

# GLASS ISLAND

SYDNEY

## canapés

Please select 13 items for \$85 per head  
Please include 3 substantial items

Please select 12 items for \$75 per head  
Please include 2 substantial items

Please select 10 items for \$65 per head  
Please include 1 substantial item

Additional items \$8 per head  
Additional substantial item \$10 per head  
Price includes gst

### meat selection

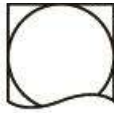
Crispy wonton with pomegranate glazed chicken and pickled ginger  
Curried beef cheek pie with lime pickle chutney  
Peppered beef fillet with horseradish cream on crostini  
Crispy duck and water chestnut wonton on plum sauce  
Crumbed ham hock fingers with sauce gribiche  
Korean fried chicken with kimchi mayo  
Fillet mignon with béarnaise sauce (GF)  
Crumbed lambs brains with a spiced tomato sauce  
Plum glazed quail (GF)  
Cheese and jamon croquette with chipolte mayo

### seafood selection

Market best oysters with champagne and shallot vinegar (GF)  
Crumbed whiting with sauce gribiche  
Betel leaf with smoked eel, pomelo and coconut salad (GF)  
Squid ink cracker with spanner crab, creme fraiche and chives (GF)  
Tea smoked ocean trout on a crisp potato rosti with lime aioli and eshallots (GF)  
Tempura prawns with aromatic dipping sauce  
Sesame crusted tuna with wasabi avocado and pickled cucumber (GF)  
Seared scallops with daikon sesame salad served in petit wonton cups  
Fresh prawns with citrus marie rose sauce (GF)  
Salt and pepper squid with lemongrass, ginger and plum dipping sauce (GF)  
Thai salmon and baby spinach spring rolls with ponzu dipping sauce  
Nori omelette topped with wasabi flying fish roe (GF)  
Tempura bug tails with togarashi mayonnaise (additional \$3.50 per person)

### vegetarian selection

Zucchini and haloumi fritter with mint yoghurt and dukkah  
Roast vegetable and gruyere tart  
Charred corn, manchego and jalapeno croquettes  
Gorgonzola and caramelised onion tart  
Tempura vegetables with soy, ginger and mirin dipping sauce  
Spinach and taleggio arancini with aioli  
Fig and goats curd crostini with truffle honey



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## spoons (served on ceramic spoon)

Shiitake and water chestnut dumplings with red vinegar and chilli oil  
Bug tail tortellini with tomato and saffron beurre blanc

## substantial items

Slow cooked shoulder of lamb with red lentil dahl and eggplant pickle (GF)  
Teriyaki salmon and sesame soba noodles  
Kingfish with blood orange, fennel and pomegranate  
Beef bourguignon with paris mash (GF)  
Prawn, vodka and dill risotto (GF)  
Red duck curry with jasmine rice and chilli coriander salad (GF)  
Crumbed calamari and chips with tartare sauce  
Corned beef with cabbage, carrots and pea broth with horseradish cream (GF)  
Mini cheese burgers with gherkin and caramelised onions  
Slow roasted organic chicken with bacon, mushrooms and mash  
Soft shelled taco with pulled pork and pickled red onions  
Seafood yellow curry with cauliflower rice and pickled paw paw (GF)  
Petit fish slider with house made tartare and shredded iceberg

## sweet selection

Chocolate espresso tart with prunes  
Rhubarb crumble tart  
Buttermilk bavaois with poached quince (GF)  
Mango, coconut and lime parfait (GF)

## a point of difference for your party

Oyster bar \$20 per person  
Petit bahn mi station - \$18 per person  
Oyster and prawn bar \$20 per person  
Glazed ham, cheese, bread and condiments (buffet style) \$15 per person  
Cheese station (selection of imported and Australian cheese) \$15 per person  
Beef brisket, bread rolls, salad and condiments (buffet style) \$15 per person  
Curry station - selection of three curries of your choice / served with mint raita, pappadums, roti, mango chutney, lime pickle and fresh herbs and jasmine rice \$20 per person  
Whole suckling pig with selection of condiments and bread \$20 (available for events over 50 guests)

Please note events less than 100 will incur a Chef fee at \$60 plus gst per hour  
Minimum of 5 hours applies