

# HARRISON'S

- food & wine -

## FUNCTIONS PACKAGE

### *Canape*

Our canapé package is well-suited for standing events, pre-wedding drinks, cocktail parties, whether formal or informal. We provide a diverse selection to accommodate various event types and settings.

### *Boxed dishes & substantial canape*

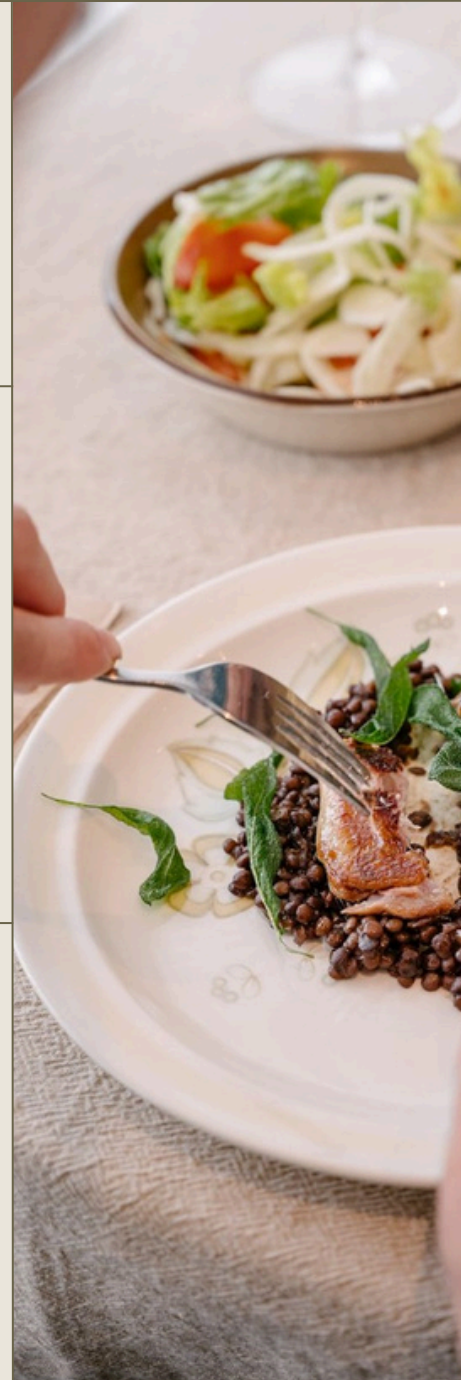
Our grazing boxes are ideal for standing events, featuring meals served in eco-conscious cardboard containers with sustainable cutlery. They make excellent complements to canapé packages for casual gatherings. Additionally, we provide a selection of handheld slider burgers that are equally favoured for such occasions.

### *Banquet*

Our banquet menus are ideal for both formal and informal occasions, fostering a communal dining experience where guests can enjoy a diverse array of dishes. The food is presented down the table, resembling a centrepiece, and shared cutlery enhances the convivial atmosphere.

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## CANAPE SELECTIONS

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|---|--|
| <ul style="list-style-type: none"> <li>• Olive anchovy &amp; pepper Gilda (gf)</li> <li>• Paella arancini balls w a jar aioli (gf)</li> <li>• Heritage pork belly bites, pomegranate molasses (gf)</li> <li>• Artichoke Fritti, Smokey eggplant dip (gf, vg )</li> <li>• King prawn bruschetta, sauce gribiche (gfo)</li> <li>• Caprese Pintxos sticks (gf, v, vgo)</li> <li>• Tempura prawns w black garlic aioli (gf)</li> <li>• Mushroom and feta savoury tartlet (v, gfo)</li> <li>• Moroccan Lamb skewers w tzatziki (gf)</li> </ul> | <p><b><i>6 items</i></b><br/><b><i>\$36pp</i></b></p>  |
| <ul style="list-style-type: none"> <li>• Sriracha chicken skewers w soy glaze and shallots (gf)</li> <li>• Sweet Corn fritters w aioli (vg)</li> <li>• Eggplant pakoras, w curry mayo (vg)</li> <li>• Labna &amp; soubise waffle baskets (v)</li> <li>• Organic chicken liver parfait en croute with cornichon</li> </ul>   | <p><b><i>9 items</i></b><br/><b><i>\$46pp</i></b></p>  |
| <ul style="list-style-type: none"> <li>• Wagyu beef sausage rolls w tomato chutney</li> <li>• Pork and prawn wontons, soy glaze</li> <li>• White fish ceviche tostadas w finger lime (gf)</li> <li>• Peking duck spring rolls w hoi sin dip</li> <li>• Popcorn chicken, sriracha aioli (gf)</li> <li>• Seared yellowfin tuna spoons, wakame seaweed salad, soy glaze (gf)</li> <li>• Jamon and Manchego croquettes w aioli</li> </ul>   | <p><b><i>12 items</i></b><br/><b><i>\$56pp</i></b></p> |

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## GRAZING BOXES/SUBSTANTIAL CANAPE

### Boxed Items

Porcini mushroom risotto w pecorino (gf, v) **\$10pp**

Paella of chorizo and seafood (gf) **\$15pp**

Moroccan eggplant tagine (vg, gf) **\$10pp**

Rustic pork, duck and white bean French cassoulet  
**\$15pp**

Slow braised saffron chicken, rice pilaff (gf) **\$12pp**

Slow Braised Moroccan lamb, lemon parsley cous cous  
**\$15pp**

Little roast of Angus brisket, potatoes, jus (gf) **\$15pp**

### Slider Burgers

Pork belly w sriracha slaw **\$7pp**

Brisket cheeseburgers **\$7pp**

Prawn & snapper croquette w cos & tartare **\$10pp**

Karaage chicken, soy mayo, cos lettuce **\$7pp**

Portobello mushroom, herb aioli, tangy slaw **\$7pp**

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## BANQUET SELECTIONS

- 6 x canape selection
- 2 x main dish selection (250g protein guarantee per guest)
- 3 x sides + bread and butter

*Package  
One  
\$78pp*

- 4 x canape selection
- Signature charcuterie plates on table
- 2 x main dish selection (250g protein guarantee per guest)
- 3 x sides + bread and butter

*Package  
Two  
\$85pp*

- 5 x canape
- Signature charcuterie plates on table
- 3 x main dishes (350g protein guarantee per guest)
- 3 x side dish + bread and butter

*Package  
Three  
\$95pp*

All packages can add sweets platters added for an additional \$12pp

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## MAIN DISH SELECTIONS

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- Tender sous vide rump cap, chimichurri, jus (gf)
- Cowra lamb shoulder, tagine sauce, crisp kale (gf)
- Roast ocean trout, capers, fennel, sauce gribiche (gf)
- Heritage pork shoulder, confit carrot purée, seed mustard, jus (gf)
- Eggplant moussaka, saffron bechamel, smoked tomato Ragu (v)
- Confit of organic chicken, French style red wine lentils (gf)
- House made potato gnocchi, baby tomato butter, asparagus (v, vgo)
- 10 layer wagyu lasagne
- Southern fried chicken, old bay mayo, pickles
- Slow cooked beef brisket, southern style gravy

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## SIDE DISH SELECTIONS

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- Triple cooked confit potatoes, rosemary and thyme, salt (gf)
- Roasted baby carrots, honey butter, crisp kale (gf)
- Roast broccolini, escabeche dressing (gf)
- Moroccan style baby eggplant w spiced hummus (gf,vg)
- Shoestring fries, aioli, sea salt (gf)
- Roast pumpkin wedges, Dukka, honey (gf)
- Grilled zucchini, salsa verde (gf)
- Warm roasted beetroot salad w vinaigrette (gf)
- Baby gem lettuce salad w French dressing (gf)

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## SWEETS SELECTIONS

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Our sweets platters are a perfect end to the night,  
**\$12pp for 3 selections** of petite sweets to satisfy even  
the most die-hard sweet tooth.

- Mini pavlova w passion fruit curd
- Lamington fingers w Dutch cocoa
- Chocolate waffle cones
- Profiteroles w vanilla crème
- Assorted macarons
- Chocolate brownies squares
- Basque cheesecake squares
- Pineapple and coconut panna cotta pops