

HYDE
PERTH KITCHEN
+ COCKTAILS

EVENTS MENUS
2020

Canapés

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 GF

Peanut sauce

Salt & pepper squid GF

Asian slaw, charred pineapple, peanuts

Crispy tofu V

Charcoal buns, pickled daikon, jalapeño cream

Pulled pork sliders

Asian slaw, jalapeño relish, aioli

DESSERTS

Filled doughnuts | \$3.5pp V

Caramel + honeycomb, choc + hazelnut, milk dark choc, raspberry + vanilla, caramel, choc, glazed, red cookies, strawberry

Doughnut holes | \$3pp V

Apple, caramel, passionfruit, mixed berry, caramel

Mini gelato cones (min 50) | \$5pp V

Vanilla, chocolate, hazelnut, lemon, strawberry, mango

COLD

Oysters GF

Natural, Japanese mignonette, sweet chilli gin coriander

Guacamame GF, VGO

Served on purple tortilla chips

Salmon

Mushroom XO, wakame sea-weed salad, furikake, warm ponzu

Beef tataki GF

Sesame, pickled daikon, shiso

LARGER

Chorizo | \$8pp

Soft bun, chorizo, kimchi, salsa verde

Panko crumbed whiting | \$8pp

Chips, tartare sauce

Arancini balls | \$8pp

Mushroom V Porcini, shiitake, field, champignon

Five Cheese V Cheddar, mozzarella, parmesan, ricotta, romano cheese

Meat ragù Harvey beef ragù, mozzarella

Pizzas GFA | \$9pp

Margherita V

Aubergine parmigiana V

Chicken & sweet potato

Double pepperoni

Bulgogi beef

** All dietaries will be catered to

**Menu subject to change without notice

GF - Gluten Free | GFA - Gluten Free Available |

V - Vegetarian | VGO - Vegan Option

EST. 2005

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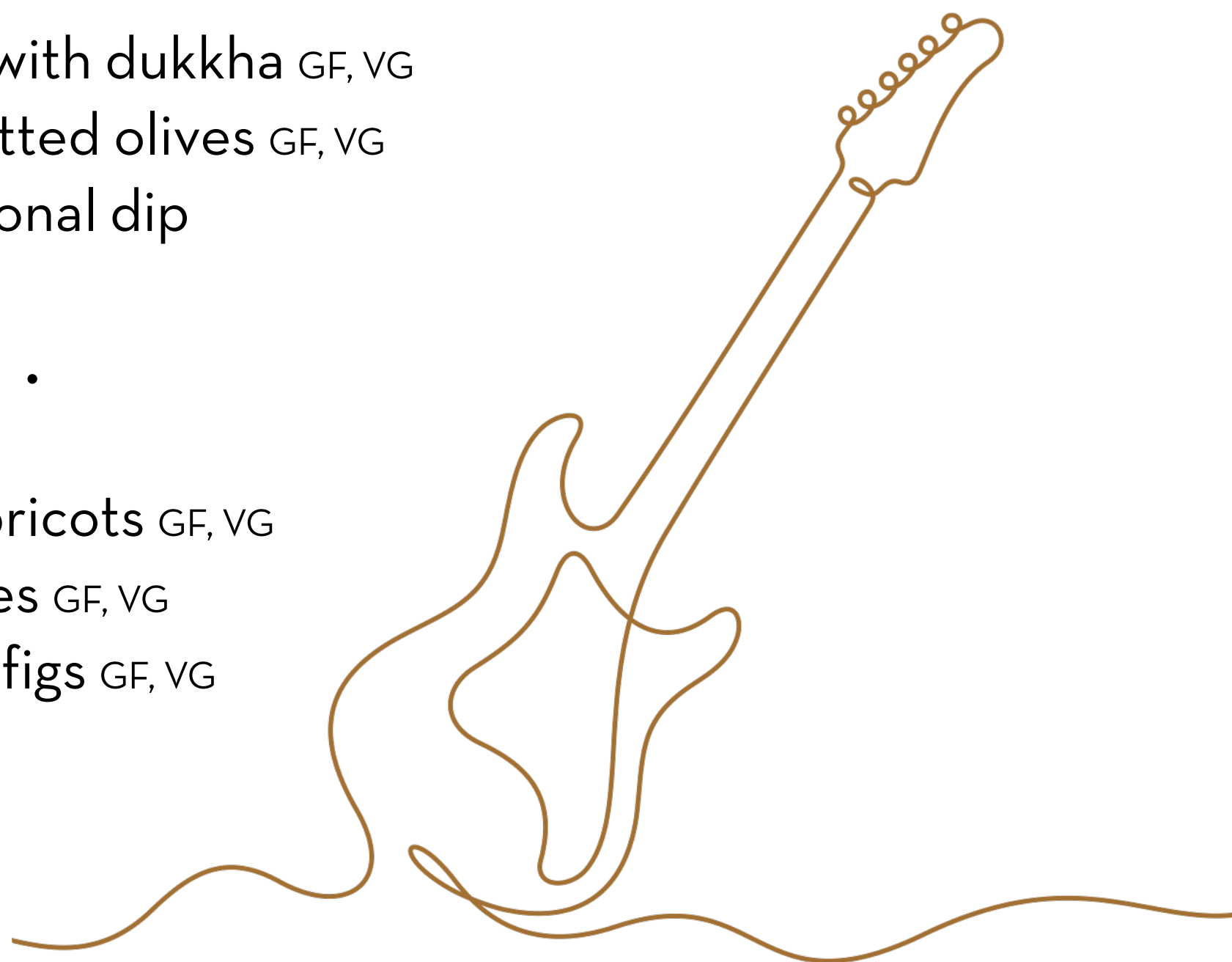
Red seedless grapes GF, VG
Green seedless grapes GF, VG
Blueberries GF, VG
Watermelon GF, VG

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

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



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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 haloumi koftas (2)

Tzatziki dressing

Five cheese arancini (3) V

Cheddar, mozzarella, parmesan, ricotta & romano cheese

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 GFA, V, VGO

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

Lemon ricotta linguine V, GFA

Fresh basil, red pepper strips & lemon zest

Pan fried salmon GF

Crushed chat potato cake, kale, preserved lemon, caper butter, mint & fennel

Warm marinated chicken breast salad GF

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

Beef fillet (200gm)

Kalamata olives, courgette, swiss chard, roasted beetroot, veal glaze & pesto

TO FINISH

Choose one of the below

Oreo cheesecake V

Berry compote & double chocolate ice cream

Citrus tart V

Coconut sorbet & strawberry powder



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