

HYDE
PERTH KITCHEN
+ COCKTAILS

EVENTS MENUS
2020

CANAPES

3 Canapés \$15pp | 6 Canapés \$28pp | 8 Canapés \$36pp |
10 Canapés \$44pp
Minimum 20 guests

HOT

Prawns

Tempura prawns, hummus, yuzu salsa

Pulled pork

Pickled daikon, lotus roots, fermented chilli

Chicken satay's GF

Peanut sauce

Salt and pepper squid GF

Asian slaw, charred pineapple, peanuts

Crispy tofu V

Charcoal buns, pickled daikon, jalapeño cream

Teriyaki sweet potato GF, VGO

Sweet potato, cauliflower, kimchi

DESSERTS

| \$5 each per person |

Warm chocolate brownie GF, V

Citrus tart V

COLD

Oysters GF

Natural, Japanese mignonette, sweet chilli gin coriander

Guacamame GF, VGO

Served on purple tortilla chips

Salmon

Mushroom XO, tomatoes, furikake, warm ponzu

Beef tataki GF

Sesame, pickled daikon, shiso

LARGER

Chorizo | \$8pp

Soft bun, chorizo, kimchi, salsa verde, potato crisps

Fish & Chips | \$8pp

Beer battered, tartare sauce

Arancini balls V | \$8pp

Semi dried tomato and mushroom, rocket, macadamia pesto

Pizzas | \$9pp

Margherita (V), chicken & bacon, sausage & pepper or slow cooked pork

** All dietaries will be catered to

**Menu subject to change without notice

GF - Gluten Free | GFO - Gluten Free Option |

V - Vegetarian | VGO - Vegan Option

GRAZING BOARD

\$100 per board | feeds 10 people

Sourdough bread VG
Grissini sticks VG

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Margaret River cheddar GF,V
King Island Roaring Forties Blue Cheese GF,V
Margaret River Brie GF,V

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Prosciutto GF
Salami GF
Char grilled chorizo GF

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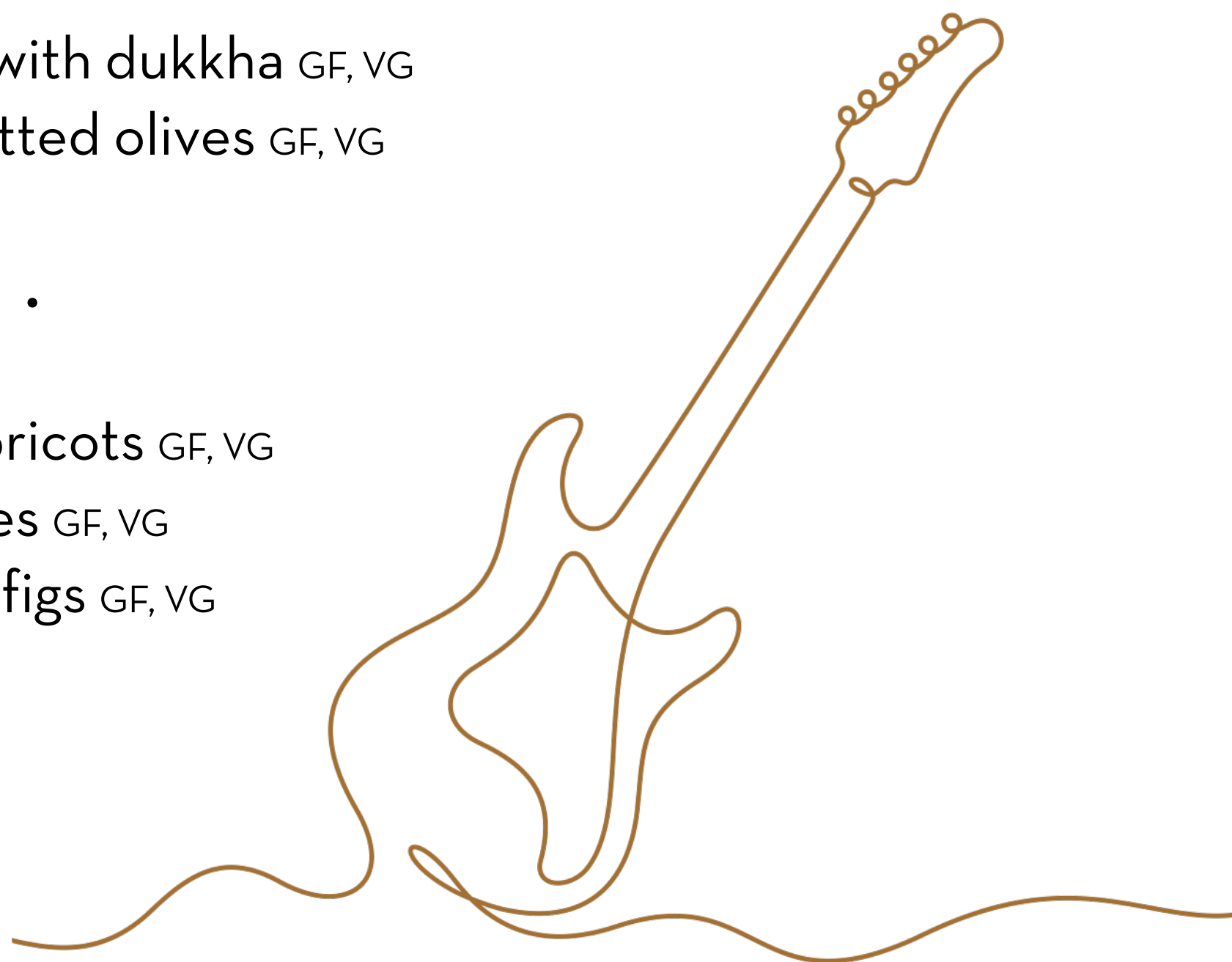
Red seedless grapes GF, VG
Green seedless grapes GF, VG
Blueberries GF, VG
Watermelon GF, VG

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Roasted nuts with dukkha GF, VG
Marinated pitted olives GF, VG

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Dried apricots GF, VG
Dates GF, VG
Dried figs GF, VG



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HYDE

PERTH KITCHEN + COCKTAILS

SET MENU

2 course | \$50pp

3 course | \$65pp

Minimum 20 guests

TO START

Choose one of the below

Smokey pulled beef brisket bao bun (3)

Chipotle mayo & guacamole

Lamb koftas (3)

Lemon, yoghurt & parsley dressing

Semi dried tomato and mushroom arancini (3) GF, V

Rocket & macadamia pesto

SIDES TO SHARE

Roasted sweet potato GF, VGO

Cauliflower & kimchi

Broccolini GF, VGO

Mushroom XO, garlic & chilli oil

MAINS

Choose one of the below

HYDE-Ration Salad GF, VGO

Lettuce, cucumber, kale, carrot, pear, green onions, coriander, radish sprout, kimchi, boiled egg, soba noodles, fried shallots & crushed nuts

Lemon ricotta linguine V

Fresh basil, red pepper strips & lemon zest

Fish & Chips

Beer battered or grilled, tartare sauce & dressed leaves

Warm marinated chicken breast salad GF

Fresh lemon, soy, balsamic, pumpkin, pine nuts, Parmesan rocket & baby spinach

Beef fillet (200gm)

Buttered potato puree, broccolini & slow roasted cherry tomatoes

TO FINISH

Choose one of the below

Warm chocolate brownie GF, V

Vanilla bean ice cream & blueberry compote

Citrus tart V

Coconut sorbet & strawberry powder



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