

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

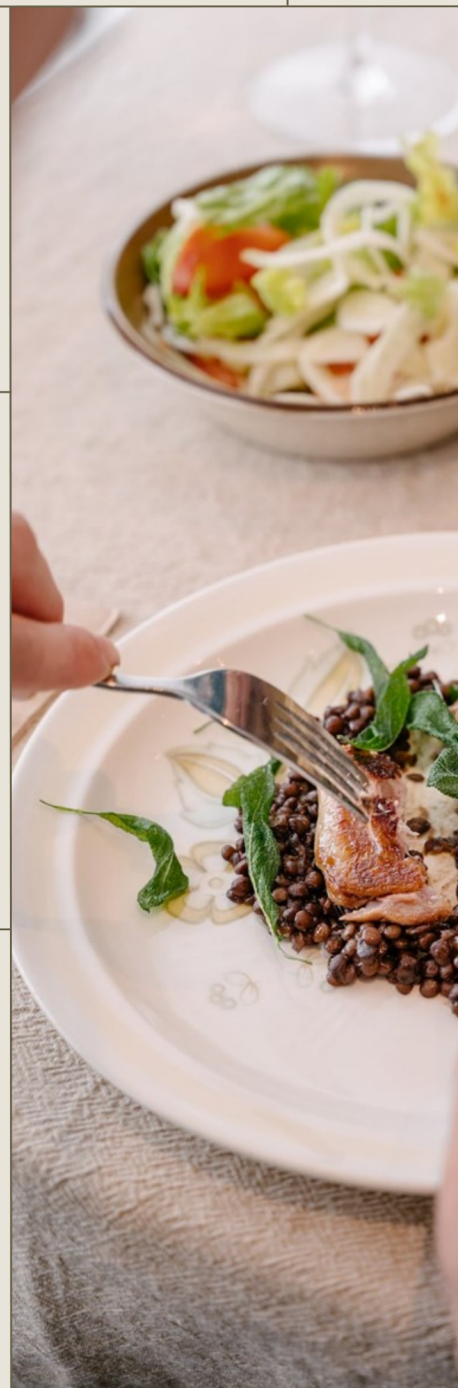
Our grazing boxes are ideal for standing events, featuring meals served in eco-conscious cardboard containers with sustainable cutlery. They make excellent complements to canapé packages for casual gatherings. Additionally, we provide a selection of handheld slider burgers that are equally favoured for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

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

- 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

- 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

Our sweets platters are a perfect end to the night, **\$10pp 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