



Hamptons Sydney Menu

Fridays, Saturdays and Sundays in November and December, a total minimum spend requirement of \$15000

Canapé Menu

Minimum spend requirement \$2500

BRIDGEHAMPTON - \$49 per person
5 x Classic canapes

WESTHAMPTON - \$69 per person
5 x Classic canapes, 1 x Substantial, 1 x Dessert

SOUTHAMPTON - \$79 per person
5 x Classic canapes, 1 x Substantial, 1 x Signature, 1 x Dessert

EAST HAMPTON - \$89 per person
5 x Classic canapes, 2 x Substantial, 1 x Signature, 2 x Dessert

CLASSIC CANAPES

Extra items \$10 per item per person

Huon smoked salmon blini, chive, dill, crème fraiche
Beetroot, zucchini, quinoa fritters, yogurt mint V
Fijian coconut ceviche, snapper, lime, coriander, chili GF
Peking duck sesame pancakes, shallot, cucumber, hoisin
Beetroot gin cured ocean trout, smoked yogurt, cucumber relish GF
Smoked sweet potato hummus, pita chips, brown butter V or VE
Chilled prawns, harissa aioli, lime GF
Elderflower cured kingfish sashimi spoons, pineapple chili salsa GF
Thai chicken larb salad, nam jim, toasted peanuts, baby gems GF, N
Snapper sashimi, ponzu, cucumber GF
Olive tapenade, confit tomato, charcoal activated bread, GF, VE
Roast pumpkin, goats cheese, thyme, crepes, pine nuts V
Date, smoked feta, pistachio V
Nori squares, avocado, ginger, shallot, wasabi GF, VE
Haloumi, cherry tomato, basil leaves, balsamic GF, V or VE
Watermelon, dukha feta, lemon dressing V
Roast beef, béarnaise, potato rosti GF
Parmesan polenta basil bites GF, V or VE
Smoked pumpkin, tahini sauce, nuts n seeds V



Corn fritters, spicy tomato relish, avo smash V
Pork belly crispy, cauliflower, pomegranate molasses GF
Pork fennel meatballs, tomato ragu, parmesan GF
Mexican chicken mole tostada, guacamole, Pico de Gallo
Chorizo, whipped feta, brioche toast
Karaage chicken, aioli, nori GF
Golden crunchy new potatoes, curry salt, aioli V or VE
Wild mushroom duxelles tarts, truffle oil, pecorino V or VE
Prawn lollipops, kaffir, lime butter GF
Scallop in half shell, cauliflower puree, herb crumb
Teriyaki beef, lemongrass, sesame, bamboo skewers GF
Pulled chicken, crisp curry leaves, wonton crisp
Prawn ceviche with yuzu aioli GF
Haloumi, pea fritters w smoky aioli V
Lamb kofta, yogurt, dukkha salt N
Salt n Pepper squid, fennel dust, lemon aioli GF
Cauliflower, parmesan, cheddar, thyme arancini V or VE
Asian spring rolls, spicy plum dipping sauce V
Rodriguez bros chorizo, potato crisps, saffron aioli
Chicken, corn, house made sausage rolls, tomato jam
Spiced lamb tart w za'atar yogurt, mint dill nuts N
Falafel with hummus, dukkha VE, N

SUBSTANTIAL CANAPES

Extra items \$16 per item per person

Classic fish n chips, tartare, lemon, mushy peas
Chicken san choy bow w baby lettuce cups
Lamb mezze burger, tzatziki, lettuce, tomato
Braised lamb shoulder, quinoa, chickpea, pomegranate, parsley GF
Wild mushroom truffle risotto, parmesan, rocket GF, V or VE
Thai green chicken curry, jasmine rice, fragrant herbs GF
Wagyu mini beef burger, cheese, house pickles, milk buns
Pulled pork sliders, green apple ranch slaw, smoky bbq sauce
Fish tacos, baja sauce, slaw
Vegan tacos, slaw, salsa, coriander, cauliflower VE
Moroccan eggplant, tomato, cous cous, preserved lemon, riata V or VE
Wagyu pastrami Reuben sandwich, cheese, kraut
Risotti pasta, zucchini, olive, fetta, chili, herbs V or VE
Paella pan, chicken, chorizo, seafood, pea, lemon or Vegetarian
Ocean trout crusted w gremolata, labneh



SIGNATURE CANAPES

Extra items \$17 per item per person

Soft shell crab slider, green mango, nam jim on a charcoal bun

Sticky pork, betel leaves, crispy shallot, palm sugar, chili

Tuna tartare, avocado, wasabi, baby gem lettuce cups

Fijian coconut ceviche, snapper, lime, coriander, chili, papaya

Oysters x 3pp (watermelon, raspberry vinegar mignonette
or shallot red wine vinegar or nori ponzu)

*Grilled lobster tails, café de paris butter (market price, please enquire) GF

DESSERT CANAPES

Extra items \$9 per item per person

Salted chocolate pistachio brownie N

Sour lemon lime tart

Berry polenta cake

Chia, coconut, passionfruit spoons DF, GF, VE, N

Avocado cacao mousse DF VE GF

Pecan pie

Rhubarb vanilla tart

Apple crumble

Brownie cheesecake

Chocolate salted caramel tart

GOURMET BBQ DISHES

Canapes can be added to the BBQ selection

BBQ menu includes condiments + organic sourdough bread

BBQ dish can be split 50/50 - extra \$5 per split per person

SAILORS BBQ - \$45 per person

1 BBQ dish, 1 Vegetarian, 1 Salad

CAPTAINS BBQ - \$65 per person

2 BBQ dishes, 1 Vegetarian, 2 Salads



BBQ DISHES

Extra items \$16.5 per item per person

- Grilled market fish, papaya, coconut lime chili GF
- Beef sliders, American cheese, pickles
- BBQ chorizo, hummus, pomegranate GF
- BBQ chicken, smoked tomato tarragon vinaigrette GF
- Lamb skewers, chimichurri sauce GF
- Pork and fennel sausages GF
- Miso salmon, pickled ginger, sesame cucumber GF
- Vegan burger, kale slaw, cauliflower, hummus VE
- Grilled lobster tails, café de paris butter (market price, please enquire) GF

SALADS

Extra items \$13.5 per item per person

- Charred turmeric cauliflower, crisp curry leaves, mustard seeds, pomegranate, toasted fennel seeds, almond flakes and tahini yogurt dressing GF
- Rocket, pear, parmesan, crispy prosciutto, white balsamic dressing GF
- Quinoa, mint, tomato, lemon oil, tabouli
- Smoked trout, new potatoes, sour cream, chives GF
- Chermoula potato salad with crispy chorizo, sweet corn, olives GF
- Super greens, tamari seeds, broccolini, beans, preserved lemon and herb labneh GF

VEGETARIAN DISHES

Extra items \$13.5 per item per person

- Grilled corn, manchego cheese, smoked paprika
- Charred broccolini, mint and almonds
- Haloumi, parsley lemon caper chili salad
- Roasted root vegetables, salsa verde

GRAZING PLATTERS

Each platter serves approximately 10-15 guests

Mediterranean \$200

Spiced olives, smoky eggplant, hummus, tapenades, marinated fetta, fattoush salad, pita chips V



Cured Meats \$250

Salami, prosciutto and melon, smoked ham, spiced olives, smoked chicken, smoked salmon, pickled onions

Fromage \$250

Australian cheese selection, fruit, quince paste, breadbasket, lavosh

Fruit \$150

Selection of seasonal fresh fruit