

HINCHCLIFF HOUSE

— EVENTS MENUS —

COCKTAIL STYLE EVENTS

3hrs – \$59pp: 4 bites, 3 substantials

4hrs – \$69pp: 6 bites, 3 substantials

5hrs – \$89pp: 7 bites, 4 substantials

We can cater for most dietaries with notice, and selected dishes can be adapted to suit individual dietary restrictions.

Cold Bites

Ritz cracker, ricotta, prosciutto, honey

Ritz cracker, white anchovy, parmesan custard

Panzanella salad cracker (ve, can be gf)

Cucumber, macadamia, furikake, sesame (ve, gf, df)

Rock oyster, limoncello, shallot, black pepper (gf, df)

Cured salmon on brioche, dill, mascarpone, roe

Goats curd and tomato vol au vent, baby basil

Wagyu tartare, hashbrown, smoked parmesan (gf)

Scallop crudo on shell, yuzu kosho, citrus (gf, df)

Tuna tartare, cassava, aguachile, cucumber, jalapeno (gf, df)

Hot Bites

Blue swimmer crab, betel leaf, macadamia sate, coconut

Prawn toast, yuzu mayo, herb + spring onion salad

Fried chickpea polenta, caponata, salted ricotta (v, gf, can be ve)

Porcini mushroom arancini, aioli, truffle pecorino (v)

Pumpkin arancini, sage, ricotta salata (v)

Mini wagyu burger, pancetta, provolone, special sauce

Grilled half scallop, calabrian chilli butter, pangrattato (can be gf)

Sweet potato tempura, chilli, honey, goats curd (v, can be df)

Substantials

Spring onion piadina, roast eggplant, tomatillo salsa verde (ve)

Sticky balsamic lamb ribs, cumin, mint chimichurri (gf, df)

Orrechiette verde, broccoli pesto, pistachio (v, can be df)

Potato gnocchi, cacio e pepe (v, gf)

Flathead fritti, shoestring fries, nori tartare (df)

Buttermilk fried chicken sando, lettuce, chilli mayo

Spiced duck “doughnut”, liver parfait, Davidson plum

Lamb kofta spiedini, charred spring onion verde (gf, df)

Rigatoni, mapo chicken sausage ragu, chilli, pecorino

Saffron gigli, tomato, prawns, pesto genovese, bottarga (df)

Porchetta bao bun, green papaya, fennel, green chilli aioli (df)

Sweet Bites

Cannoli, ricotta, chocolate, citrus, pistachio, eucalyptus

Citrus curd, limoncello creme fraiche, crumble gf

Dark chocolate and olive oil mousse, macadamia praline (df)

Coconut panna cotta, pineapple, mint, lime (ve, df, gf)

Chocolate and wattleseed tart, mascarpone chantilly

Hinchcliff House tiramisu

THE SHARED TABLE

\$99pp: Hinchcliff House bread, 2 shared starters, 2 shared mains, 2 shared sides

We can cater for most dietaries with notice, and selected dishes can be adapted to suit individual dietary restrictions.
Certain dishes listed may be subject to seasonal availability, menu wording may differ during the season.

Add On

Add freshly shucked oysters, limoncello, shallot, black pepper 7ea

Baked ½ shell scallops, calabrian chilli butter, pangrattato, lemon 10ea

QLD tiger prawn cocktail, avocado, salsa maria rosa, finger lime, lettuce 10ea (minimum order 15pax)

O'Connor premium bistecca, garlic, rosemary, lemon 180 per 1kg (recommended for 4-5pax)

Borrowdale pork tomahawk, witlof, burnt apple, salumi jus (gf, df) 65 per 600g (recommended for 4 pax)

Shared Starters

Yellowfin tuna carpaccio, calabrian chilli, capers, apple (gf, df, seasonal)

Salmon crudo, mandarin, sheep's yogurt, saffron pickled fennel (gf)

San Daniele prosciutto, sapo melon, ricotta, sorrel (gf)

Wagyu tartare, sunchoke, horseradish, smoked parmigiano (gf)

Orecchiette verde, broccoli pesto, pistachio, stracciatella (ve)

Burrata, citrus, fennel, witlof (v, gf)

Organic cucumbers, whipped tofu, sesame, chilli oil (ve, gf)

Grilled king prawns, gremolata butter, bottarga

Grilled jersey milk curd, figs, sesame, kombu (v, gf, seasonal)

Shared Sides

Radicchio, witlof, orange and fennel salad, burnt honey

Potato gems, rosemary salt, aioli (g, df)

Whipped polenta, charred corn, pecorino

Roast pumpkin, labne, pepita and brown butter dressing (gf, v)

Broccoli salad, almonds, chilli, parmesan, ricotta (gf, v)

Red baby cos, lemon and herb dressing, pangrattato (v)

Shared Mains

Roasted free range chicken alla diavola, grilled peppers (gf)

Chicken cotoletta al limone, burnt honey, capers, lemon, pecorino

Lamb shoulder, spring onion verde, Dodoni feta (gf)

Roasted cauliflower, soy veloute, lentil salsa, garlic chive (ve)

Pasture fed scotch fillet, marsala jus, watercress (gf)

Grilled barramundi, mussels, wakame butter (gf)

Butterflied rainbow trout, coconut sate, roasted tomato, basil (gf, df)

Shared Dessert: +15pp for one option or +25pp for two options

Peanut butter semifreddo, banana, ricotta (gf)

Berry pavlova, mascarpone, chantilly, sorbet (gf)

Hinchcliff House tiramisu

Coconut panna cotta, pineapple, mint, lime (gf, ve)

Crema catalana, orange, fior di latte gelato (gf)

ALTERNATE DROP MENU

\$114pp: Hinchcliff House bread, 2 course alternate drop and 2 shared sides

Starter and main or main and dessert.

*Suitable for a maximum of 70 guests

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Alternate Starters

Salmon crudo, mandarin, sheep's yogurt, saffron pickled fennel (gf)
Wagyu tartare, sunchoke, horseradish, smoked parmigiano (gf)
Saffron gigli, tomato, prawns, pesto genovese, bottarga
Orecchiette verde, broccoli pesto, pistachio, stracciatella
Organic cucumbers, whipped tofu, sesame, chilli oil (v)
Burrata, citrus, fennel, witlof (v)
Kingfish ceviche, aguachile, cucumber, jalapeno, avocado (gf, df)
Baked ½ shell scallops, calabrian chilli butter, pangrattato, lemon

Shared Sides

Radicchio, witlof, orange and fennel salad, burnt honey
Potato gems, rosemary salt, aioli (g, df)
Whipped polenta, charred corn, pecorino
Roast pumpkin, labne, pepita and brown butter dressing (gf, v)
Broccoli salad, almonds, chilli, parmesan, ricotta (gf, v)
Red baby cos, lemon and herb dressing, pangrattato (v)

Alternate Mains

Rainbow trout fillet, coconut sate, roasted tomato, basil (gf,df)
Roasted cauliflower, soy veloute, lentil salsa, garlic chive (ve)
Pork neck, mustard crema, fennel salad (gf, df)
Roasted chicken alla diavola, polenta, peppers (gf)
Barramundi fillet, mussels, wakame butter (gf)
250g pasture fed scotch fillet, marsala jus, broadleaf rocket (gf, df)

Alternate Desserts: +15pp for one option or +25pp for two options

Peanut butter semifreddo, banana, ricotta (gf, contains nuts)
Berry pavlova, mascarpone, chantilly, sorbet (gf)
Hinchcliff house, tiramisu
Coconut panna cotta, pineapple, mint, lime (gf, ve)
Crema catalana, orange, fior di latte gelato (gf)
Mango budino, tapioca, coconut, passionfruit (gf, df, seasonal)

LEVEL UP

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

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Live Oyster Shucking Station: \$350 set up + \$7 per oyster

Sydney rock oysters sourced from Australia's most pristine waterways, shucked live and served on an ice display.

Seafood Bar: \$49pp

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.

Grazing Station: \$39pp

A selection of the best locally made charcuterie & cheeses we can source served with our house milled breads.

Cheese Station: \$26pp

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.

Dessert Station: \$29pp

A selection of desserts 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.

**HINCHCLIFF
HOUSE**

HOUSE MADE^{HM} *Events*

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