



Hamptons Sydney Catering

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.

Catering Minimum Spend \$2500

Beverage spend min \$3000

Cake corkage \$3pp

Canape Menus

Bridgehampton Selection – \$49 per person

Choose 5 Canapés
from Classic canapé menu

Westhampton Selection – \$69 per person

5 Classic + 1 substantial + 1 dessert

Southampton Selection – \$79 per person

5 Classic + 1 Signature + 1 substantial + 1 dessert

Easthampton Selection – \$89 per person

5 Classic + 1 Signature + 2 substantial + 2 dessert

\$2500 minimum spend

Additional Canapé items can be purchased

Classic Canapes – \$10

Cold

Huon smoked salmon blini, chive, dill, crème fraîche

Beetroot, zucchini, quinoa fritters, yogurt mint V

Fijian coconut ceviche, snapper, lime, coriander, chili GF

Peking duck sesame pancakes, shallot, cucumber, hoisin

Beetroot Gin Cured Ocean Trout, smoked yogurt, cucumber relish GF

Smoked sweet potato hummus, pita chips, brown butter – V or VE

Chilled prawns, harissa aioli, lime GF

Elderflower cured kingfish sashimi spoons, pineapple chili salsa GF

Thai Chicken larb salad, nam jim, toasted peanuts, baby gems GF, N

Snapper sashimi, ponzu, cucumber GF

Eggplant, tarragon, garlic confit, crostini – VE

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

Frittata, pea, parmesan GF

Nori squares, avocado, ginger, shallot, wasabi – GF, VE

Haloumi, cherry tomato, basil leaves, balsamic – GF, V or VE

Pea, Mint, Feta, crostini – V or VE

Roast beef, béarnaise, potato rosti GF

Parmesan polenta basil bites – GF, V or VE

Peperonata, braised capsicum, capers, olive, pecorino baguette – V or VE

Warm

Corn fritters, spicy tomato relish, avo smash – V

Pork belly crispy, cauliflower, pomegranate molasses GF

Pork fennel meatballs, tomato ragu, parmesan GF

Mexican chicken mole tostada, guacamole, Pico de Gallo

Chorizo, whipped feta, brioche toast

Karaage chicken, aioli, nori GF

Golden crunchy new potatoes, curry salt, aioli – V or VE

Wild mushroom duxelles tarts, truffle oil, pecorino – V or VE

Prawn lollipops kaffir lime butter GF

Scallop in half shell, cauliflower puree, herb crumb

Teriyaki beef, lemongrass, sesame bamboo skewers GF

Pulled chicken, crisp curry leaves, wonton crisp

Chickpea fritters, tzatziki, chili jam – V

Crispy brussel sprouts, vincotto – VE

Lamb kofta, yogurt, dukkha salt N

Salt n Pepper Squid, fennel dust, lemon aioli GF

Cauliflower, parmesan, cheddar, thyme arancini V or VE

Asian spring rolls, spicy plum dipping sauce V

Rodriguez bros chorizo, potato crisps, saffron aioli

Chicken, corn house made sausage rolls, tomato jam

Pork, fennel, house made sausage rolls, tomato jam

Falafel with hummus and dukkha – VE, N

Substantial Canapes – \$16

Classic fish n chips, tartare, lemon, mushy peas
Buffalo wings, ranch dressing, celery, carrot GF
Braised lamb shoulder, quinoa, chickpea, pomegranate & parsley GF
Wild mushroom truffle risotto, parmesan, rocket – GF, V or VE
Thai green chicken curry, jasmine rice, fragrant herbs GF
Wagyu mini beef burger, cheese, house pickles, milk buns
Pulled pork sliders, green apple ranch slaw, smoky bbq sauce
Fish tacos, baja sauce, slaw
Vegan tacos, slaw, salsa, coriander, cauliflower VE
Moroccan eggplant, tomato, cous cous, preserved lemon, riata – V or VE
Beef bourguignon, potato puree, root vege
Risotti pasta, zucchini, olive, fetta, chili, herbs – V or VE
Paella pan, chicken, chorizo, seafood, pea, lemon or Vegetarian

*Grilled lobster tails, café de paris butter (market price, please enquire) GF

Signature Canapes – \$17

Soft Shell Crab Slider, green mango, nam jim on a charcoal bun
Sticky Pork, betel leaves, crispy shallot, palm sugar, chili
Tuna Tataré, avocado, wasabi, baby gem lettuce cups
Fijian coconut ceviche, snapper, lime, coriander, chili, papaya

Oysters x 3pp, 2 styles
Watermelon, raspberry vinegar mignonette or Shallot red wine vinegar
or Nori ponzu

Dessert Canapes – \$9

Salted chocolate pistachio brownie N
Sour lemon lime tart
Berry Polenta Cake
Chia, coconut, passionfruit, spoons – DF, GF, VE, N
Avocado cacao mousse – DF VE GF
Pecan Pie
Rhubarb vanilla Tart
Apple crumble
Brownie cheesecake
Chocolate salted caramel tart



BBQ Menus

SAILORS BBQ – \$45 per person

1 bbq dish + 1 Veg + 1 salad

CAPTAINS BBQ – \$65 per person

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*

\$2,500 Minimum spend applies

BBQ Dishes \$16.50

Grilled market fish, papaya, coconut lime chili, GF

Beef sliders, American cheese, pickles

BBQ chorizo, hummus, pomegranate GF

BBQ Chicken, smoked tomato tarragon vinaigrette GF

Lamb skewers, chimichurri sauce GF

Pork and fennel sausages GF

Miso salmon, pickled ginger, sesame cucumber GF

Vegan burger, kale slaw, cauliflower, hummus VE

**Grilled lobster tails, café de paris butter (market price, please enquire) GF*

Optional extra:

Canapes can be added to the BBQ selection

Salads \$13.50

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



Vegetarian \$13.50

Grilled corn, manchego cheese, smoked paprika
Charred broccolini, mint and almonds
Haloumi, parsley lemon caper chili salad
Roasted root vegetables, salsa verde

Grazing Platters Menu

GRAZING PLATTERS

Each Platter serves approximately 10-15 guests

Mediterranean – \$200

Spiced olives, smoky eggplant, hummus, tapenades,
marinated fetta, Fattoush salad, pita chips – V

Cured Meats – \$250

Salami, prosciutto and melon, smoked ham, spiced olives,
smoked chicken, smoked salmon, pickled onions

Fromage – \$250

Australian cheese selection, tropical fruits, breadbasket,
quince paste, lavosh

Fruit – \$150

Selection of in season fresh fruit