha gf, v

Cumin Spiced Hummus, Mezze Crisp, Pomegranate df, v

Brioche, Butternut Squash, Pickled Shimeji, Pumpkin Seed v

Pumpnickel Crisp, Beetroot, Cherry Blossom & Ricotta, Candied Lemon v



HOT CANAPÉS

Sample menu only, more dishes available on request

Lamb Cutlet, Hickory Salt gf, df

Seared Scallop, XO Sauce, Rice Cake, Charred Onion Salsa gf, df

Prawn & Chorizo Skewer, Salsa Verde gf, df

Pulled Barramundi, Chilli Rice Cracker, Roast Tomato Salsa gf, df

Kataifi Wrapped Exmouth Prawn, Bush Tomato Cocktail Sauce df

Grilled Snapper, Crumbed Pineapple Fritter, Kaffir Lime Salsa df

Bone Marrow & Caramelised Onion Tartlet, Gremolata df

Beef Fillet, Potato Crisp, Parmesan, Caramelised Sweet Onion Purée gf

Seared Rare Venison En Croute, Horseradish, Hibiscus Salt df

Seared Duck Breast, Lupin Crisp, Sour Cherry Compote gf, df

Koji Cured Beef, Black Pudding Crisp, Horseradish Cream df

Beer Braised Oxtail Tartlet, Cauliflower Puree, Bitter Chocolate

Lamb & Pea Pie df

Sticky Lamb Ribs, Spring Onion, Honey Glaze gf, df

Pulled Confit Duck Leg, Corn Tortilla, Fermented Hot Sauce, Charred Green Onion gf, df

Smoked Chicken, Potato Rosti, Burnt Butter Aioli gf

Buffalo Chicken & Blue Cheese Croquettes, Ranch Sauce

Jerk Chicken & Orange Skewer gf, df

Puffed Pork Belly Crackle, Apple Puree, Black Pudding Crumb gf, df

Miso Glazed Pork Belly, Pickled Red Cabbage, Compressed Apple gf, df

Pork Empanadas, Chimichurri df

Spiced Cauliflower Floret Fritter, Cauliflower Cream, Celery Salt v

Smoked Eggplant Arancini, Ashed Goats Cheese v

Haloumi & Mixed Vegetable Pie v

Spicy Chick Pea, Curry Leaf Fritter gf, df, v



**PLEASE CONTACT OUR EVENTS
TEAM ON FOR A MORE
PERSONALISED MENU AND QUOTE**



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