

EST.  2005

HYDE

HACIENDA SYDNEY
BAR + LOUNGE

Canape Menu

Working closely with some of Sydney's finest producers, our canape menu showcases the very best that our region has to offer, with a focus on sustainable, ethical & seasonal ingredients.

Chefs Canape Selection \$49.00 per person

2 Cold Canapes

4 Hot Canapes

3 Canape Selection (6 pieces) \$40.00 per person

6 Canape Selection (12 pieces) \$55.00 per person

9 Canape Selection (18 pieces) \$65.00 per person

** Additional canapes may be added at \$6.00 per canape per person **

Cold Canape Selection

Oyster in shell, mignonette sauce, lime (GF, DF)

Poached Mooloolaba prawn, lemon and aioli (GF)

Roast beef, horseradish cream and chive tart (GF, H)

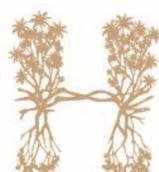
Chickpea falafel, harissa (GF, DF, V)

Smoky baba ganoush & pine nut peppered tart (GF, DF, V)

Ricotta, honey crostini (GF, V)

Cassava ceviche: scallop/tuna/kingfish (GF, DF)

Tuna & avocado tacos, lime and coriander aioli (DF)



HYDE

HACIENDA SYDNEY

Hot Canape Selection

Pumpkin & Ricotta arancini with aioli (GF)
Truffled mushroom & parmesan arancini (V)
Macaroni, truffle cheese croquette (V)
Chicken, jalapeno & cilantro empanadas
Pumpkin and chickpea sausage roll (V, GF)
Stuffed pumpkin flowers, maple syrup (V)
Lamb kofta, spiced yoghurt (H, GF)
Baked ricotta & pancetta tart (GF)
Spanish potato croquette (VG)
Zucchini haloumi fritter (V)
Kale & onion pakora (VG, GF)
Chickpea, spinach falafel, harissa (VG, DF)
Tempura prawn, chilli jam (DF)
Calamari, wild lemon myrtle, chilli coconut (GF)
Sate chicken skew, toasted peanuts, chilli (GF, DF)
Beef sate skew, sesame & coriander (GF, DF)

Substantial Canape Selection

** Additional \$12.50 per person **

Wagyu beef slider, american cheese, chef's sauce, pickles,
lettuce (GF, DF)
Chicken karaage slider, pickled vegetables, sriracha (GF, DF)
Kale, onion and chickpea sliders, chilli mayonnaise (V, GF, DF)
Crispy pork belly, bao bun, fresh cucumber, shallot, hoisin sauce
Karaage chicken, bao bun, shaved cabbage coriander
Haloumi, roasted mushroom slider with cos lettuce, tomato
chutney grains (V, GF, DF)

Fork Dishes

** Additional \$14.50 per person **

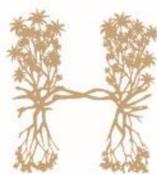
Thai chicken red curry, jasmine rice (GF)
Moroccan spiced beef tagine, couscous, spiced yoghurt (GF)
Grilled mushrooms, lemon thyme risotto with saltbush salsa
verde (V, GF)
Vegetable tikka masala, served with steamed rice and fresh
herbs (VG, GF)
Lamb kofta, chickpea roasted red pepper tomato salad, cumin
yoghurt, flatbread
Baked tofu, asian wok vegetable, lime (GF)

Platters

** Serving for 10 - 15 guests **

Selection of market cheese \$69.00 per platter
Market charcuterie \$99.00 per platter
Italian pizza slab trio \$99.00 per platter
Crunchy seasonal vegetables, herbs and house made dips
\$50.00 per platter
Grazing board \$299.00 per platter*

*Serves up to 30 guests. Please note that the grazing board consists of cheese and meats.



HYDE
HACIENDA SYDNEY

Theatrical Options

Enhance your event with a live cooking station and chef
Served for 2- 3 hours. Available for half and full bar events only.
Maximum 1 station for half bar and 2 stations for full bar.
Must be in conjunction with either 6 or 9 canape selection.

Tex Mex Taco \$3,000.00 per station

Crispy chicken/Smoked Pork/Pulled Beef/Black Rice (V)
All selections are served with pico de gallo, guacamole, corn,
bean salad, cabbage salsa, lime yoghurt, sriracha and tacos (soft
and hard)

Paella \$3,000.00 per station

Seafood/Chicken/Chorizo
All selections are cooked in large Paella pan, with capsicum,
onion, fresh chilli and saffron rice

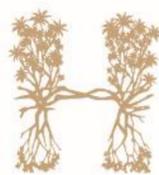
Fresh Seafood Station \$4,000.00 per station*

Fresh prawns, oysters, baby octopus salad, tuna ceviche, moreton
bay bug tails, crab salad and sushi

*Please note that this is not a live station

** All our stations are served with house salads and sour dough bread **

** Please ask us about our vegetarian or vegan options for each station **



HYDE

HACIENDA SYDNEY

Dessert Canapes

\$6.50 per person

Mini paddle pop: watermelon/strawberry & cream/mango &
cream (GF)

Mini cake pop: coconut/carrot and walnut/strawberry

Passionfruit curd tart

Handmade chocolates (GF)

Chocolate éclair

Espresso éclair

Mini chocolate tart

Lemon meringue tart

Mini Pavlova, meringue topped with cream and seasonal fruit

Macaron (GF)

Dessert Station \$2,000.00 per station*

Selection of canape options, petite fours and chocolate

*Please note that this is not a live station

Key:

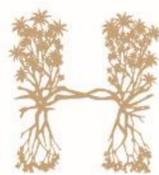
V - Vegetarian

VG - Vegan

DF - Dairy Free

GF - Gluten Free

H - Halal



HYDE

HACIENDA SYDNEY