



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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Salmon gravlax and lemon ricotta blini

Open reuben with pastrami sourcroust in pumpernickle

Vegetarian Vietnamese rice paper rolls noccham dipping sauce

Compressed watermelon and torched Feta

Prawn and avocado cocktail on baby cos

Natural Pambula oyster with red wine mignonette

Goats cheese and beetroot pinwheel

Poached chicken on beetroot humus gremolata walnut bread

BBQ Peking duck oriental pancake, hoi sin sauce and cucumber

### PREMIUM CANAPES

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*Served on spoons. Premium canapés extra \$6.5 per person*

Seared scallop on cauliflower purée

Sliced roasted striploin on Paris mash and horseradish cream

Sundried tomato pesto chicken ballotine on creamy polenta

Glazed quail breast on warm lentil salad

King Fish ceviche

### HOT CANAPÉS

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Braised pork belly, spiced apple in a boa bun

Lemon grass infused chicken lime kofta

Chicken curry puffs mango chutney

Prawn and coriander spring roll

Kale and Spanish onion pakora with raita sauce

Beef burgundy mini pie

Black angus beef burger sliders

Pizza Romana

### SUBSTANTIAL CANAPES

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*Substantial canapés extra \$12.5 per person*

Seafood and chorizo paella

Flat head and chips

Braised lamb shoulder on bulgur pilaf

Austrian beef goulash with bread dumpling

Pumpkin and beetroot salad with goats' feta

Pesto chicken ballotine on soft polenta



## SIT DOWN MENU

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

### 2 COURSES

\$55 per person

### 2 COURSE ALTERNATE

\$65 per person

### 3 COURSES

\$70 per person

### 3 COURSE ALTERNATE

\$80 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

\$50 per person

### CARVERY BUFFET

\$75 per person

### HENRY'S FEAST

\$80 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

Chicken

Onion rings

Seasonal garden salad with lemon dressing

Farmhouse potato salad with seeded mustard

### 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

### HENRY'S FEAST

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#### Three Coarse Share Platter Feast

##### Entrée

*Choice of*

Charcuterie platter of cold meats, roasted  
Mediterranean vegetables, fresh and dried fruits  
and cheese.

*Or*

Seafood tasting platter with oysters, poached  
salmon and prawn cocktail.

Both served with garlic and cheese flat bread.

##### Mains

Barramundi on risotto primavera, rocket and  
fennel salad dressed with spinach sauce.

Eye fillet steak on sweet potato gratin, broccolini,  
Café de Paris butter topped with thyme jus.

Chicken Supreme, stuffed with apricot and  
macadamia nuts, topped with sauce soubise on  
potato rosti.

##### Dessert

Patters of Chef selection of desserts and gelato  
from the cart.



## WAKE MENU

### OPTION 1

\$28 per person

### OPTION 2

\$33 per person

### OPTION 3

\$41 per person

### OPTION 1

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Stone baked pizza romano

Tomato and basil arancini with pesto dipping sauce

Chicken, kebabs with avocado aioli

Assorted fresh sandwiches

### OPTION 2

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Stone baked pizza romano

Thai beef skewers and gremolata dipping sauce

Tomato and basil arancini with pesto dipping sauce

Southern chicken tenders and sriracha mayonnaise

Assorted fresh sandwiches

### OPTION 3

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Vegetarian rice paper rolls and Asian dipping sauce

Sweet-corn pancake topped with salmon mousse

Stone baked pizza romano

Mini beef sliders

Pakora with heirloom tomato chutney

Chicken, lime, lemon grass skewers and lime aioli dipping sauce

### ADD ON OPTION

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

Seasonal fresh fruit platter \$80

Australian cheese platter \$165

Henry's charcuterie platter \$165

Assorted dessert platter \$110



## FEAST MENU

Minimum 10 people.  
\$66 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