

DROP OFF MENU – ELITE CHEFS SYDNEY

Delivery \$50

Minimum spend \$365

Grazing Boxes

10 people per platter

- COLD

Black Angus beef carpaccio Swiss brown mushroom, wild rocket, Caper aioli, pecorino \$127(GF)

Tasmanian cold smoked salmon, pickled red onion, radish, capers, horseradish cream \$135(GF)

Poached Queensland tiger prawns, ruby grapefruit, celeriac, butter lettuce, citrus mayonnaise \$142(GF)

Sumac spiced roast free-range chicken sweetcorn, wild rocket, Harissa spiked yoghurt \$127(GF)

Grazing selection of cured and smoked meats, Local and imported cheeses, olives, grilled vegetables house made chutneys, flatbreads \$170

Vegetarian grazing selection of grilled Mediterranean style vegetables pickled artichokes

marinated olives selection of local and imported cheeses house made chutney, flat breads \$127(v)
(Vegan on request)

Raw vegetables, Hummus, spiced eggplant dip, Harissa spiked yoghurt dip, flat breads \$120(V)
(Ve-

gan)

Seasonal fruit platter \$127

Grazing Boxes - WARM

8 hour slow cooked lamb shoulder, pomegranate molasses, kale, pearl couscous \$142

Pan seared king salmon, baby spinach, spiced chickpeas, lemon cucumber yoghurt \$135(GF)

Roasted Black Angus sirloin, local mushrooms, salsa verde \$135(GF)

Moroccan spice vegetables chermoula, cucumber raita \$127(V)(Vegan on request)

Thyme and garlic roasted new potatoes \$90(v)(Vegan on request)

Spiced roasted heirloom carrots, feta, crispy onion \$90(v)(Vegan on request)

Salad Boxes \$120

All can be made GF,Vegan on request

Orecchiette salad, broccolini, baby peas, feta, shaved zucchini, lemon, Aleppo chilli flakes Truss tomato medley, buffalo mozzarella, salsa verde

Spiced chicken Caesar, aged parmesan crisps, soft boiled eggs

Just cheese - wide selection of both local and imported cheeses with various breads and classic ac-

companiments \$125(v)

Slow-roasted spiced cauliflower, chickpeas, baby kale, toasted pumpkin seeds, raita,

Moroccan roasted vegetables, Israeli cous cous, lemon and olive oil dressing, goats feta New

season baby potato salad, shallots, kale, seeded mustard dressing

Mixed green leaves, shaved radish, red onion, apple cider dressing \$120

Sandwiches /wraps/rolls Boxes \$10 each

Minimum 12 sandwiches \$120

GF,Vegan can be made on request

Double smoked ham, seeded mustard, aged cheddar sandwich

Black Angus roast beef, truss tomato, mixed leaves, Dijon mustard, aged cheddar sandwich Free range chicken, celery heart, cucumber, for Paprika mayonnaise, mini roll

Hot salami, Swiss cheese, truss tomato, aioli, mini roll Falafel, spiced pumpkin, baby spinach wrap

Roast turkey, wild rocket, brie cheese, cranberry wrap

Bread box – selection of sourdoughs, baguettes, soft white and grainy breads, cultured butter \$45

Seafood and sushi boxes

GF on request

Peeled QLD tiger prawns Cocktail sauce aioli \$217

Mixed platter of peeled QLD tiger prawns, shucked Sydney Rock oysters apple cider dressing, cock- tail sauce, aioli \$217

Shucked Sydney rock oysters, cucumber apple cider dressing \$176

Yellowfin tuna carpaccio, black olives, cherry tomato, caper, lemon \$174

Sushi selection with Japanese condiments pickled ginger and seaweed \$160

King Tasmanian salmon Poke,Japanese pickles,nori,edamame,coriander \$140 Sashimi selection, yellowfin tuna, Atlantic salmon, South Australian kingfish \$174 South Australian Kingfish Ceviche, cucumber, radish, lime 140

Dessert boxes

all (v)

\$46 per 12 each

Dark chocolate brownies chocolate mousse, strawberry(GF on request) Mini carrot and walnut cake with cream cheese icing

Vanilla bean cheesecake with crumble

Lemon, meringue, blueberry tart

Dark chocolate and salt caramel tart

Pannacotta, berry compote, vanilla bean crumble pots (GF) Triple-cream brie, sour cherry tart