



GRAND
DESIGN

SPRING & SUMMER MENU 2018

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 Andrew Collins (National Executive Chef) and Leander Gstrein (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

A wooden table is set for a conference or coffee break. In the foreground, there is a stack of white coffee cups and a tray of golden-brown pastries. To the left, a wooden crate is filled with green pears. In the background, there are more pastries, a potted plant with green ferns, and other food items. A dark circular overlay on the right side of the image contains the text "Conferences & Coffee Breaks" in white. A dotted line runs across the bottom of the image.

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

Lamb merguez, mustard, watercress, parmesan

Chicken and thyme sausage, onion, herb mayo

Smoked eggplant, crushed tomato, salsa verde **V**

Afternoon Tea

SELECT THREE

Macaroons (1 pp)

Doughnuts (1 pp)

Lamington (1 pp)

Mini chocolate brownies **GF**

Mini Open Bun

BBQ pork, kimchi, mayo

Beef brisket, hoi sin, coriander

Charred vegetable, truffle aioli, radicchio **V**

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 **V GF**

Smoked salmon blini

Rice paper rolls, soy sauce

Sushi, ginger, and wasabi

Sweet \$ 5.50

Homemade fruit compote, yoghurt, and granola pot **GF**

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

A photograph of a breakfast menu. In the foreground, several small glass jars filled with yogurt and granola are arranged on a rustic wooden slice. Each jar has a black spoon. In the background, a tray of golden-brown pastries is visible. The word "Breakfast" is written in a white serif font inside a white circular frame on the left side of the image. A dotted line runs along the bottom edge of the image.

Continental Breakfast \$ 37.5

Mini Warm Breakfast Quiche (1 pp)

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

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) **V**

SELECT 3

Mini fruit crumble (1 pp)

Yoghurt pots with honey granola (1 pp) **GF**

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 watermelon, yuzu **GF**

Pork rillettes, bread, organic mustard, apricot

Cobia, saffron mayo, quondong, charcoaled shell

Angus beef cheek, carrot, lemon methyl, truffle

Potato blini, wood smoked salmon mousse, caviar

Parmesan crouton, Persian feta, olive puree, lemon balm **V**

Hot Bites \$6.50 per item

Poached Tiger prawn, oyster emulsion, coriander

Chicken lollipop, buttermilk, Cajun spice **GF**

Pumpkin arancini, feta, native pepper mayo, pecorino **GF V**

Mini gourmet pie, smashed spring pea puree, native pepper

Cheese burger spring roll, mustard, cheese

Lamb sausage roll, harissa, fennel

Petuna Ocean trout, fermented black bean, shiso

Potato croquette, 3 cheese, smoked aioli **GF V**

Scallop (MSC), squid ink, cauliflower, saltbush





Large Bites \$9.50 per item

- Ora king salmon, sesame, brown rice, prawn cracker
- Corn fed chicken, Jerusalem artichoke, truffle veloute
- Curry cauliflower, goats curd, brown butter vinaigrette, burnt almonds **GF** **V**
- Buffalo ricotta ravioli, spinach, lemon aspen vinaigrette **V**
- Peri peri chicken slider, Swiss cheese, onion jam, curry cabbage slaw
- BBQ Pulled pork open bun, hoi sin, coriander
- Lamb merguez, milk bun, smoked mayo, parmesan floss

Sweet Bites \$5.50 per item

- Mini chocolate fondant, blueberry, hazelnut powder
- Bergamot tart, burnt meringue, plum dust
- Pineapple curd, whipped coconut ganache, coriander
- Cheesecake cone, passionfruit, biscuit crumbs
- White choc blondie, salted caramel ganache, pecan crunchy **GF**
- Cannoli, ricotta, cinnamon, pistachio brittle
- Assorted mini macarons
- Soft centred chocolate doughnut, basil

Grazing Station

AUSTRALIAN CHEESE \$20 per person

Premium Australian cheeses with Lavosh, quince paste, truffle honey, grapes

Served across rustic wooden bar with condiments and produce

BREAD AND DIPS \$10 per person

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

SUSHI BAR \$18 per person

Themed sushi bar with a selection of premium maki and nigiri

Includes chef themed station

CHARCUTERIE \$20 per person

Selection of cured meats, terrine, pickles, mustards

PIE, MASH, AND LIQUOR \$15 per person

Chicken & leek, Aussie beef, and Spinach & mushroom 

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 and 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 or black 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

Min. 30 pax

Starter

Petuna Ocean trout, sunchoke, smoked mayo, avruga caviar, crispy kataifi

Green Asparagus, buffalo ricotta, macadamia nut, vingetto, basil **V**

Wagyu beef short rib, white bean puree, pickled heirloom carrot, truffle jus gras **GF**

Chicken, wild mushroom terrine, pistachio, pumpernickel, native pepper emulsion

Port Lincoln whiting, fennel, heirloom tomato, spring peas, lemon aspen **GF**

Belly pork, curried apple, glass noodles, fermented black bean

Zucchini, cherry wood smoke, horseradish, crème fraiche, pickled black fungi mushroom **V**

Duck breast, silken tofu, crisp rice paper, nori, sweetcorn, shiso dressing **GF**

Main

Ora king salmon, squid ink, cauliflower textures, spring peas, fennel **GF**

Humpty Doo Barramundi, yams, tomato, black olive, capers, salsa agresto

Flinders Island lamb shoulder, pearl couscous, zucchini, pomegranate, sheep's yoghurt

Black angus beef tenderloin, truffle Paris mash, mushroom duxelle, anchovy butter **GF** \$5 supplement

Southern highland chicken breast, heirloom carrot puree, coconut, soy beans, corn, lemon thyme jus **GF**

Potato gnocchi, squash, pine nuts, sage, beurre noisette, parmesan **GF**

Slow cooked Berkshire pork, eggplant, spiced pear, soybean, liquorice, jus **GF**

Angus Beef cheek, heirloom carrot, kale, smoked pearl onion, chimichurri sauce **GF**

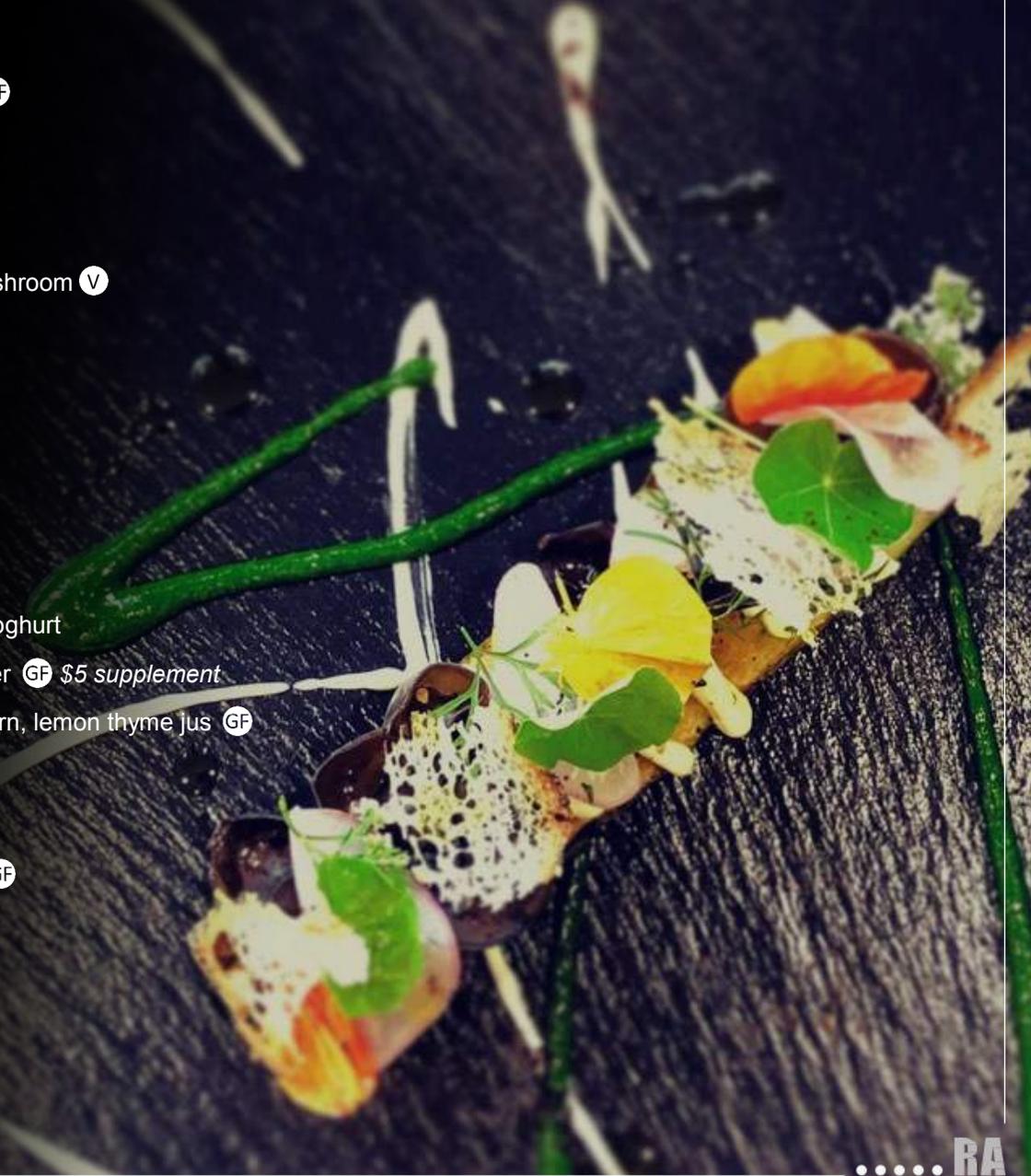
Something on the Side

 \$5 pp or 2 for \$8 pp

Paris mash

Whole Cauliflower, harissa, buttermilk

Mixed leaf, chardonnay vinaigrette



Sweet

Black Forest, Valrhona Chocolate Dome, Rose gold

Coconut Pannacotta, pandan, pineapple, mango pearls GF

Chocolate fondant, almond soil, banana ice cream, cherry powder

Mascarpone, raspberry, coffee, wattleseed, stained chocolate GF

Smashed Pavlova, Chantilly, passionfruit, meringue, berries GF

Cookies & Milk, milk puree, cookie dough, ice cream

Woombye triple cream brie, native pepper, puffed grains, truffle

Sharing is caring platter: 4 mini desserts chef selection





Beverages & Retail Bar

SILVER BEVERAGE PACKAGE

SPARKLING	Morgans Bay Sparkling Cuvee SEA
WHITE	Hartogs Plate Semillon sauvignon blanc WA
RED	Hartogs Plate Cabernet Merlot WA
BEERS	Pure Blonde, Cascade Premium light

GOLD BEVERAGE PACKAGE

SPARKLING	Wolfblass Bilyara Sparkling Cuvee SEA
WHITE	Seppelt 'The Drives' chardonnay VIC
RED	Seppelt 'The Drives' shiraz VIC
BEERS	Stella Artois, Pure Blonde, Cascade Premium light

PLATINUM BEVERAGE PACKAGE

SPARKLING	Abel Tempest Chardonnay pinot noir TAS
CHOICE OF WHITE	Leo Buring Eden Valley riesling (Clare Valley, SA) or 821 South Marlborough sauvignon blanc NZ
CHOICE OF RED	Wynns The Gables cabernet sauvignon (Coonawarra SA) or St. Hubert 'The Stag' pinot noir
BEERS	Stella Artois, Pure Blonde and Cascade Premium light

BLACK BEVERAGE PACKAGE

SPARKLING	Abel's Tempest chardonnay pinot noir TAS
CHOICE OF WHITE	Coldstream Hills sauvignon blanc or Lindeman's Hunter Valley semillon
CHOICE OF RED	Fickle Mistress pinot noir (Marlborough, NR) or Penfolds 'Bin 128' shiraz
BEERS	Stella Artois, Pure Blonde and Cascade Premium light

SUSTAINABLE PRODUCTS

MURRAY'S BREWERY BEER

Whale Ale / Angry Man

WINES

De Bortoli Lorimer chardonnay pinot NV, SEA

Cumulus Block 50 pinot grigio, Central Ranges (Orange), NSW

Cumulus Block 50 cabernet sauvignon, Central Ranges (Orange), NSW

ALL PACKAGES INCLUDE

soft drinks, juice, and filtered water



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
Silver	41	46	51	56
Gold	46	51	56	61
Platinum	51	56	61	66
Sustainable	56	61	66	76
Black	61	66	76	86
Soft Drinks Package	8	11	13.5	16
	Labour (1 hour setup, event hours, 1 hour pack down @ \$48 p/h)			
On consumption: Beer, wine, soft drinks	6 min. spend	11 min. spend	16 min. spend	21 min. spend
	Labour (1 hour setup, event hours, 1 hour pack down @ \$48 p/h)			

Package Conditions

All alcoholic beverage packages include labour costs.

Beverage on consumption available: individual price list available on request. Labour costs will be charged additionally.

If requested, a tailored beverage package can be created to suit your requirements, price on application

Packages Supplement

PREMIUM BEER UPGRADE \$15 per person

Served with Pure Blond & Cascade Premium Light

Select any two :
Crown Lager
Peroni
Stella Artois
Red Black
Beez Neez
Dirty Granny Cider

CHAMPAGNE UPGRADE (NV MUMM) \$ per person

1 glass per person on arrival \$ 15

30 min service on arrival \$ 25

1 hour service on arrival \$ 40

Priced as supplement to any beverage package

COCKTAILS \$15

Aperol Spritz Prosecco, Aperol, orange, and soda

Negroni Classic gin, Campari, sweet Vermouth stirred and served with orange

Sundown G&T Classic gin, St Germaine, tonic, and grapefruit

Spicy Mule Vodka, liqueur de Gingembre, fresh mint, lemon, and ginger beer

Twilight Pimms Classic Pimms and sweet Vermouth with fresh fruit, lemonade and dry ginger ale

Espresso Martini Espresso, Vodka, Kahlua, and crème de cacao



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

*Saturday and Sunday rates apply.
Includes set up, labour, pack down, full bar and hire

CHAMPAGNE

MUMM Cordon Rouge NV, Champagne France 125

SPARKLING WINE

Morgans Bay sparkling cuvée SEA 41

Wolfblass sparkling cuvée 41

Abel Tempest pinot noir chardonnay 68

WHITE WINE

Seppelt 'The Drives' chardonnay 47

Coldstream Hills chardonnay 68

Hartogs Plate Semillon sauvignon blanc WA 41

821 South Malborough sauvignon blanc (NZ) 58

Leo Buring riesling 52

RED WINE

Wynns The Gables cabernet sauvignon (Coonawarra SA) 52

Hartogs Plate Cabernet Merlot WA 41

Seppelt 'The Drives' shiraz 47

Penfold 'BIN 128' shiraz 63

Fickle Mistress pinot noir (Malborough, NR) 58

St. Hubert 'The Stag' pinot noir 62

BEER

Cascade Premium Light 7

Pure Blonde 7.5

Stella Artois 8

Peroni 9

PREMIUM SPIRITS 10

Absolut Vodka

Chivas Regal Scotch

Johnny Walker Black Label Scotch

Bacardi Carta Oro Rum

Markers Mark Bourbon

Jack Daniel's Whisky

Bombay Sapphire Gin



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