



Cocktail Parties: For venues with limited heating on site.

UNSW External :

“This award-winning caterer sets the standard, matching imaginative food to the mood.”
the (sydney) magazine, The Sydney Morning Herald

Guide to menus

The menus that follow are samples, our menu changes seasonally to ensure variety, seasonality and sustainability.

The menu available for your event will be dependent on the facilities in the venue you have selected.

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All prices include Gastronomy’s discount to UNSW and are GST exclusive.

These are the prices that will be journaled to your cost code/account.

Sunday and public holiday prices will be quoted separately including surcharge

The Gold Menu – Relaxed finger food options

5 pieces per person, select 3 items, \$18.75
6 pieces per person, select 4 items, \$22.10
7.5 pieces per person, select 5 items, \$26.75
10 pieces per person, select 6 items, \$34.80

Hot

Salt and chilli squid, coriander and red chilli
Mushroom and carrot gow gee with light soy (v)
"Lord of the fries" - crispy smashed chats with roast garlic mayonnaise (v, gf)
Vegetarian spring rolls with chilli hoi sin sauce and soy dipping sauce (v)
Mini rosemary and parsley veal schnitzels with roast garlic mayonnaise
Three cheese arancini – (v)
Steamed mini pork buns
Vegetarian gow gee served on a Chinese spoon with black vinegar and chilli – (v)
Crab and spinach siu mai served with a Japanese lance

Cold

Mini quiche with either: Leek and gruyere (v) or Spinach and parmesan (v) or Smoked salmon and grated zucchini or Smoky bacon and onion or Pumpkin and ricotta (v)
Baby smoked salmon and green shallot frittata with sour cream (gf)
Festive salmon whirl - smoked salmon, cream cheese and dill in crepe
Smoked salmon and avocado sushi stacks (gf)
Puff pastry layered with fetta, cashew nuts and caramelised onion (v)
Sweet potato fritters, Greek yoghurt dip (v)
Crushed potato, olive and chive galette with onion and crème fraiche (v)
Stuffed vine leaf, olive and semi dried tomato skewer (vegan, gf)
Provolone, semi dried tomato and artichoke Spanish potato omelette (tortilla) (v, gf)
Indian spiced nuts, crispy pappadums and cucumber, yoghurt, mint and green chilli (v)
Watermelon, Bresaola, black pepper and basil skewer (gf)
Roast capsicum, chorizo, olive and parsley Spanish potato omelette (tortilla) (gf)
Bruschetta with either: Roma tomato and fresh basil (v) or Ricotta, crushed pea, mint, chilli and lemon (v) or Crushed eggplant, tahini and pomegranate (v)
Selection of nori rolls with Ponzu sauce, either: Fried tofu and pickled Japanese vegetables, wasabi cabbage slaw (v, gf) or Teriyaki chicken (gf) or Tempura prawn or Salmon and avocado (gf) or Cooked tuna and cucumber (gf)
Finger sandwich filled with either: Double smoked ham, mustard, cheddar and sprouts or Roast chicken, fresh herbs and mayonnaise or Peppered egg and mayonnaise (v) or Cucumber and watercress with butter (v)
Mini knot roll filled with either: Smoked chicken and avocado or Rare roast beef, Dijonnaise and snowpea sprouts or Smoked salmon, cream cheese and dill or "Antipasto" - chargrilled red pepper, chargrilled zucchini, chargrilled eggplant, pesto and Brie (v)

The Premium Menu

1 hour of food service (6 canapés per person, 6 varieties), \$33.90 per person
1.5 hours of food service (9 canapés per person, 6 varieties), \$41.40 per person
2 hours of food service (12 canapés per person, 9 varieties), \$49.05 per person

Sample menu 1 - based on 1-hour food service

Mini King crab sandwich with broccolini and red capsicum rouille
Vitello Tonnato - rare roast veal and tuna caper mayonnaise served on witlof
Soft goat's curd and rocket pesto on savoury crostoli, quince jelly
Asparagus spears with wasabi, black and white sesame coating
Deep-fried quail with garlic and peppercorns
Marinated artichoke fried in parmesan, sage and rosemary crust

Sample menu 2 - based on 2 hours' food service

Freshly shucked oysters with lemongrass and ginger jelly, crispy shallots
Snapper quenelle, Sauvignon Blanc beurre blanc and salmon caviar
Pan-fried king prawn with hoi sin, chilli and crushed peanut sauce

Honey and star anise BBQ quail, coriander and snowpea sprouts in a rice paper roll
Shredded chicken tartlet with cucumber, sesame, sichuan, black and red peppers
Bruschetta with mascarpone and prosciutto
Beetroot and goat cheese mille feuille on crispy baguette with baby rocket and walnut oil
Pickled Asian mushroom salad with cucumber and crispy shallot on lotus chips
Arancini of forest mushrooms and white truffle oil

Other options

Add dessert canapés \$3.50 per person
Add a little glass dessert \$8.30 per person

Dessert canapés

Blood orange profiterole with pistachio cream
Peanut butter mousse and milk chocolate lollipops
Sour cherry cake domes with cream cheese glaze
Raspberry and chocolate meringue pie
Petit carrot cake with cream cheese glaze and crystallized walnuts

Little glass desserts

Coconut, rhubarb and white chocolate trifle
Five textures of chocolate
Honey jumble – layers of honey cake with mascarpone, crunchy honey crumble and honeycomb
Summer berry pudding
Rich Belgian chocolate mousse topped with Iranian fairy floss

Grazing platters

\$12.65 per person

Antipasto of shaved prosciutto and salami, roasted and grilled vegetables, queen green olives, basil pesto and sliced sourdough bread

or

Mezze platter - chargrilled chorizo, handmade felafel, black olives marinated in bay leaf and chilli, marinated fetta, hommos dusted with sumac, babaganoush, oven crisp flatbreads with thyme and sesame

or

Duck liver parfait with port, rosemary and quince jelly, sourdough baguette croutons, pickled cornichons and balsamic onions

Beverage packages

House package

Tesabella NV Sparkling Chardonnay Pinot Noir
Kudos Sauvignon Blanc
Kudos Cabernet Sauvignon
Local and light beers
Orange juice, soft drinks, mineral water

Premium package

Croser NV

Cherubino Pedestal Sauvignon Blanc Semillon
Bests Bin 1 Shiraz
James Boags and Cascade Light
Orange juice, soft drinks and mineral water

	House	Premium	Soft drinks only
1 hour	\$16.05	\$28.45	\$12.15
1.5 hours	\$19.90	\$32.85	\$14.65
2 hour	\$23.75	\$36.40	\$16.85
2.5 hours	\$27.30	\$40.00	\$18.25
3 hour	\$30.90	\$43.60	\$19.65
3.5 hours	\$33.90	\$46.85	~
4 hour	\$37.25	\$50.45	~
Per hour after 4	\$8.90	\$9.95	~

What do we do with surplus food?

Gastronomy supports OzHarvest and Gastronomy Director Miccal Cummins is an OzHarvest ambassador.

Once our functions and events are finished, OzHarvest collect any excess fresh food and deliver it to charities which support the disadvantaged and at risk communities in Sydney



Gastronomy is the proud recipient of an UNSW Environmental Achievement & Leadership Awards, which recognises outstanding environmental initiative.

