



GRAND
DESIGN

AUTUMN & WINTER MENU 2019

About RA

Restaurant Associates is a team of world-class professionals with an enviable track record. We are at our best at the delicate intersection of ingenuity, process, creativity and pragmatism - quietly and seamlessly serving up “sensational”, and doing so in the spirit of real collaboration and operational excellence. When success is your only option, Restaurant Associates has the talent, resources, experience and global track record to inspire your absolute confidence.

Our award-winning chefs, led by culinary creative director Leo Gstrein (National Executive Chef) and Karina Kidd (Sydney Town Hall Head Chef), create exquisite and memorable culinary experiences for leading corporations and iconic venues across Australia. From grand gala events to private dinners, conferences, or sophisticated functions, we are sensitive to the unique considerations of your event.

Immersed in the global food culture, RA enjoys long-standing creative partnerships with world-renowned celebrity chefs so guests at any of our tables get the best of emerging food trends as well as impeccably crafted well-loved classics.

In keeping with this vision and in order to show our commitment and innovation to this program with our key partners, Restaurant Associates has designed a menu that is locally sourced, ethical, organic, non-GM (genetically modified) and seasonal wherever possible. By working closely with each client, Restaurant Associates strives to deliver outstanding, memorable events in one of Sydney’s most historic, iconic and sustainable venues.



“ Food passion goes beyond creativity and innovation, it's about getting back to basics; seeking out those who grow, and craft, and provide with heart and soul, and their commitment to look after the earth that feeds us.

KARINA KIDD





1. Conferences & Coffee Breaks

Morning or afternoon. Small or large. We are here to cater for every style of conferences and events

2. Breakfast

Hot or cold, simple or deluxe, we can provide flavorsome and nourishing breakfasts for crowds big and small

3. Canapes & Grazing

Are you looking for something classic or creative? Utilize our experience to create moments of perfection with every mouthful.

4. Plated Meals

There are few pleasures greater than sitting down to a finely crafted and impeccably executed meal

5. Beverages & Retail Bar

A package or a pop up bar. Wines or cocktails. We will assist you tailor your beverage offering to meet the personalities, palate and preferences of your guests.

Contents.....RA



Conferences &
Coffee Breaks

Conference Package \$ 89

(Min. 60 pax inclusive labour)

All day including Lunch

Fresh whole seasonal fruits

Chilled juices

Filtered coffee by 'The Grounds of Alexandria'

T2 herbal infusions

Includes:

Pumpkin and feta arancini with garlic aioli (V, GF)

Selection of mini sausage rolls (1 pp)

Cheese cake (1pp)

Chocolate delice (1 pp)

Morning Tea

Fresh baked mini Danish pastries (1 pp)

House made fruit and yoghurt pots with honey granola (1 pp)

Mini savoury farmhouse quiches (1 pp)

HOT ITEMS

Sliders

Select three:

Wagyu beef, cheese, caramelized onion

Peri Peri chicken, cheese, cabbage slaw

Mac and cheese, smoked paprika mayo (V)

Mini Hot Dogs

Chicken and rosemary sausage, onion, herb mayo

Char grilled eggplant, dukkha, basil pesto (V)

Mini Open Bun

Pulled pork, smoked mayo

Beef brisket, chimichurri sauce

Chickpea falafel, cucumber, coriander (V)

Afternoon Tea

SELECT THREE

Macaroons (1 pp)

Doughnuts (1 pp)

Lamington (1 pp)

Mini chocolate brownies (GF)

CHEF'S SALAD BAR *Select two:*

Brown rice salad, Kent pumpkin, Persian feta, toasted almonds

Mixed leaf salad, heirloom tomatoes, bocconcini

Pearl couscous, roasted capsicum, olives, gold raisin, goats curd, pomegranate

Pasta salad, lemon mayo, shredded chicken, sundried tomato, bulls blood chard



Savoury \$ 6.50

- Selection of mini sausage rolls
- Selection of mini pies
- Pumpkin and feta arancini with garlic aioli
- Smoked salmon blini
- Rice paper rolls, soy sauce
- Sushi, ginger, and wasabi

Sweet \$ 5.50

- Homemade fruit compote, yoghurt, and granola pot
- Rice bubbles, peanut butter, organic honey
- Mini soft center muffins
- Mini macarons
- Mini friands
- Mini lamingtons
- Scones, jam and cream
- Vanilla slice **GF**
- Coffee walnut crumble

Drinks

- All day tea, coffee, and juice replenishment \$ 25.00
- Filtered coffee by 'The Grounds of Alexandria' & T2 Herbal Infusions \$ 5.00
- Espresso Coffee cart by 'The Grounds of Alexandria' \$ 6.00
- Selection of chilled juices \$ 5.00
- Selection of seasonal fruit presse \$ 4.00
- Selection of soft drinks \$ 5.00
- Mineral water \$ 5.00

Coffee Breaks..... RA

Breakfast



Continental Breakfast \$ 37.5

Mini Warm Breakfast Quiche (1 pp)

House made fruit and yoghurt pots with honey granola (1 pp)

Fresh baked mini Danish pastries (1 pp)

House baked mini muffins with soft center (1 pp)

Lactose free macadamia nut porridge (1 pp)

Whole seasonal orchard fruits

Chilled juices

Filtered Coffee by 'The Grounds of Alexandria' and T2 herbal infusions

Networking Breakfast \$ 45

SELECT 2 *(served in our selection of mixed rolls)*

Pork chipolata: burnt onion, tomato chutney (served warm)

Leg ham: Swiss cheese, vine ripened tomato, seeded mustard (served warm)

Scrambled egg, grilled tomato, parmesan and rocket (served warm)

Smoked salmon: dill, crème fraiche (served cold)

Baked mushroom, haloumi, wilted baby spinach, pesto (served cold)

SELECT 3

Mini fruit crumble (1 pp)

Yoghurt pots with honey granola (1 pp)

Mini warm breakfast quiches (1 pp)

Mini muffins with soft center (1 pp)

Fresh baked mini Danish pastries (1 pp)

INCLUDES

Whole seasonal orchard fruits

Chilled juices

Filtered Coffee by 'The Grounds of Alexandria' and T2 herbal infusions



Plated Breakfast \$ 49

INCLUDES *(on table served as 10s)*

Breads, butters, and spreads

House made fruit and yoghurt pots with honey granola (1 pp) (GF)

Mini muffins with soft center (1 pp)

Freshly baked mini Danish pastries & croissant selection (1 pp)

House made spreads

Chilled juices

Filtered Coffee by 'The Grounds of Alexandria' and T2 herbal infusion

SELECT 1

Scrambled eggs, sautéed mushrooms, grilled tomato, spinach (V)

Leg ham and cheese omelette with wilted spinach

Smoked salmon and potato omelette with crème fraiche and chives

Buttermilk pancakes, with maple syrup and mixed berry compote (V)

Fried eggs with bacon, lamb sausage, and potato rosti



Canapés &
Grazing

Small Bites

Cold Bites \$6.50 per item

Sydney Rock oyster, compressed cucumber, citrus pearls (GF, DF)

Smoked ham hock, croutons, wholegrain mustard, apple, chive

Ceviche of kingfish, jalapenos, crème fraiche, charcoaled shell

Angus beef cheek, truffle, red onion jam, micro shiso

Bitter chocolate macaroon, spiced beetroot puree, goat's curd, sumac (V)

Wood smoked salmon, sour cream, potato blini, avruga caviar, dill

Confit potato chip, Taramasalata, salt and malt vinegar powder, fennel

Hot Bites \$6.50 per item

Poached Tiger prawn, beurre noisette, caper, lemon (GF)

Kent pumpkin Arancini, parmesan, confit garlic mayo (GF, V)

Port Lincoln whiting, horseradish puree, parsley oil, kataifi pastry (GF)

Gourmet mini pies, smashed bush tomato chutney

Cheese burger spring roll, pickles

Pork and fennel sausage roll, native pepper

Triple cheese potato croquette, curry aioli (GF, V)

Buttermilk chicken lollipop, smoked paprika, sesame seed (GF)





Large Bites

\$ 9.50 per item

Petuna Ocean trout, shellfish fondue, saffron potato dill (GF)
Braised broccoli, buttermilk, roasted almonds salsa Verdi (V)
Corn fed chicken, jams, couscous, macadamia, mint (GF)

Slider

Wagyu beef, cheese, pickle, sliders
Peri peri chicken slider cabbage slaw
Mac and cheese sliders (V)

Mini hot dog

Chicken and rosemary, sausages, milk bun
Char grilled eggplant, dukkha, basil pesto, milk bun (V)

Steamed bun

Open steamed bun, pulled pork, smoked mayo,
Beef brisket, chimichurri sauce open steamed bun
Chickpea falafel, cucumber, coriander (V)

Sweet Bites

\$ 5.50 per item

Honey vanilla crème Brulee, Shortbread tartlet
Mini chocolate fondant, cherry, walnut praline power
Apple curd, wattle seed coffee, custard, mini cone
Assorted mini macarons
Soft centered doughnuts
Spiced caramel mud cake, cream cheese, pecans
Mini cannoli, mascarpone, orange, pistachio brittle

Grazing Station

BREAD AND DIPS \$10 per person

Selection artisan bread with wood smoked eggplant dip, beetroot balsamic dip, and chickpea and paprika dip

AUSTRALIAN CHEESE \$20 per person

Premium Australian cheeses with Lavosh, quince paste, truffle honey, grapes
Served across rustic wooden bar with condiments and produce

CHARCUTERIE \$20 per person

Selection of cured meats, terrine, pickles, mustards

SUSHI BAR \$20 per person

Themed sushi bar with a selection of premium maki and nigiri

GOURMET PIE, AND LIQUOR \$15 per person

Chicken & leek, Aussie beef, and Spinach & mushroom

LOADED MASH \$ 20 per person

Pulled pork, dukkha spice, harrisa

Wagyu braised beef, field mushroom, Guinness liquor

Roasted tomato, olive, basil, parmesan

CHERRY WOODED SMOKED BEEF BRISKET BAR \$ 20 per person

Soft milk buns, mustards, swiss cheese, pickles

CAVIAR & BLINIS \$25 per person

Fresh savoury blinis, crème fraiche and various fish roes served across a shaved, lit, ice well.
Add Oscietra caviar and a glass of Bollinger (\$40 per person supplement)

PORT & LAMINGTON BAR \$20 per person

Selection of chocolate and inside out lamingtons on trolleys with Tokay & Muscat

SUPPER CLUB CAR \$20 per person

A variety of after drinks for the grown-ups with a set up coffee bar by the grounds
Espresso Martini, Sauterns & Affogato with choice of Baileys, Frangelico or Kahlua. Served with biscotti

DESSERT STATION \$25 per person

Choice of 5 Chef Specialty sweet bites
Includes chef themed station



Plated
Meals

Plated Menu



Two Course - \$85

Three Course - \$105

Includes set courses, artisan rolls, white table linen, cutlery, crockery, T2 Tea and filtered coffee by The Grounds

Alternate courses at \$2.50 pp per course

Include a coffee bar by The Grounds at \$6.00 pp



Starter

Petuna Ocean trout, cubed potato, Ponzi mayo, avruga caviar, puffed grains (DF)

Grain feed beef striploin, yams, caper, oyster mushroom pickle, kale (GF)

Corn fed chicken breast, Jerusalem artichoke, shallot, katifi pastry

Scallops (MSC) carrot juice, pickled onion, radish, dill (GF)

Smoked Duck breast, sweetcorn, silken tofu, Jamon crumb, rice paper

Braised pork belly, fig puree, tea soaked prunes, crispy skin, jus (GF,DF)

Main

Humpty doo barramundi, white bean cassoulet, mussels, rye crumbs, tarragon Verdi (DF)

Flinders Island lamb shoulder, polenta, green olive, red current, pine nuts, red wine jus

Southern highland chicken, cracked wheat, Kent pumpkin, petites seed, rosemary jus

Slow cooked Berkshire pork neck, celeriac puree, brunt parsnip, spiced apple chutney, thyme jus (GF)

Angus beef cheeks, chickpeas, tahini, pomegranate, raisin, herb bulgur wheat

Ora king salmon, beetroot, horseradish green beans, lemon thyme volute (GF)

Black Angus beef tenderloin, olive oil mash, mushroom chestnut duxelle,
wilted greens, bone marrow butter, jus (GF) \$ 5 supplement

Something on the Side \$5 pp or 2 for \$8 pp

Mixed leaf salad, sherry vinaigrette (GF, V)

Green beans, fermented black bean, sesame oil (GF, V)

Baby potatoes, garlic and herb butter (GF, V)



Vegetarian Menu

Starter

Salted baked beetroot, horseradish, sourdough, pine nut, balsamic glaze (GF, V)

Roast Kent pumpkin, petite seed, dukkha, cottage chesses, honey (GF, V)

Wood smoked zucchini, crème fraiche, pickled wild mushroom, chive (GF, V)

Silken tofu, wasabi, soba noodle, vegetable broth, lemongrass, shiso (GF, V)

Jerusalem artichoke volute, fondant, truffle, sour cream, walnut, watercress (GF, V)

Main

Field mushroom risotto, parmesan, sage, toasted almonds (GF, V)

Potato gnocchi, spiced carrot puree, pearl cocktail onion, kale (GF, V)

Curried cauliflower, butter milk, hazelnut, mint, salsa Verdi (GF, V)

Char grilled eggplant, couscous, herb crumb, lemon yogurt (V)

Spinach, ricotta ravioli, butternut squash textures, saffron volute (V)

Something on the Side \$5 pp or 2 for \$8 pp

Paris mash

Green beans, burnt butter, toasted almonds

Mixed leaf salad, chardonnay dressing

Sweet

Valrhona chocolate sphere, orange curd, whiskey caramel, coffee crumb

Sourdough panacotta, peanut butter, mixed berries, meringue, flowers

Poached pear, spiced milk puree, pistachio ice cream, native pepper, shortbread crumble

Warm chocolate fondant, almond brittle, muscatel and rum ice cream, lemon powder

Woombye triple cream brie, Australian honey, brick pastry, chia seeds

Mascarpone Chantilly cream, cherry, lime, polenta biscuit, baby basil

Caramelized white chocolate, cookie dough, burnt butter ice cream,

Coconut tapioca pudding, grilled pineapple, lemongrass, mint (GF, DF, Vegan))

Sharing is caring platter: Chef selection of 4 mini desserts





Beverages &
Retail Bar

Beverage Packages

CENTENNIAL BEVERAGE PACKAGE

SPARKLING	Chain of Fire, NV Brut Cuvee, SEA
WHITE	Chain of Fire, Sauvignon Blanc Semillon, SEA
RED	Chain of Fire, Shiraz Cabernet, SEA
BEERS	Young Henry's Natural Lager, Stayer Mid strength lager, Newtowner Pale Ale, Cloudy Cider

NSW SUSTAINABILITY BEVERAGE PACKAGE

SPARKLING	Craigmoor and Circa, Craigmoor Sparkling Brut, NSW
WHITE	Block 50, Pinot Grigio, Central Ranges NSW
RED	Block 50, Cabernet Sauvignon, Central Ranges NSW
BEERS	Young Henry's Natural Lager, Stayer Mid strength lager, Newtowner Pale Ale, Cloudy Cider

REGIONAL EXCELLENCE BEVERAGE PACKAGE

SPARKLING	Taltarni Brut, Pyrenees VIC
WHITE	Philip Shaw No 11, Chardonnay, Orange NSW Pikes Traditional Riesling, Clare Valley SA
RED	Seppeltfield Shiraz, Barossa Valley SA Rymill "The Dark Horse" Cabernet Sauvignon, SA
BEERS	Young Henry's Natural Lager, Stayer Mid strength lager, Newtowner Pale Ale, Cloudy Cider

ALL PACKAGES INCLUDE

soft drinks, juice, and filtered water

THE POSSIBILITIES ARE ENDLESS

*It's the small details that will make your event unforgettable.
Ask us for the possibilities how we can help
to make your event even more unique.*

WHAT ABOUT ...

a Cocktail on arrival

a glass of Champagne on arrival

add Rose to your beverage package

serve a glass of Port with your cheese

upgrade your dessert to our Port & Lamington Bar

serve a glass of Moscato with your dessert

or an Espresso Martini from our Supper Club Cart

instead of coffee



Package Options	1.5 HOUR PACKAGE	2.5 HOUR PACKAGE	3.5 HOUR PACKAGE	4.5 HOUR PACKAGE
	2 HOUR EVENT	3 HOUR EVENT	4 HOUR EVENT	5 HOUR EVENT
Centennial Package	43	48	53	58
NSW Package	53	58	63	68
Regional Excellence Package	63	68	73	78
Soft Drinks Package	8	11	13.5	16
	Labour not included— Labour required : 1 hour setup, event hours, 1 hour pack down @ \$48 p/h			

Package Conditions

All alcoholic beverage Packages include labour. Labour is charged additionally for the soft drink package

A tailored beverage package can be created to suit your requirements, price on application

Sunday and Public Holiday labour surcharges may apply

We will call last drinks 30 minutes before the end of your event.

Beverages On Consumption

CHAMPAGNE & SPARKLING WINE

Piper Heidsieck Cuvee Brut, Champagne France		105
Chain of Fire. NV Brut Cuvee, South East Australia		41
Craigmoor Sparkling, Central Ranges NSW	10	52
Taltarni Brut, Pyrenees VIC		68

WHITE WINE

Chain of Fire. Sauvignon Blanc Semillon, SEA		41
Block 50, Pinot Grigio, Central Ranges NSW	10	45
Philip Shaw No 11 Chardonnay, Orange NSW		68
Pikes Traditional Riesling, Clare Valley SA		68

ROSE WINE

Bremerton Racy Rose, Langhorne Creek, SA		45
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RED WINE

Chain of Fire, Shiraz Cabernet, SEA		41
Block 50, Cabernet Sauvignon, Central Ranges NSW	10	45
Seppeltfield Shiraz, Barossa Valley SA		68
Rymill "The Dark Horse" Cabernet Sauvignon SA		68

BEER & CIDER

Young Henry's Natural Lager		9
Young Henry's Newtowner Pale Ale		9
Young Henry's Cloudy Cider		9
Young Henry's Stayer mid strength		8

PREMIUM SPIRITS

12

Chivas Regal Scotch
Markers Mark Bourbon
Kracken Rum
Archie Rose Signature Gin
Archie Rose Original Vodka

TERMS & CONDITIONS

Minimum spend required	1.5 hour package	2 hour event	\$ 6 pp
	2.5 hour package	3 hour event	\$ 11 pp
	3.5 hour package	4 hour event	\$ 16 pp
	4.5 hour package	5 hour event	\$ 21 pp

Labour 1 hour setup, event hours, 1 hour pack down @ \$48 p/h

Wines are charged by the bottle.

Retail Bar



2 hour Service Time

\$1,250 set up or \$2,000 minimum spend.

4 hour Service Time

\$1,750 set up or \$2,500 minimum spend

5 hour Service Time

\$2,250 set up or \$3,000 minimum spend

*Minimum spends are based on Beverages on Consumption prices
Saturday and Sunday rates apply.
Includes set up, service, pack down, full glow bar and hire



GET IN TOUCH

If you are considering hosting an event with us, feel free to get in touch.

E: townhall_catering@restaurantassociates.com.au

T: 02 9265 9527 or 02 9246 7730