

# ONSITE CATERING OPTIONS





# THE MENU COLLECTION

Executive Chef, Brent Hudson, has an extensive and dynamic knowledge of Australian and South East Asian fusion style cooking. He leads a team of dedicated food professionals who use only the finest ingredients and, where possible, source excellent local produce. Not only do their dishes taste delicious, but they are also beautifully crafted and presented.

Whether you are hosting a birthday or holiday celebration, bridal/baby shower, office lunch, team banquet or management meeting – we will make your event a great one. We offer a variety of catering options, such as breakfast and lunch trays, family style feasts laid out in the center of the table, hot buffets, as well as exquisite hors d'oeuvres for stand-up cocktail parties. We aim to make your event a bespoke occasion and we can customize any menu to suit your needs.



Perfect for a relaxed daytime birthday or holiday celebration, or bridal/baby shower

Perfect for a casual evening birthday party, rehearsal dinner or holiday celebration, with multiple self-serve options

Perfect for a more formal birthday or holiday celebration, with a selection of appetizers, mains, & desserts to choose from

Perfect for a fancy cocktail style birthday, bridal shower, or charity event – our staff will serve a selection of carefully curated canapés for you to enjoy

## SHAREABLE TRAYS

Our signature dishes served in shareable portions, banquet style, in the middle of the table for you to feast on. (Each tray serves 8-10) (Minimum 3 trays required)  
Prices vary by tray – please see page 4

## SELF-SERVE BUFFET

A selection of casual, approachable, and tasty food options, laid out buffet style for your guests to serve themselves at their own pace. Starting at \$25 per person (prices vary based on buffet selection)

## FAMILY STYLE FEAST

A selection of chef-prepared appetizers and immaculately presented restaurant dishes served banquet style, in the middle of the table for you to feast on.  
Starting at \$50 per person  
Includes 2 canape appetizers, 2 mains, 2 sides, 1 dessert.

## CANAPÉS/HORS D'OEUVRES

Exquisite chef-prepared hors d'oeuvres served by our team of culinary professionals. Can be served stationary, or passed by our team. (Minimum 4 selections required) Prices starting at:

**\$20 per person**  
4 selections

**\$25 per person**  
5 selections

**\$30 per person**  
6 selections

# SHAREABLE TRAYS

Our signature dishes served in shareable portions, banquet style, in the middle of the table for you to feast on.

**Each tray serves 8-10. Minimum 3 trays required.**



**PULLED PORK BENNIE**  
12hr braised pork butt, roast potato & onion hash, poached eggs, mustardaise, Bobby's spicy sambal, Lizzy's sourdough

## BREAKFAST POTATOES - \$20

Choose of potatoes: fried hash browns or roast baby potatoes (or half & half).

## BACON AND EGGS - \$45

Choice of eggs: poached, fried or +\$10 for scrambled. Served with Lizzy's sourdough.

## MINI AVO TOAST - \$50

Smashed avo, marinated feta, pickled pink onions, pea shoots, sunflower shoots, watermelon radish, pepitas, lime

## FRENCH TOAST - \$55

Brown sugar dipped brioche, Arnott's Tim Tam biscuits, Milo ice cream, Oreo crumb, berries, maple syrup

## SPICY SCRAMBLED EGGS - \$55

Soft folded eggs, fried garlic chili crunch, parmesan, Bobby's house hot sauce, Lizzy's sourdough

## MINI SMOKED SALMON TOAST - \$60

Sustainable non-GMO smoked salmon, cucumber, roasted red pepper miso cream cheese, sprouts, pink onions

## PULLED PORK BENNIE - \$70

12hr braised pork butt, roast potato & onion hash, poached eggs, mustardaise, Bobby's spicy sambal, Lizzy's sourdough

# SHAREABLE TRAYS

Our signature dishes served in shareable portions, banquet style, in the middle of the table for you to feast on.

**Each tray serves 8-10. Minimum 3 trays required.**



MINI SMOKED SALMON TOAST  
Sustainable non-GMO smoked  
salmon, cucumber, roasted  
red pepper, miso cream  
cheese, sprouts, pink onions

## WARM WINTER SALAD - \$55 (Veg) \$70 (Chicken or pork)

Grilled broccolini, roasted yams, crispy polenta chips, local mixed greens, parmesan, quinoa, herb dressing, poached egg

## THAI PEANUT CURRY - \$60 (Veg) \$75 (Chicken or Pork)

Baby potatoes, roast yams, broccoli, green beans, shaved carrots, fresh herbs, served with white rice

## PAPICHULO'S BURRITO BOWL - \$70

HB signature pulled pork, white rice, shredded lettuce, slaw, corn and black bean salsa, feta, cilantro crema, lime, house made corn chips

## CHICKEN CAESAR SALAD - \$70

Crispy fried chicken, local Bergams lettuce, crispy bacon, boiled eggs, sourdough croutons, parmesan, creamy dressing

## VERMICELLI SALAD - \$70

Marinated chicken, rice noodles, slaw, shredded lettuce, cucumber, crispy onions, Asian herbs, lime, sweet & spicy dressing

## TURKISH-ISH EGGS - \$75

Middle Eastern spiced lamb, soft poached eggs, garlicky dill yogurt, Hummus, chili oil, herb salad, Lizzy's sourdough

# SELF SERVE BUFFET

A selection of casual, approachable & tasty food options, laid out buffet style for your guests to serve themselves at their own pace.

**Starting at \$25 per person**

Prices vary based on buffet selection. Minimum 16 person required for buffet option. Smaller groups should order from shareable trays.



## SAMPLE \$25 PER PERSON BUFFET MENU

DINNER ROLLS w butter

HB SIGNATURE PULLED PORK w tangy BBQ sauce

BANGKOK STYLE CHICKEN TENDERS w Thai style soy caramel

CLASSIC SLAW w cabbage, carrot & scallions

VEGETARIAN SPRING ROLLS w sweet & sour sauce

ROAST BABY POTATOES w herb salt

GREEK SALAD w local Bergam's lettuce, tomato, peppers, cukes & feta

BUFFET SELECTIONS ARE FULLY CUSTOMIZABLE

# FAMILY STYLE FEAST

A selection of chef-prepared appetizers and immaculately presented restaurant dishes served banquet style, in the middle of the table for you to feast on.

**Starting at \$50 per person**

**Includes 2 canape appetizers, 2 mains, 2 sides, 1 dessert**

Available after 5pm only. Minimum 16 person required for family style feast option. Smaller groups should order from shareable banquet.



## MAINS (SELECT 2)

RED CURRY BEEF BRISKET w mixed veg & Asian herbs

ROAST CHICKEN BREAST w green beans & garlic parm cream sauce

BRAISED LAMB SHOULDER w red wine & rosemary reduction

\* BAKED ATLANTIC SALMON w seared scallions & white soy dressing

\* LOCAL ANGUS BEEF TENDERLOIN w pan jus & local mushrooms

## SIDES (SELECT 2)

ROAST FINGERLING POTATOES w truffle, herbs, and garlic mayo

CHARGILLED BROCCOLINI w toasted almonds & lemon butter

ROASTED VEG MEDLEY w potato, butternut squash, & sweet potato

CLASSIC PARIS MASHED POTATOES w garlic butter

GREEK SALAD w local Bergam's lettuce, tomato, cukes & feta

FRIED RICE w pastured egg, sweet peas, Asian greens, crispy shallots

ALSO SELECT 2 CANAPE APPETIZERS

& 1 DESSERT FROM CANAPE MENU

\* Upcharge of \$7 per person for salmon or steak

# CANAPÉS

Exquisite chef-prepared hors d'oeuvres. This list is just a sample of our most popular canape offering – for a more extensive selection, please ask, and we will provide. **Prices starting at:**

**\$20 per person**  
4 selections

**\$25 per person**  
5 selections

**\$30 per person**  
6 selections

**Minimum 20 person and 4 selections, required for canape option.**



**CRISPY PORK BELLY**, soy caramel, picked herbs + Kauffman's apple slaw

**MINI ANGUS BURGER** w bacon-onion jam, gherkins, cheddar, special sauce

**GULF SHRIMP & CRAB BUN** w brioche roll, togarashi, kewpie mayo, lemon

**VERMICELLI NOODLE BOX** w marinated shrimp, lettuce, slaw, crispy onions

**NASHVILLE FRIED CHICKEN** w hot honey glaze, mayo

**BANGKOK CHICKEN SKEWERS** w Thai style soy caramel

**HOUSEMADE FALAFEL** w beet hummus, spiced cauliflower, za'atar

**BRUSCHETTA** w local tomatoes, basil, mozzarella, balsamic glaze

**BURRATA CROSTINI** w prosciutto, peach, herb vinaigrette

**SWEET CORN & ASPARAGUS FRITTER** w green goddess dressing

**CAROLINA BBQ PULLED PORK ROLLS** w slaw, pickles, ranch

**ARANCINI BALLS** w wood roasted butternut squash, parmesan, fried basil





**GULF SHRIMP &  
CRAB BUN** w  
brioche roll,  
togarashi, kewpie  
mayo, lemon



**BANGKOK CHICKEN  
SKEWERS** w Thai  
style soy caramel



**SELF-SERVE  
BUFFET** for  
140 people

# FINEPRINT ON MENU & PRICES

1. Menu prices contained herein are reflective of events hosted onsite at HB;
2. Menu subject to change based on seasonal availability of ingredients;
3. Rental fee and/or minimum spend applies in addition to cost of food and drink, for reservation of the private dining room and/or HB main restaurant space - fee varies by day & time, so please enquire for more information;
4. Automatic gratuity of 15% applied to all checks – onsite and offsite – when service staff are present;
5. Additional fees may be assessed for offsite catering, including but not limited to: delivery fee, service charge for transport of portable kitchen equipment, minimum spend requirement, tableware rental, wait staff & clean-up crew, and trash removal to offsite dumpster.



CRISPY PORK BELLY,  
soy caramel, picked  
herbs + Kauffman's  
apple slaw

