



FOOD TASTING

The dining experience onboard Hamptons Sydney is all prepared by our expert in-house chefs. We serve only freshly caught seafood, locally sourced vegetables and free range when available. Our food is prepared for ease of choice, with that in mind don't hesitate to make some special requests.



HARBOUR SELECTION \$ 45 PP

Choose 5 Canapés
from Classic canapé menu

KIRIBILI SELECTION \$ 60 PP

Choose 7 Canapés:
5 Classic +
+ 1 substantial + 1 dessert

*Additional Canapé items can be purchased
\$2,500 minimum spend*

DOUBLE BAY SELECTION \$ 75 PP

Choose 8 Canapés:
5 Classic + 1 Signature
+ 1 substantial + 2 dessert



CLASSIC CANAPES



COLD

Fijian ceviche, lime, coconut, coriander, chili

Huon smoked salmon blini, chive, dill, crème fraîche - GF

Peking duck sesame pancakes, shallot, cucumber, hoisin

Citrus cured ocean trout, smoked yogurt, cucumber relish - GF

Smoked sweet potato hummus, pita chips, brown butter - V

Chilled prawns, harissa aioli, lime

Elderflower cured kingfish sashimi spoons, pineapple chili salsa - GF

Chicken larb salad, nam jim, toasted peanuts

Eggplant, tarragon caviar, crostini - V

Roast pumpkin, goats cheese, thyme, crepes, pine nuts - V

Hot Smoked trout, avocado, baby gems, seaweed - GF

Nori squares, avocado, ginger, shallot, wasabi - V - GF

Haloumi, cherry tomato, basil leaves, balsamic – V - GF

Red onion jam, goats cheese tart – V - GF

Seared beef, béarnaise, potato rosti - GF

Parmesan polenta basil bites - V - GF

Pepronata, pecorino, olive tapenade baguette - V

\$9 each



WARM

- Corn fritters, spicy tomato relish, avo smash - V
- Karaage chicken, green onion, nori cones
- Golden crunchy new potatoes, curry salt, aioli - V - GF
- Wild mushroom duxelles tarts, truffle oil, pecorino - V
- Prawn lollipops kaffir lime butter - GF
- Scallop in half shell, cauliflower puree, crispy chicken skin crumb
- Teriyaki beef, lemongrass, sesame bamboo skewers - GF
- Pulled chicken, crisp curry leaves, wonton crisp
- Chickpea fritters, tatziki, chili jam - V - GF
- Crispy brussel sprouts, vincotto, mustard - V - GF
- Lamb kofta, yogurt, dukha salt - GF
- Salt n Pepper Squid, fennel dust, lemon aioli - GF
- Cauliflower, aged cheddar, thyme arancini
- Asian spring rolls, with spicy plum dipping sauce
- Rodriguez bros chorizo potato crisps, saffron aioli - GF
- Chicken corn fennel house made sausage rolls, tomato jam

\$9 each

SUBSTANTIAL CANAPES



Classic fish n chips, tartare, lemon, mushy peas

Buffalo wings, ranch dressing, celery, carrot

Braised lamb shoulder, quinoa, chickpea,
pomegranate molasses & parsley - GF

Wild mushroom risotto, parmesan, rocket - V

Thai green chicken curry, jasmine rice, fragrant herbs - GF

Wagyu mini beef burger, cheese, house pickles, milk buns

Crispy pork sliders, green apple ranch slaw, smoky bbq sauce

Fish tacos, baja sauce, slaw

Moroccan eggplant salad, cous cous, preserved lemon, fried herbs - V

Beef bourguignon, potato puree, root vege - GF

Risoni pasta, zucchini, olives, fetta, chili oil, herbs - V

Paella pans, chicken, chorizo, seafood, pea, lemon or vegetarian - GF

\$14 each



SIGNATURE CANAPES

Mini Lobster Brioche rolls, creamy slaw, celery, pickles and potato crisps

Soft Shell Crab Slider, green mango, nam jim on charcoal bun

Tuna Tartare, avocado, squid ink tapioca cracker - GF

Oysters - Nori ponzu gel or Sweet lemon and shaved fennel

\$15 each



DESSERT CANAPÉS

Salted chocolate brownie

Spiced orange polenta cake - GF

Sticky fig friands - GF

Berry, vanilla brulee

Sour lemon-lime tart

Avocado Cocoa mousse - GF

Chia, coconut, passionfruit puddings – DF + GF

\$8 each

Gourmet BBQ

SAILORS BBQ - \$40 PP

1 bbq dish + 1 Veg
+ 1 salad

CAPTAINS BBQ - \$60 PP

2 bbq dishes + 1 Veg
+ 2 salad

BBQ menu includes condiments + organic sourdough bread
*1 BBQ dish can be split 50/50 -extra \$5 per person

BBQ DISHES

Grilled market fish, papaya, coconut lime chili - GF
Beef sliders, American cheese, pickles
Bbq chorizo, preserved lemon gremolata - GF
Chicken, smoked tomato tarragon vinaigrette - GF
Lamb skewers, chimichurri sauce - GF
Pork and fennel sausages - GF
Miso salmon, sautéed kale, pickled ginger

Optional extra:

Canapes can be added to the BBQ selection

\$2,500 Minimum spend





SALADS

Charred turmeric cauliflower, crisp curry leaves, mustard seeds, pomegranate, toasted fennel seeds, almond flakes and tahini yoghurt dressing - GF

Rocket, pear, parmesan, crispy prosciutto, white balsamic dressing - GF

Quinoa, mint, tomato, lemon oil, tabouli

Smoked trout, new potatoes, sour cream, chives - GF

Chermoula potato salad with crispy chorizo, sweet corn, olives - GF

Super greens, tamari seeds; broccolini, beans, preserved lemon and herb labneh - GF

\$12.50 pp

VEGETARIAN DISHES

Grilled corn, manchego cheese, smoked paprika

Charred broccolini, mint and almonds

Haloumi, parsley lemon caper chili salad

Roasted root vegetables, salsa verde

\$12.50 pp