

HOUSE MADE ^{HM}
Events

COCKTAIL STYLE EVENTS on the terrace

\$59pp | 3 bites, 3 substantials, 1 sweet

\$69pp | 4 bites, 3 substantials, 2 sweet

\$89pp | 5 bites, 4 substantials, 2 sweet

Cold Bites

Rock oysters, champagne + pink pepper mignonette *gf, df*

Crab + prawn, marie rose, trout roe, baby cos *gf, df*

Wagyu tartare, mustard, egg yolk, witlof *gf*

Chilled mussels, jus vert, roe *gf, df*

Fried brioche, chicken liver pate, pickled onion

Tart, goats curd, peas, mint

Vol au vent, konbu creme fraiche, roe

Kingfish cru, ravigote, creme fraiche, lavosh *df*

Sardine "escabeche" on toast *df*

Comte gougeres, LP's salami cotto

Hot Bites

Grilled scallop, oursinade, espelette pepper *gf*

Panisse, braised onion, anchovy *gf,df*

Confit duck cigars

"Pain perdu", lardo

Zucchini flower, prawn, scallop, brown butter, finger lime *gf*

Brandade croquette, rouille, bottarga *df*

Potato + leek "pastilla"

Fried zucchini flower, ricotta, gruyere, honey *gf*

Fried chicken, vadouvan, ranch *gf*

Substantials

Martinez petit wagyu burger

Monkfish goujons, fries, gribiche

Chickpea crepe, roast pumpkin, olive tapenade *gf, v, ve*

Lamb brochette "piperade vinaigrette" *gf, df*

Swordfish brochette, seaweed persillade *gf, df*

Grilled eggplant, pistachio pistou *gf, df*

Soft polenta, spanner crab, corn, tarragon *gf*

Soft polenta, "ratatouille", gruyere *gf*

Rigati vert, zucchini, pistachio, stracciatella *ve*

Beef daube provençal, olive oil pomme puree *gf, df*

Sweet Bites and Cheese

Lemon curd, fromage frais, sable crumbs

Ris au lait, coconut, matcha, lemon myrtle *gf, ve*

Dark chocolate + praline tart

Yuzu curd + meringue tart *gf*

Creme "brulee" saffron + cointreau *gf*

Ossau Iraty cream, lavosh, grapes *gf*

Please speak to our team for further information on food requirements for your event duration.

All menus are subject to seasonal availability and changes

Menus are a sample only and can be confirmed closer to the event

THE SHARED TABLE

Option 1 | \$119pp

Snacks

East 33 Rock oysters & condiments

Gruyere croquettes *vego*

Starters

Pork neck jambon, mustard, daikon *gf, df*

Ossau Iraty, zucchini, honey, almonds *gf, df*

Baguette, cultured butter, caper salt

Mains

Grilled swordfish, warm gribiche, bottarga *gf*

Magra lamb roulade, pistachio aillade, green olive *gf, df*

Sides

All vegetarian / vegan

Shoe string fries, herbs de provence *gf*

Organic leaf salad, shallot, chardonnay vinegar, mustard *gf, df*

Dessert

Creme caramel *gf*

Option 2 | \$149pp

Snacks

"Plateau de fruits de mer" *gf, df*

Gruyere croquettes *v*

Grilled WA scallop, oursinade butter, espelette *gf*

Starters

Ossau Iraty, zucchini, honey, almonds *v*

Tuna cru, ala "nicoise" *gf, df*

Baguette, cultured butter, caper salt

Mains

Roast flounder, mussels, vadouvan, parsley *gf*

Rib eye 800g MBS7 + condiments *gf, df*

Sides

Witlof, citrus aigre doux, mimolette, breadcrumbs *v*

Potato, spicy cabbage "dauphinoise" *v*

Dessert

"Mille feuille" - fromage frais, strawberries, white chocolate

Creme caramel *gf*

LEVEL UP

Choose a mix of the below to create the ultimate feasting table experience POA

Live Oyster Shucking Station

Sydney rock & Pacific oysters sourced from Australia's most pristine waterways, shucked live and served on an ice display.
\$350 set up + \$7 per oyster

Seafood Bar

Drawing inspiration from the abundance of Australia's sustainable seafood this station offers chilled seafood both cooked and raw served over an ice display and paired with accompaniments.
\$49pp

Grazing Station

A selection of the best locally made charcuterie & cheeses we can source served with our house milled breads
\$35pp

Cheese Station

Working with some of Australia's & the world's best cheese producers we will produce a cheese display with true provenance that not only will delight the senses but create a true focal point for the room.
\$25pp

Dessert Station

A selection of cakes and individual mini cakes all produced on site by our Executive Pastry Chef, flavours, styles and requests can be discussed ahead of time to ensure we meet the mark.
\$29pp

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