



## Canape Packages

**Gold \$80pp**

6 canapés, 1 substantial, 1 dessert

**Platinum \$105pp**

8 canapés, 2 substantial, 2 desserts

**Diamond \$130pp**

8 canapés, 2 substantial, 2 desserts, 1 food station

### **Cold**

South coast oysters on ice, vodka mignonette, pickled cucumber GF

Snow crab, radish, soft brioche round, trout roe

Yellowfin tuna tataki lollipops, pea, wasabi, popped rice GF

Ocean trout and omelette roulade with trout roe pearls GF

Market fresh peeled king prawns, yuzu kewpie, roe GF

Salmon tartare, crispy wonton, nashi, pickled nashi pear, lime aioli

Betel leaf, prawn, green mango, peanut and coconut chutney, chilli GF

Jamon wrapped fig, holy goat, honey drizzle GF

Beef tartare, fennel crostini, parmesan snow, avocado puree

Black mini slider bun, smoked chicken, beetroot jam

Pork rillettes, pear jam, lavosh

Goats curd tartlets, caramelised red onion, fig, truffle honey drizzle V

Roasted sweet corn spring onion pikelet, guacamole V

## Warm

Tikka masala prawns, yoghurt GF  
Crunchy potato cakes, sour cream, chives, black tobiko GF  
Black crumbed prawn arancini, saffron mayo, tobiko  
Fried chilli and pepper calamari, lime and smoked salt GF  
White anchovy on toast, romanesco sauce, parsley  
Snapper pea, dill croquette, lemon mayo  
Chilli jam grilled salmon sticks, crushed peanuts, nori dust GF  
Middle Eastern lamb roll spring rolls, spicy chutney  
Lemongrass and peanut satay chicken sticks  
Spicy lamb kofta, pomegranate, mint labne, coriander, sumac GF  
Korean sweet sticky chilli fried chicken, popcorn style GF  
Pepper beef mini pies, smashed pea topper  
Harissa lamb, feta, pea sausage rolls, minted yoghurt  
Cocktail empanada, spicy beef and sultana, jalepeno yoghurt sauce  
Feta, spinach and pumpkin empanadas, tomato chutney V  
Haloumi popsicles, lemon, chilli, parsley GF V  
Black crumbed pea, spinach, feta arancini, chimichurri V  
Wild mushroom arancini, goats cheese, lemon V

## Substantial finger and fork food

Prawn cocktails in glass pots, horseradish seafood sauce GF  
Crumbed white fish soft taco, cabbage, pineapple, spicy mayo  
Chermoula chargrilled lamb cutlet, pomegranate, yoghurt GF  
Mini tuna burger, beetroot, pickled onion, wasabi mayo and iceberg  
Wagyu cheeseburger, gruyere, pickles, caramelised onion, relish  
Malaysian prawn or chicken curry, rice, mango chutney GF  
Green tea soba noodle salad, edamame, mint, cashew, sambal V

## Food stations and grazing tables

French cheese and/or charcuterie grazing table  
Oyster bar with ice and sauces - freshly shucked  
Chargrilled skewers - chicken satay, chilli prawns, garlic beef  
Warm glazed leg ham, fennel slaw and rolls

## Sweets

Mini Nutella or dulce de leche empanada

Mini chocolate tart

Lemon sable, mascarpone, blackberry

Chocolate dipped strawberry

Rhubarb pannacotta pot

Mini pavlova, cream, passionfruit

Chocolate meringue, hazelnuts, cream

Pots of creme caramel

Salted caramel tart, pistachio

*A Chefs Charge of \$600 applies to all canape menus*

*Minimum order of \$250 applies to all catering orders*

*All dietary requirements can be catered for, please let us know upon booking*



## Buffet Packages

### Gold \$120pp

2 canapés chefs choice, 3 main platters, 3 side platters, 1 dessert platter

### Platinum \$135pp

2 canapés chefs choice, 4 main platters, 4 side platters, 2 dessert platters



Smoked ocean trout slices cornichons, asparagus, soft egg, avocado,  
croutes

Pistachio crusted salmon side, citrus, watercress, salsa verde

Slow cooked lamb shoulder, fennel, peas, preserved lemon

Whole stuffed ocean trout, orange butter sauce

Barramundi, corn puree, smokey corn and jalepeno salsa

Mediterranean seafood salad, prawns, mussels, calamari, saffron lemon  
vinaigrette

Smoked duck salad, plum, grilled radicchio, candied walnuts

Grilled king prawns, harissa, apricot couscous, yoghurt

Pine nut, currant, brioche chicken ballantine, salsa verde

Chargrilled Moroccan spiced spatchcock, eggplant, feta

Coconut, curry leaf chicken curry, rice, mango chutney, pappadum

Spicy grilled eggplant involtini, ricotta, leek, tomato salsa V

Ricotta gnocchi, pesto, cherry tomatoes, parmesan V

## Sides

Pea, mint, fennel, baby gem lettuce, feta V

Marinated heirloom tomatoes, mozzarella and basil V

Shaved squash, zucchini, cherry tomato, parmesan, almonds V

Quinoa, omelette, sautéed silver beet, chickpeas, toasted pepitas V

Mixed garden greens, pickled cucumber, pear, pine nuts, parmesan V

Grilled broccolini, edamame, peas, white beans V

Roasted chermoula cauliflower, baby spinach, currants, blood orange V

Kipfler potato salad, crispy pancetta, dill, mustard mayo, pickled red onion

Soba noodles, chilli, red cabbage, peanut chutney, mint, coriander V

Grilled sweet corn, jalapenos, cherry tomato, coriander, lime V

Shaved brussel sprouts, savoy cabbage, parmesan, fennel, parsley V

Fried chat potatoes with sage salt V

\*Sonoma sourdough bread rolls and pepe saya butter included with all

Buffets

## Dessert platters

Cheese and accompaniments

Flourless chocolate almond cake, cream, honeycomb, figs

Rosewater strawberry eton mess, cream, pink floss

French chocolate mousse, biscotti, raspberries, double cream

Vanilla bean custard tarts, seasonal berries

Spiced poached pears, warm dark chocolate sauce, vanilla bean ice cream

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## Fine Dining Menu

\$180pp

2 Canapes Chefs choice, 1 entrée, 1 main, 1 dessert

\*Minimum 10, alternate drop POA for guest numbers over 20

### Entrée

Yellowfin tuna crudo, salmon roe soft egg, goachujang dressing toast

Pan fried scallops, carrot smash, crumbled chorizo, curry leaves

Panfried Clarence River chermoula prawns, watermelon and feta salad

Prosciutto, buffalo mozzarella, peach salad, black olive crumb, shiso

Marinated skinless heirloom tomato, mozzarella, basil oil, parmesan crisp V

Pan fried green ricotta gnudi, wild mushrooms, walnuts, sage V

### Main

Snapper, Paris mash, tarragon and pea, jus

Buttermilk blue eye trevalla, braised fennel, urad dahl

Slow braised lamb shoulder ballantine, peas, goats cheese

Deboned corn fed chicken, ricotta gnocchi, green olive, lemon and grape  
salsa

Grass fed pink pepper crusted eye fillet, brisket croquettes, chimichurri

Spicy gilled whole eggplant, tomato jam, labne, hazelnuts V

Green pea and leek goats cheese risotto V

NB For our plated lunches and dinners sourdough rolls, butter, cavolo nero, parmesan and pine nut salad and duck fat hasselback potatoes for the table are included in price per person

### Dessert and cheese

Warm fudgy date cake, coconut ice cream, fresh honeycomb

Flourless chocolate torta caprese, raspberry ice cream

Salted caramel custard, banana, popcorn, peanut brittle

Rhubarb, honey and custard mille feuille

Classic tiramisu

Cheese selection of 3 French cheeses and accompaniments

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