



HENRY'S  
*at The Coast*

1 Coast Hospital Road,  
Little Bay NSW 2036

# FUNCTION MENUS

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## CANAPÉ PACKAGES

Minimum 40 people, maximum 180 people.

### 5 CANAPÉS

\$30 per person

### 8 CANAPÉS

\$48 per person

### 12 CANAPÉS

\$72 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

\$50 per person

### 2 COURSE ALTERNATE

\$60 per person

### 3 COURSES

\$65 per person

### 3 COURSE ALTERNATE

\$75 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

### BBQ BUFFET

\$45 per person

### HENRY'S BUFFET

\$60 per person

### CARVERY BUFFET

\$65 per person

### BBQ BUFFET

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Freshly baked bread rolls and butter

Grain fed eye of Wagyu rump steak

Gourmet lamb and rosemary sausages

Spicy chicken wings

Onion rings

Seasonal garden salad with lemon dressing

Farmhouse potato salad with seeded mustard

### HENRY'S BUFFET

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Freshly baked bread rolls and butter

Spanish paella with local seafood and  
smoked paprika

Lemon and thyme chicken with couscous,  
pumpkin and spinach

Beef goulash with buttered spaetzle

Farmhouse potato salad with seeded mustard

Rocket and parmesan salad with aged balsamic

Sliced seasonal fruit

Chef's selection of desserts

### CARVERY BUFFET

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#### Choice of 2

Henry's porchetta with caraway cooking juices

Herb crusted beef sirloin with seeded mustard jus

Oven roasted chicken with thyme infused jus

Bourbon baked roast ham

#### Sides *(all included)*

Freshly baked bread rolls & butter

Mushroom and parmesan risotto

Roasted seasonal root vegetables

Greek salad with oregano dressing

Vine ripe tomato, bocconcini, basil, olive oil  
and aged balsamic reduction

Cesar salad with garlic crouton

Chef's selection of desserts

### EXTRAS

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Cooked prawn, cocktail sauce and oyster mignonette \$21pp

Henry's charcuterie platter \$14pp

Steamed corn on the cob \$6pp

Chargrilled sausages with caramelised onion \$8pp

Henry's gelati cart with assorted gelato and toppings \$6pp



## WAKE MENU

### OPTION 1

\$26 per person

### OPTION 2

\$30 per person

### OPTION 3

\$37 per person

### OPTION 1

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Freshly stone baked assorted mini pizzettas

Truffled wild mushroom arancini

Yakatori chicken skewer

Assorted triangle sandwiches

### OPTION 2

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Freshly stone baked assorted mini pizzettas

Moroccan lamb kofta with harissa mayonnaise

Beetroot and goat cheese arancini

Yakatori chicken skewer

Assorted triangle sandwiches

### OPTION 3

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Vegetarian rice paper roll with Asian dipping sauce

Salmon and dill frittata

Freshly stone baked assorted mini pizzettas

Prawn and chicken sui mai ginger soy

Mini angus beef slider with homemade tomato relish

Kale, onion and chick pea fritter

### ADD ON OPTION

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#### **10 serves per platter**

Seasonal fresh fruit platter \$75

Australian cheese platter \$150

Henry's charcuterie platter \$150

Assorted dessert platter \$100



## FEAST MENU

Minimum 10 people.  
\$60 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 pizzas

### MAINS

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Any three main meals from our à la carte restaurant menu

### DESSERT

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Assorted gelato from our cart