



1 Coast Hospital Road,  
Little Bay NSW 2036

# FUNCTION MENUS

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## CANAPÉ PACKAGES

Minimum 40 people, maximum 180 people.

### 5 CANAPÉS

\$25 per person

### 8 CANAPÉS

\$40 per person

### 12 CANAPÉS

\$60 per person

### COLD CANAPÉS

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BBQ peking duck, oriental pancake, hoi sin sauce and cucumber

Thai beef skewers with coriander and toasted sesame

Smoked salmon and lemon ricotta on potato blini

Vegetarian Vietnamese rice paper roll with noucchum

Caramelized onion and goat cheese tartlet

Antipasto vegetable skewers with basil pesto

Spicy chilli prawn skewer with jalapeno

Bloody Mary oyster shot (*gf, df*)

Sumac spiced scallop with chorizo and corn salsa (*gf, df*)

Cauliflower panna cotta with salmon pearls

### MINI SAVOURY CONES

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*Premium canapés extra \$6.5 per person*

Smoked salmon tartar with pesto

Goat cheese and caramelised onions

Coriander chicken with chilli jam

Thai beef with red onion

Marinated mushroom and sundried tomato

### HOT CANAPÉS

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Bacon mozzarella and egg tart

Tandoori chicken skewer with minted yoghurt

Lemongrass infused chicken and lime meat ball

Beef burgundy pie topped with caramelised onions

Barramundi fish pie topped with green pea puree

Thai green chicken curry puff with coriander

Moroccan lamb samosa with fig and tamarind

Crisp cheeseburger spring roll

Beef black olive and potato empanada

Kattafi prawn skewer with chipotle mayo

Beef brisket croquette with harissa mayonnaise

Mixed pizzata

### NOODLE BOXES

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*Substantial canapés extra \$12.5 per person*

Thai beef salad

Nicoise salad

Sweet potato and quinoa salad with pork floss

Beer battered fish and chips

Spinach and ricotta gnocchi, confit cherry tomatoes

Slow cooked lamb shoulder, bulgar wheat pilaf



## SIT DOWN MENU

Minimum 40 people.  
Alternate serve; please choose  
any two of each course.

### 2 COURSES

\$45 per person

### 2 COURSE ALTERNATE

\$55 per person

### 3 COURSES

\$60 per person

### 3 COURSE ALTERNATE

\$70 per person

## ENTRÉES

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**Seafood Tasting Plate:** Spiced scallop with citrus cilantro salsa, confit salmon with tomato and basil, Sydney rock oyster with wakame and lime aioli

**Henry's Tasting Plate:** Chicken liver parfait with calvados jelly, smoked chicken rillettes and spicy gazpacho

Braised Bangalow pork belly with pumpkin and bacon puree and spiced apple salsa

Beetroot cured salmon with fennel and watercress salad, capers and horseradish aioli

Char grilled octopus and chorizo with preserved lemon, new potatoes and olive tapenade

Quinoa salad with radicchio, watercress fennel, nashi pear and red wine vinaigrette

Pepper crusted beef sirloin with Italian caponata and shaved pecorino

## MAINS

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Char-grilled stuffed chicken breast with feta, tomato tart tatin and French mustard

Pistachio and sumac salmon, pomme puree, lardons, crispy fried eschallots, baby leeks, horseradish cream sauce

Roast barramundi, potato gnocchi, asparagus, champagne caviar sauce

Pumpkin and goats cheese ravioli with beurre noisette

Bangalow pork chop with parsnip puree, green beans, wild mushrooms and jus

Shiraz braised beef cheek with pancetta, vine ripe tomato relish and polenta toast

Chicken saltimbocca with beetroot and goats cheese risotto

## DESSERTS

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Fig crème brûlée with Kahlua and popping candy

Warm chocolate lava pudding with sauce anglaise and mixed berry coulis

Dessert Opera: layers of chocolate and almond Genoese in between espresso infused cream

Lime ginger, milk chocolate crunch, lime jelly sphere

Individual cheese plates: (*surcharge \$8pp*) Australian cheeses dried fruit, truffle honey and lavroche crackers

### **Dessert platters per table:**

Assorted mini boutique pastries (*2 per guest*)

Selection of Australian cheeses, dried fruits, mixed nuts and breads



## CORPORATE GOLF MENU

### WHOLE SUCKLING PIG OR LAMB

\$75 per person  
min 10 people, max 60

*Perfect for smaller corporate groups looking to impress their clients. Bangalow whole suckling pig with all the trimmings (mash, coleslaw, mixed vegetables, flatbreads, traditional English braised cabbage and apple sauce).*

### BBQ 1 \$40 per person

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Marinated BBQ pork ribs

Teriyaki chicken wings with caramelized pineapple and capsicum

Tuscan vegetarian pasta with mushrooms, broccoli, spinach and capsicum

Garden salad with cherry tomatoes, Spanish onion, carrots, black olives and verjus vinaigrette

Southern slaw

Charred corn

Seasonal fruit platter with chantilly cream and shaved chocolate

### BBQ 2 \$50 per person

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**Cavery:** (choice of 2)

Roast pork belly with apple cider sauce

Sirloin of beef with red wine jus

Brine roasted chicken with thyme and jus

Double baked honey glazed ham

**Sides:** (all included)

Butternut pumpkin ravioli, goats cheese, sage and beurre meuniere

Roasted seasonal root vegetables

Marinated baby octopus salad with rocket, capsicum, coriander and garlic

Heirloom tomato, bocconcini, basil, garlic croutons, olive oil and aged balsamic reduction

Baby cos, grapes, toasted walnut, aged ricotta and verjuice vinaigrette

Chef's selection of desserts with berry coulis, chantilly cream and anglaise

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### EXTRAS

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Antipasto \$10pp

*Grilled vegetables, marinated olives, marinated fetta, semi dried tomatoes and a selection of cured meats*

Cold Seafood Platter \$30pp

*Fresh cooked prawns, Sydney rock oysters, smoked salmon and marinated Tasmanian mussels*

Premium Cold Seafood Platter \$50pp

*Fresh W.A. crayfish, Morton Bay bugs, fresh prawns, blue swimmer crab, Sydney rock oysters, smoke salmon, marinated Tasmanian mussels and a selection of caviar*



# WAKE MENU

Tea and coffee included

## OPTION 1

\$21 per person

## OPTION 2

\$27 per person

## OPTION 3

\$34 per person

## OPTION 1

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Freshly stone baked assorted mini pizzata

Truffled mushroom and parmesan arancini

Chicken satay skewer

Assorted sandwiches

## OPTION 2

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Freshly stone baked assorted mini pizzata

Pumpkin and ricotta arancini

Chicken satay skewer

Assorted sandwiches

Seasonal fruit platter

## OPTION 3

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Vegetarian rice paper, nouccham

Duck pancake with hoisin sauce

Freshly stone baked assorted mini pizzata

Sweet potato, manchego and corn empanada

Mini angus beef slider with homemade tomato relish *or* vegetarian pakora slider with raita dressing

Assorted sandwiches



## WEDDING MENU

### COLD CANAPÉS

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BBQ Peking duck, oriental pancake, hoi sin sauce and cucumber

Wild mushroom and pinenut arrancini, basil pesto

Thai beef skewers with coriander and toasted sesame

Smoked salmon and lemon ricotta on potato Blini

Vegetarian Vietnamese rice paper roll with nouc chum

Caramelized onion and goat cheese tartlet

Antipasto vegetable skewers with basil pesto

Spicy chilli prawn skewer with jalapeno

Bloody mary oyster shot *(gf/df)*

Sumac spiced scallop with chorizo & corn salsa *(gf/df)*

Cauliflower panna cotta with salmon pearls

### MINI SAVOURY CONES

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Smoked salmon tartar with pesto

Goat cheese and caramelised onions

Coriander chicken with chilli jam

Thai beef with red onion

Marinated mushroom and sundried tomato

### HOT CANAPÉS

---

Bacon mozzarella and egg tart

Tandorri chicken skewer with minted yoghurt

Lemon gras infused Chicken and lime meat ball

Beef burgundy pie topped with caramelised onions

Barramundi fish pie topped with green pea puree

Thai green Chicken curry puff with coriander

Moroccan lamb samosa with fig and tamarind

Crisp Cheeseburger spring roll

Beef black olive and potato empanada

Kattafi prawn skewer with chipotle mayo

Beef brisket croquette with harissa mayonnaise

### NOODLE BOXES

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Thai beef salad

Beer battered fish and chips

Spinach and ricotta gnocchi, confit cherry tomatoes

Lemon & pea risotto, poached prawns



# WEDDING MENU

## ENTRÉES

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### **Seafood tasting plate:**

Spiced scallop with citrus cilantro salsa, confit salmon with tomato and basil, Sydney rock oyster with wakame and lime aioli

### **Henrys tasting plate:**

Chicken liver parfait with calvados jelly, smoked chicken rillettes, spicy gazpacho

Braised Bangalow pork belly, pumpkin & bacon puree, spiced apple salsa

Beetroot cured salmon, fennel & watercress salad, capers, horseradish aioli

Salt & Szechuan pepper squid, Asian herbs, harissa aioli

Quinoa salad, radicchio, watercress, fennel, nashi pear, red wine vinaigrette

Beef tartare, watercress, costini, caper & mustard vinaigrette

## MAINS

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Five spice duck breast, pomme anna, braised savoy cabbage, crispy pancetta, chive bure blanc

Crispy skin salmon, pomme puree, lardons, crispy fried eschallots, baby leeks, horseradish cream sauce.

Roast barramundi, potato gnocchi, asparagus, champagne caviar sauce

Pumpkin & goats cheese ravioli, beurre noisette

Bangalow pork chop, parsnip puree, green beans, wild mushrooms & jus

Charcoal beef fillet, celeriac puree, English spinach, crispy kipfler potatoes & red wine jus



## WEDDING MENU

### DESSERT

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Fig crème Brule with Kahlua and popping candy

Warm chocolate lava pudding with sauce anglaise & mixed berry coulis

Dessert Opera: layers of chocolate & almond Genoese in between espresso infused cream

Lime ginger, milk chocolate crunch, lime jelly sphere

Individual cheese plates:

Australian cheeses dried fruit, truffle honey and lavosh crackers

### DESSERT PLATTERS PER TABLE

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Assorted mini boutique pastries (2 per guest )

Selection of Australian cheeses, dried fruits, mixed nuts, lavosh crackers





# WEDDING MENU

## SALADS

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BBQ Octopus salad with saffron potatoes

Farmhouse potato salad with pancetta and seeded mustard

Charred root vegetables salad with tahini dressing and toasted sesame

Glass noodle salad with Asian vegetable and fresh mint

Sweet potato, kale and couscous salad

Nutty rice salad with raisins, fresh vegetables soy honey dressing

Waldorf salad with spiced walnuts

Nicoise salad with black sesame

## SIDES

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House made butterspätzle

Aromatic steamed basmati rice

Crushed potatoes with black olive tapenade

Potato and zucchini gratin

Steamed seasonal vegetable with fresh herbs

Potato mash with charred sweet corn

## HOT

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Chicken cacciatore with black olives

Flat rice noodles with chicken or seafood

Sweet and sour pork with capsicum and pineapple

Slow cooked Lamb navarin with root vegetables

Blackened beef strips with shallot and ginger

Hungarian beef gulasch with sour cream and crisp parsley

Poached lemon chicken with spinach and tomato salsa

Chicken fricassee with mushroom and leek

Jambalaya rice with chicken chorizo and green peas

Steamed catch of the day



## FEAST MENU

Minimum 10 people.  
\$55 per person

*The coast is a gathering place for friends and family. A place where memories are made and seasoned with love. This menu is meant to be shared and enjoyed by all. You wont leave hungry!*

### TO START

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Henry's Charcuterie plate

Garlic cheese pizza's

### MAINS

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Three varieties of mains  
(your choice or let our chef's decide!) + Henry's famous pizzas to be placed in the middle of the table and enjoyed by all.