

A CULINARY EXPERIENCE

LIKE NO OTHER

Food and wine takes centre stage at STUDIO. With a commitment to celebrating fresh seasonal produce, Executive Chef Elton Inglis' contemporary Australian menu is developed to tantalise the senses and bring you the best in taste.

Coupled with an award-winning wine list, attentive service and million dollar views of Sydney, STUDIO offers a truly definitive dining experience in an iconic location.

We promise to deliver the most impressive menus to ensure your event is deliciously unforgettable



Our food philosophy is all about
fresh seasonal produce and
vibrant flavours

BREAKFAST CANAPÉS STYLE

CANAPÉS

- Virgin mary, pacific oyster, celery salt (non-alcoholic, df) (c)
- Toasted granola, seasonal fruit, meredith yoghurt, vanilla bean (v) (c)
- Bruschetta, vine-ripened tomato, dried olives, basil (v) (c)
- Rye bread, smoked salmon, crème fraîche (c)
- Ham & egg filo cup (h)
- Organic egg frittata, asparagus, persian feta (v, gf) (h)

SUBSTANTIAL CANAPÉS

- Spinach & blue cheese mousse, rye bread (v)
- Organic scrambled egg, brioche, salmon roe
- Croque monsieur
- Bacon & egg wrap, bbq relish, lettuce

DESSERT CANAPÉS

- Toasted banana bread, vanilla yoghurt, berries
- Buttermilk scone, strawberry jam, vanilla cream
- Mini jam donut
- Chocolate croissant

BREAKFAST SEATED

TO START

Chef's selection of pastries & fruit

MAIN

Select two for alternate serve

Toasted granola, apple textures, whipped ricotta (v)

Brioche french toast, honeycomb butter, bacon crumb, berries

Bruschetta, avocado crème, persian feta, heirloom tomato (v)

Scrambled organic eggs, chive crème fraîche, grilled tomato, sourdough (v)

Grilled asparagus, poached egg, parmesan crème, crispy sage, (v)

Smoked salmon, avocado salsa, pumpernickel, salmon roe

SIDES TO SHARE

Select one

Bacon

Veal sausage

Hash brown

Kale, cucumber, sour crème dressing

Fruit salad, vanilla yoghurt

*Minimum spends apply. Menus subject to change. (v) vegetarian



Savour a continually evolving
contemporary menu carefully curated
with an elegant touch



CONFERENCE MENU

SANDWICHES

Select two

“B.L.A.T.” on turkish

Grilled zucchini & eggplant, roast edtomato mayonnaise, sourdough (v)

Smoked salmon, cucumber, dill crème fraîche, rye

Prosciutto san daniele, parmesan cheese, roma tomato, wild rocket, foccacia

Smoked turkey breast, aged cheddar cheese, vine ripened tomato, mustard mayonnaise

SALADS

Select one

Insalata caprese, vine ripened tomato, basil, 25 year old balsamic vinegar (v, gf)

Caesar, cos lettuce, bacon, parmesan, white anchovy

Greek salad, marinated persian feta, kalamata olives (v, gf)

Couscous, cumin, raisins, mint, lemon vinaigrette (df)

FINGER FOOD

Select two

Quiche lorraine

Mushroom arancini (v)

Lamb sausage roll, harissa mayonnaise

Squid skewer, coriander dressing (df, gf)

Spinach ricotta tart, pine nuts (v)

SUBSTANTIALS

Select one

Parmesan & spinach risotto (v, gf)

Cheese burger spring roll

BBQ chicken wrap

Salmon teriyaki skewer (df, gf)

AFTERNOON TEA

Select two

Banana bread

Scone, cream, strawberry jam

Coffee tart, pear

Orange & almond cake

*Minimum spends apply. Menus subject to change. (v) vegetarian (gf) gluten free (df) dairy free

From bite size canapés to engaging seated dinners, everything is designed to stimulate your senses



CANAPÉS

COLD CANAPÉS

- Spinach, ricotta, pine nut tartlet (v)
- Honey & balsamic glazed beetroot, persian feta (v, gf)
- Goat's cheese parfait, fennel purée, orange (v)
- Scallop, lime gel, native pepper (gf)
- Smoked salmon, rye bread crostino, crème fraîche, dill crostini, prosciutto, fennel
- Confit ocean trout, radish, earl grey gel
- Wagyu bresaola, asparagus, feta, rocket (gf)
- Chicken rillettes, chervil, brioche
- Tomato tarte fine, basil, balsamic (v)

HOT CANAPÉS

- Marinated tofu, aubergine caviar (vg, gf)
- Crystal bay prawn toast, chilli, coriander, sesame (df)
- Smoked mozzarella croquette, rocket (v)
- Arancini, lamb ragu, aioli
- Coconut prawn, mango gel, mint
- Wagyu beef pie, carrot crisp
- Lamb sausage roll, harissa
- King crab cake, chili jam, coriander
- Cheeseburger spring roll

SUBSTANTIAL CANAPÉS

- Wagyu burger, brioche bun, caramelised onion jam
- Baked ling, sweet pot mash, potato crisps
- Spiced bbq pork slider, asian slaw
- Pea & mint risotto, pecorino (v)
- Larp of chiang mai (thai chicken salad) (gf, df)
- Teriyaki salmon skewer, sriracha mayo (gf)
- Lime & coriander squid skewer (df)

DESSERT CANAPÉS

- Orange & almond cake
- Tiramisu
- Banoffee pie
- Key lime tart
- Dark & white chocolate mousse, carrot sponge
- Buttermilk panna cotta, liquorice, mandarin (gf)
- Grapefruit cheesecake

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GRAZING STATIONS

OUTBACK STATION

Kangaroo tartare, capers, eshallot, crostini, native herbs, spices

SUSHI & SASHIMI STATION

Kingfish, salmon, tuna, maki & california rolls, pickled ginger, wasabi, soy sauce

OYSTER & PRAWN BA

Selection of rock & pacific oysters freshly shucked, mignonette dressing, crystal bay king prawns, lemon, marie rose sauce

CHARCUTERIE STATION

Prosciutto san daniele, wagyu bresaola, coppa, sopressa salami, grissini, pickled onion, olives, truffled peaches, grilled focaccia

AUSTRALIAN CHEESE TABLE

Chef's selection of blue, goat, soft & semi hard cheese, lavosh, mixed nuts, grapes, dried fruit

RISOTTO STATION

Choice of: mushroom | squid & zucchini | pumpkin & lamb | parmesan & asparagus

POKE STATION

Choice of: salmon | chicken with ponzu, furikake, spicy avocado mayonaise, pickled, fresh vegetables

MEXICAN SOFT TACO STATION

Choice of: braised beef | grilled chicken with guacamole, sour cream, pico de gallo, lettuce, lime

ROAST HAM STATION

Whole roast honey glazed ham, mustard, coleslaw, pickle, soft rolls

SWEETS & DESSERT STATION

Orange & almond cake | dark & white chocolate mousse, honeycomb | tiramisu
buttermilk panna cotta, mint, mandarin (gf) | banoffee pie | key lime tart | grapefruit cheesecake

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Our impressive grazing stations will wow guests with a sensory overload

DINING SEATED

ENTRÉE *Select two*

- Pan-fried gnocchi rotolo, mushroom, radish, parmesan crumb (v)
- Native pepper cured kingfish, mint crème fraîche, sea herbs, passion fruit (gf)
- Blue swimmer crab timbale, grapefruit, avocado, flying fish roe (gf)
- Kangaroo tartare, beetroot, caper & herb soil, smoked aioli
- $\frac{1}{2}$ dozen sydney rock oysters (upgrade \$10 per person)
- Antipasto platter (upgrade \$7 per person)

MAIN *Select two*

- Chickpea panisse, beets, red capsicum coulis (v, vg gf, df)
- Pan-fried hapuka, tomato consommé, fennel, pickled kale, finger lime (gf,df)
- Free range chicken breast, heirloom tomato, corn purée, roasted peppers (gf)
- Grain fed angus rump, balsamic glazed red onion, cauliflower, chili chutney (gf)

MAIN COURSE GRILL ITEMS

- NSW 250g chargrilled veal cutlet (upgrade \$5 per person)
- NSW jack's creek 300g rib-eye off the bone (upgrade \$10 per person)

SIDES TO SHARE

- Roast potato, rosemary & garlic butter (v,gf)
- Roasted cauliflower, pangrattato (v, gf)
- Mixed leaf salad, radish, cucumber (vg, gf, df)
- Charred broccolini, almond butter (v, gf)

DESSERT *Select two*

- Passionfruit mousse, kensington mango, oat granola, fresh berries
- Valrhona amande, yuzu curd, green tea, calamansi sorbet
- Dark chocolate sponge, raspberry textures, pistachio powder
- Cheese platter (upgrade \$7 per person)
- Dessert platter (upgrade \$7 per person)

ADDITIONAL ITEMS

- 3 canapés on arrival
- Olives, grissini & nuts on the table

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Quality food meets impeccable service,
delivering a culinary journey that
exceeds all expectations

DINING CHEF’S TASTING MENU

AMUSE BOUCHE

Native pepper cured kingfish, passionfruit
Kangaroo tartare, crème fraîche, beetroot cornet
2011 Frogmore Creek Cuvée, Coal River, TAS

FIRST COURSE

Chicken rillettes, tarragon, pancetta soil, grapefruit
2013 Laurenz V. Charming Grüner Veltliner, Kamptal, AT

SECOND COURSE

Ling saltimbocca, congo potato, sauce vierge
2017 Maison Saint AIX, Provence, FAN

THIRD COURSE

Wagyu sirloin, compressed melon, native pepper berry syrup
2015 Paxton ‘Jones Block’ Shiraz, McLaren Vale, SA

FOURTH COURSE

Orange-yoghurt, torched meringue, berry sorbet
2013 Celler Piñol ‘Josefina Piñol’ Vino De Licor Garnatxa, Terra Alta, ES

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DINING SHARED FEAST MENU

ENTRÉE *Select two*

Grilled quail, raisin gel, barley, sweet potato purée
Confit ocean trout, herb crust, parsnip, grapefruit (gf)
Duck terrine, spiced raspberry compote, cinnamon butter
Parmesan risotto, sautéed prawn, herb lettuce (gf)
Seafood platter, oyster, prawns, crab, bug (upgrade \$20 per person)
Antipasto platter (upgrade \$7 per person)

MAIN *Select two*

Whole roast wagyu rump, marble score 5+, thyme butter
Boneless leg of lamb, rosemary & garlic jus
Herb crusted baked ling fillet, lime & chili flavoured olive oil
Sumac marinated spatchcock, lemon
Whole roast master kobe striploin, marble score 9+, truffled butter (upgrade \$65 per person)

SIDES TO SHARE *Select two*

Roast potato, rosemary & garlic butter (v, gf)
Baked seasonal vegetables (v, gf)
Roasted cauliflower, pangrattato (v, gf)
Crisp garden salad, cucumber, balsamic dressing (v, gf, df)
Jackson potato (gf)

DESSERT *Select one*

Mango cheese cake, mango & mint salsa
Lemon meringue pie, berry compote
Tiramisu, coffee foam
Cheese platter
Dessert canapés

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BEVERAGES STANDARD PACKAGE

SPARKLING

Aura Sparkling Pinot Noir Chardonnay

WHITE

Aura Chardonnay / Sauvignon Blanc

RED

Aura Cabernet Merlot / Shiraz

BEER

James Boag's Premium Lager

James Boag's Premium Light

NON-ALCOHOLIC

Soft drinks & juices

BEVERAGES PREMIUM PACKAGE

SPARKLING

Three Ponds ‘Neptune’ Cuvée, NSW

WHITE *Select one*

Printhie Mountain Range Chardonnay, NSW

Kingston Estate Sauvignon Blanc, SA

RED *Select one*

Kingston Estate Shiraz, SA

Smokin’ Barrels by Mute Vintners Merlot, SA

BEER

James Boag’s Premium Lager

James Boag’s Premium Light

NON-ALCOHOLIC

Soft drinks & juices

BEVERAGES DELUXE PACKAGE

SPARKLING

Tyrell’s Chardonnay Pinot Noir Brut, NSW

WHITE *Select one*

Printhie Mount Canobolas Sauvignon Blanc, NSW

Galli Estate ‘Camelback’ Chardonnay, VIC

RED *Select one*

Paxton Mv Shiraz Biodynamic, SA

Vinaceous ‘Raconteur’ Cabernet / Sauvignon, WA

BEER

James Boag’s Premium Light

Select two full strength

Little Creatures Pale Ale

Heineken

Kirin

NON-ALCOHOLIC

Soft drinks & juices

BEVERAGES ON CONSUMPTION

CHAMPAGNE & SPARKLING

NV Perrier-Jouët Grand Brut, Épernay, FRA
NV Ruinart Blanc De Blancs, Reims, FRA
NV Pierre Gimonnet & Fils Cuvée, Cuis Côte Des Blancs, FRA
NV Moët & Chandon Nectar Impérial -Demi-Sec-, Épernay, FRA
NV Ruinart Brut Rosé, Reims, FRA

SPARKLING (OLD WORLD & NEW WORLD)

NV Three Ponds 'Neptune' Cuvée, Hunter Valley, NSW
NV De Perrière Crémant -Méthode Classique-, Burgundy, FRA
NV Marchese Antinori Tenuta Montenisa Cuvée Royale Franciacorta Brut -Méthode Classique-, Lombardy, IT
2012 Howard Park Jeté Blanc De Blancs, Great Southern, WA

CHARDONNAY

2015 Giant Steps 'Sexton' Chardonnay, Yarra Valley, VIC
2016 Margan White Label Chardonnay, Hunter Valley, NSW
2015 Geoff Merrill Reserve Chardonnay, McLaren Vale, SA
2016 Tolpuddle Chardonnay, Coal River Valley, TAS
2014 Penfolds Reserve Bin 14a Chardonnay, Adelaide Hills, SA

RIESLING

2012 Forest Hill Block 1 Riesling, Mount Barker, WA
2016 Leuwin Estate Art Series Riesling, Margaret River, WA
2008 Wilson Djw Polish Hill Riesling, Clare Valley, SA
2014 Josephshofer Riesling Kabinett Monopole, Mosel, GER

SEMILLON

2011 Bimbadgen Signature Semillon, Hunter Valley, NSW
2010 Margan 'Aged Release' Semillon, Hunter Valley, NSW

SAUVIGNON BLANC / SEMILLON

2017 Ra Nui Sauvignon Blanc, Marlborough, NZ
2017 Cloudy Bay Sauvignon Blanc, Marlborough, NZ
2013 Cloudy Bay Te Koko Sauvignon Blanc, Marlborough, NZ
2015 Pascal Jolivet Sancerre, Loire Valley, FRA

CHENIN BLANC AND OTHER GRAPES

2017 Jim Barry Assyrtiko, Clare Valley, SA
2015 Domaine Albert Mann Gewürztraminer, Alsace, FRA
2014 Yangarra Viognier, McLaren Vale, SA

ROSÉ

2017 Tellurian Rosé, Heathcote, VIC

PINOT NOIR

2014 Delamere Estate Pinot Noir, Pipers Brook, TAS
2015 By Farr 'Farrside' Pinot Noir, Geelong, VIC
2016 Port Phillip Estate 'Red Hill' Pinot Noir, Mornington Peninsula, VIC
2017 Ra Nui Pinot Noir, Central Otago, NZ

CABERNET SAUVIGNON

2009 Mitchell 'Seven Hill' Cabernet Sauvignon, Clare Valley, SA
2009 Geoff Merrill Reserve Cabernet Sauvignon, Coonawarra, SA
2014 Flametree S.R.S. Cabernet Sauvignon, Margaret River, WA
2011 Stonestreet Cabernet Sauvignon, Alexander Valley, USA

MERLOT / MALBEC

2015 Terrazas Reserva Malbec, Mendoza, ARG
2015 Majella Merlot, Coonawarra, SA

SHIRAZ / SYRAH

2015 Yangarra Shiraz, McLaren Vale, SA
2009 Brothers In Arms Shiraz, Langhorne Creek, SA
2014 Hickinbotham 'Brooks Road' Shiraz, McLaren Vale, SA
2010 Geoff Merrill Reserve Shiraz, McLaren Vale, SA
2015 Teusner 'Albert' Shiraz, Barossa Valley, SA
2013 Penfolds St Henri Shiraz, Regional Blend, SA
2015 Jhon Duval 'Eligo' Shiraz, Barossa Valley, SA

BLENDS

2013 Squitchy Lane Cabernet Sauvignon/Merlot, Yarra Valley, VIC
2014 Maison Bouachon 'Duc De Montfort' Gigondas Grenache/Syrah, Rhône Valley, FRA

OTHER GRAPES

2015 Clandestine Vineyards Grenache, McLaren Vale, SA
2012 Freeman 'Secco' Rondinella Corvina Hilltops, NSW

BEVERAGES ON CONSUMPTION

BEER

Little Creatures Pale Ale, WA
James Boag's Premium Light, TAS
Kirin 'First Press' Lager, JAP
Heineken Lager, HOL
Stella Artois Blond Pilsner, BEL

CIDER

Napoleone Apple, VIC

ADDITIONAL

Soft drinks & juices
Bespoke mocktails
Bespoke cocktails
Whisky stations



