FOOD & DRINKS

banquet menu

GOLD BANQUET

$69pp
(min 12 guests)

STARTERS

GRAZING BOARD
chef's selection of cured meats, cheeses, crackers
SYDNEY ROCK OYSTERS
Natural or Kilpatrick (12 pcs per 6 pax)

ENTREE

GARLIC PRAWNS HOTPLATE
tiger prawns, napolitana, cream served with sourdough
GRILLED HONEY HALLOUMI
halloumi, figs, pomegranate, snowpeas tendrils, honey
SALT & PEPPER CALAMARI
garlic coated fried calamari, aioli
PORK & PRAWN DUMPLINGS
crispy pork, prawn dumpling, bok choy, sesame dressing

MAINS

HSS BABY BBQ PORK RIBS
waffle fries, housemade slaw, garlic bread, aioli
SIGNATURE LAMB SHOULDER
slow cooked lamb shoulder, grilled beans, pumpkin, jus
SHISH PLATE
grilled chicken & lamb skewers, tzatziki, hummus, greek salad, flat bread
QUEEN MARGHERITA (v)
napolitana base, tomato, buffalo mozarella, basil

SIDES

ROCKET & PEAR PARMESAN SALAD
CRISPY THICK CUT CHIPS

SILVER BANQUET

$55pp
(min 12 guests)

STARTERS

GRAZING BOARD
chef's selection of cured meats, cheeses, crackers
GARLIC & CHEESE
mozzarella, garlic, parmesan, thyme

ENTREE

GARLIC PRAWNS HOTPLATE
tiger prawns, napolitana, cream served with sourdough
GRILLED HONEY HALLOUMI
halloumi, figs, pomegranate, snowpeas tendrils, honey
CRISPY SPICY WINGS
double coated wings, blue cheese sauce

MAINS

HSS BABY BBQ PORK RIBS
waffle fries, housemade slaw, garlic bread, aioli
SIGNATURE LAMB SHOULDER
slow cooked lamb shoulder, grilled beans, pumpkin, jus
QUEEN MARGHERITA (v)
napolitana base, tomato, buffalo mozarella, basil

SIDES

ROCKET & PEAR PARMESAN SALAD
CRISPY THICK CUT CHIPS

BRONZE BANQUET

$45pp
(min 12 guests)

ENTREE

GRILLED HONEY HALLOUMI
halloumi, figs, pomegranate, snowpeas tendrils, honey
CRISPY SPICY WINGS
double coated wings, blue cheese sauce
MEZZE PLATE
hummus, babaganoush, tzatziki, olives, falafel, pita bread

MAINS

(choice of two pizza & two pasta)

QUEEN MARGHERITA (v)
napolitana base, tomato, buffalo mozarella, basil
BBQ CHICKEN
tomato & BBQ sauce, ham, grilled chicken, jalapeno
MEAT LOVERS
napolitana base, beef mince, pepperoni, bacon, ham
GARLIC PRAWN FETTUCINE
tiger prawns, white wine, chilli, basil, napolitana sauce
CHICKEN PENNE
chicken, pesto, sundried tomato, pine nuts, mushrooms
PUMPKIN RAVIOLI (v)
pumpkin & spinach ravioli, napolitana, cream, pepitas, feta

SIDES

ROCKET & PEAR PARMESAN SALAD
CRISPY THICK CUT CHIPS

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FOOD & DRINKS

canape menu

PREMIUM

$45pp

2 hours min 30 guests
(choice of four hot & four cold)

hot canapes

Prawn dumpling with sesame dressing
Beef or Halloumi sliders
Mini Lamb or Chicken skewers
Prawn Tempura with aioli sauce
Crispy Fish bites
Spinach & Cheese pockets (v)
Mushroom arrancini balls (v)
Vegetable Spring rolls (v)

cold canapes

Smoked Chicken and mango salsa
Asparagus Wrapped with Proscuitto
Smoked Salmon Mousse with capers & dill
Prawn, Coriander, Mango chutney
Tomato & Bocconcini (v)
Caramelised Onion & Goat Cheese Tart (v)
Chargrilled Assorted Vegetables (v)
Watermelon & Feta Skewers (v)
Mini Bruschetta (v)

DELUXE

$65pp

2 hours min 30 guests
(choice of eight hot & six cold)

hot canapes

Prawn dumpling with sesame dressing
Beef or Halloumi sliders
Mini Lamb or Chicken skewers
Prawn Tempura with aioli sauce
Crispy Fish bites
Oysters Kilpatrick
Crispy Spicy Wings
Salt & Pepper Calamari
Spinach & Cheese pockets (v)
Mushroom arrancini balls (v)
Vegetable Spring rolls (v)

cold canapes

Smoked Chicken and mango salsa
Asparagus Wrapped with Proscuitto
Smoked Salmon Mousse with capers & dill
Prawn, Coriander, Mango chutney
Sydney Rock Oysters
Tomato & Bocconcini (v)
Caramelised Onion & Goat Cheese Tart (v)
Chargrilled Assorted Vegetables (v)
Watermelon & Feta Skewers (v)
Mini Bruschetta (v)

ADDITIONAL

Dessert Canapes

$12pp (1 hour / choice of two)

Mini Chocolate Brownies
Vanilla Panna Cotta
Mini Cheesecakes
Tiramisu
Chocolate dipped Strawberries

Grazing Table

$12pp (2 hours)

Chef's selection of cured meats, cheeses, dried fruits, crackers & accompaniments

Pizza Station

$8pp (1 hour)

Choice of any four flavours of pizza

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FOOD & DRINKS

drinks packages

DRINK PACKAGES

(min 20 guests)

BRONZE package
$50pp
(3 hours)

Beer *HSS Lager, Super Dry or Corona*
House Red and White Wine
Soft Drinks

SILVER package
$65pp
(3 hours)

Beer *HSS Lager, Super Dry or Corona*
House Red and White Wine
House Spirits
Orange or Apple Juice
Soft Drinks

GOLD package
$75pp
(3 hours)

Beer *HSS Lager, Super Dry or Corona*
House Red and White Wine
Premium Bubbles
Premium Spirits
Orange or Apple Juice
Soft Drinks
Coffee and Tea