



1 Coast Hospital Road,
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FUNCTION MENUS

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CANAPÉ PACKAGES

Minimum 40 people, maximum 180 people.

5 CANAPÉS

\$35 per person

8 CANAPÉS

\$52 per person

12 CANAPÉS

\$78 per person

COLD CANAPÉS

Sesame seed tuna, wasabi cream and seaweed

Beef crostini with horseradish cream

Beetroot crostini, whipped goat cheese, mixed greens and lemon dressing

Bocconcini, melon, prociutto skewer

Sydney rock oysters with moscato lemon jelly

HOT CANAPÉS

Crispy pork belly, hoisin, cucumber, shallot in boa bun

Pizza Romana

Black angus beef sliders

Prawn and coriander spring rolls

Cabbage and spinach fritters with raita and tomato chutney

SUBSTANTIAL CANAPE

Substantial canapés extra \$12.5 per person

Prawn and chorizo paella

Flathead and chips

Noodle box with mushrooms, bok choy and a ginger sesame oil dressing

Lamb cutlet lollipop with tomato salsa

Beef tenderloin, mushroom fricassee jus



SIT DOWN MENU

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

2 COURSES
\$60 per person

**2 COURSE
ALTERNATE**
\$70 per person

3 COURSES
\$75 per person

**3 COURSE
ALTERNATE**
\$85 per person

ENTRÉES

Salt baked beetroot, goat cheese, beetroot reduction on mixed greens

Pepper crusted beef carpaccio, truffle paste, parmesan rocket salad

Seared haloumi, caponata, basil pesto dressing

Spinach and ricotta ravioli with pine nut and burnt butter

Butterflied tiger prawns, garlic butter and rocket

Trio of bruschetta: tomato and basil with balsamic reduction; ocean trout with fried capers and horseradish cream; and diced beef with truffle paste and aoili

Cauliflower steak, hummas, chickpea and parsley salad with lemon dressing

Charcoal sirloin, mushroom medley in XO sauce, black vinegar beef jus

Roasted chicken Maryland, baby cos salad with macadamia romesco sauce

DESSERTS

Creme brulee with biscotti biscuits

Cheese plate: selection of cheeses, dried fruits, quince paste and crackers

Chocolate and caramel tart, whipped cream and strawberries

Vanilla panna cotta, berry granita, crumbed amaretto biscuits

Creme caramel: egg custard, bitter caramel, orange segment and whipped cream

MAINS

Pork cutlet marinated in spice and sweet soy with charred greens

Pan fried barramundi, beurre blanc sauce, sautéed asparagus and black caviar

Charcoal half spatchcock with za'atar lemon, roasted rosemary and garlic chat potatoes



FEAST MENU

Minimum 10 people.
\$71 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

Henry's Charcuterie plate

Garlic cheese pizzas

MAINS

Any three main meals from our à la carte restaurant menu

DESSERT

Assorted gelato from our cart