



opera point events
at Sydney Opera House



Menu

Menu

canapés

cold canapé selection

Labna with toasted almonds and pistachio
Sashimi tuna and kingfish with pickled cucumber and soy dressing
Beef carpaccio with shitake mushrooms
Lobster and avocado sandwich
Peking duck pancake with shallots
Smoked salmon rillettes with cornichon
Sydney rock oyster with cabernet sauvignon dressing
Goats curd cigar with apple sauce
Seared tuna with cucumber, seaweed and coriander
Italian anchovy on crostini with peas and preserved lemon
Corned Wagyu beef with piccalilli on a crouton
Cured ocean trout with ginger and eschallot

hot canapé selection

Spinach and goat cheese pastia with beetroot relish
Artichoke, olive and persian feta pizza
Caramelized onion turnover with tomato chutney
Moroccan lamb pie with mint yoghurt
Prawn toast with sweet and sour sauce
Crispy chicken with peanut satay sauce and coriander
Seared sea scallop with Vietnamese dressing and crispy shallots
Ricotta and parmesan gnocchi with sage burnt butter
Mushroom and truffle risotto balls with aioli
Pepperoni and roast capsicum pizza
Sticky pork belly with bbq sauce
Leek and potato soup with crab and parmesan



Menu

canapés

dessert canapés

Mini lemon meringue pies
Mixed ice-creams on sticks
Warm mini donuts with chocolate sauce
Chocolate and orange pot de crème
Vanilla panna cotta with strawberry jelly
Apple and date spring rolls
Prune and walnut log with Roquefort cheese
Goats cheese with onion marmalade on a crouton



substantial canapé selection

Lamb curry with rice and raita
Salt and pepper squid with coriander and lime
Mini wagyu burgers
Char grilled lamb cutlet with chimichurri sauce
Hanoi chicken with pickled red cabbage and basil
Fish and chips with tartare sauce
Oriental duck noodle salad with shallots and coriander
Orecchiette pasta with green asparagus and mushrooms
Pork sang choy bao
Crab and green papaya salad with Thai dressing
Soft polenta with tomato and avocado salsa



Menu

lunch & dinner

arrival canapés

Your selection of 3 canapés from our hot and cold canapé selection

entrée

Sweet corn and basil soup with herbed goats cheese and croutons**

Seared tuna with daikon and avocado

Smoked salmon salad with quail egg, cucumber and radish

Goats curd cigar with poached apple, Serrano ham and asparagus

Slow roasted milk fed veal carpaccio with king mushroom dressing

Slow cooked pork belly with yuzu and nashi pear

Crab salad with baby lettuce, pink grapefruit and avocado

Baby beetroot and chick pea salad with watercress and walnuts**

Chicken parfait with Madeira jelly and figs

main course

Roasted chicken with fennel, tomato, olives and polenta

Crispy duck confit with beetroot, asparagus, pistachio and orange crumbs

Roasted barramundi with white bean, bacon and hazelnut salad

Grilled Petuna ocean trout with celeriac and apple

Pan-fried ricotta gnocchi with mushroom and spinach**

Roasted lamb loin nicoise with green beans, tomato and olives

Aged beef fillet with fondant potato, green beans and tarragon salsa

Roast sirloin with Pont-Neuf potatoes, artichokes and salsa verde

Roast lamb rack with baba ghanoush and spicy mince



**Vegetarian option

Menu

lunch & dinner

dessert

Yoghurt panna cotta with strawberry jelly and shortbread

Lemon meringue pie with candied lemon

Valrhona chocolate delice with gold leaf

Passionfruit semi freddo with pineapple and coconut tuile

Banana bombe Alaska with caramel sauce

Warm walnut and honey tart with clotted cream

Lime curd cannelloni with mango and lime sorbet

Melon terrine with kiwi carpaccio and apple sorbet

Pressed plunger coffee, teas and infusions accompanied by hand made chocolate truffles.

Alternate service is complimentary. Please select two entrées, two main courses and two dessert items for your menu.

Menu includes two green salads per table.

Please note menu is subject to change with seasonal



Menu

additional lunch and dinner menu items

variation of produce.

charcuterie platter

Smoked and cured meats with bread and pickles

mezze plate

Fresh dips, Turkish bread and marinated olives

individual cheese plate

A selection of Australian and imported cheese with dried fruit and walnut bread

sides dishes

Rocket and parmesan salad

Steamed green beans with pesto

Roast potatoes

Green salad

Note: Each side serves 4-5 guests.

We therefore recommend a minimum of 2 sides per table



childrens menu

Including main course, dessert and unlimited soft drink

main course

Chicken with mashed potato and gravy

Spaghetti bolognese with shaved parmesan

Fish and chips with tartare sauce

Baked macaroni cheese



dessert

Strawberry jelly with fresh strawberries

Fruit salad with ice cream

Mixed ice creams with chocolate sauce

Chocolate brownie with whipped cream

Menu

breakfast

breakfast canapés

Minimum 20 guests, maximum 2 hour duration - Stand up waiter service

Croque monsieur

Mini friands

Smoked salmon roulade, crème fraiche & capers

Muesli bars with fresh yoghurt

Baked beans with cotichino sausage

Egg and bacon quiche

*Served with iced water, chilled orange juice, pressed
plunger coffee, teas and infusions*

table buffet breakfast menu

Minimum 20 guests, maximum 3 hour duration - Seated waiter service

Please choose 4 items from selections below:

Selection of cereals and oven baked muesli

Bircher muesli

Fruit loaf with butter and jams

Selection of Danish pastries and muffins

Seasonal fruit platter with natural yoghurt and passionfruit

Buttermilk pancakes with ricotta and seasonal berries

Smoked spring salmon croissant with dill crème fraiche

Double smoked ham and cheese croissant

Croque monsieur

Sausage and bean cassoulet with soldiers

Grilled pannini with goats cheese and vine tomatoes

*Served with iced water, chilled orange juice, pressed
plunger coffee, teas and infusions*

Add one hot breakfast item to table buffet breakfast

Please choose 1 item from the selection below:

Eggs Benedict with smoked ham

Poached eggs with smoked salmon and spinach on
a toasted muffin with hollandaise sauce

Scrambled eggs and bacon on a toasted muffin with oven dried tomatoes

Field mushrooms on toast with roasted trellis tomatoes



Menu

day delegate package

Available daily from 8am until 5pm

Based on a minimum of 20 delegates.

Including note pads, pens, mints and iced water

on arrival

Pressed plunger coffee, tea and infusions

Fresh orange juice

morning tea

Pressed plunger coffee, tea and infusions

Assorted Danish pastries and muffins

working lunch

Selection of any three sandwiches

Seasonal fruit platter

Fresh orange juice

Pressed plunger coffee, teas and infusions

lunch sandwich menu

Crab and avocado

Smoked salmon bagel with crème fraiche

Fried chicken wrap with hummus and tabouli

Roast beef and horseradish on soy linseed

Piperade and goats cheese on olive bread

Rye bread with smoked ocean trout and dill mascarpone

Wagyu pastrami and Dijon mustard baguette

Sour dough with tuna nicoise

Club sandwich with chicken and bacon

Croque monsieur

afternoon tea

Sweet canapé of your choice

Selection of gourmet biscuits

Pressed plunger coffee, tea and infusions



wine

classic selection

Please select one white wine and one red wine from the following list

sparkling wine

NV Leftbank Sparkling

white wine

2008 Leftbank Chardonnay

2009 Leftbank Sauvignon Blanc

red wine

2006 Leftbank Shiraz

2008 Leftbank Cabernet Merlot

beers

Carlton Draught

Carlton Sterling Light

soft drinks

Orange juice

Sparkling mineral water

Assorted soft drinks

Please note all wines and vintages are subject to change according to availability.



wine

premium selection

Please select one sparkling wine, one white wine, one red wine and one full strength beer from the following list

sparkling wine

NV Redbank Emily Brut Cuvee

NV Grandin Brut

white wine

2008 Symphonia Pinot Grigio

2008 East Sauvignon Blanc

2008 Forest Hill Boobook Sauvignon Blanc Semillon

2008 Tarrawarra Estate Chardonnay

red wine

2008 Sticks Pinot Noir

2006 Mt Langi Billi Billi Shiraz

2008 Primo Estate Merlesco

2005 Rymill MC2 Cabernet Merlot

beers

Cascade Premium

Cascade Premium Light

soft drinks

Orange juice

Sparkling mineral water

Assorted soft drinks

Please note all wines and vintages are subject to change according to availability.



wine

sommeliers selection

Please select one sparkling wine, one white wine, one red wine and one full strength beer from the following list

sparkling wine

NV Jansz Rose

NV Jansz

white wine

2009 Wirra Wirra The Lost Watch Riesling

2008 The Ned Pinot Gris

2008 Crowded House Sauvignon Blanc

2007 Henshke Tilly's Vineyard White

2007 Knappstein Chardonnay

red wine

2008 Pencarrow Pinot Noir

2007 St Hallet Faith Shiraz

2007 La Vieille Ferme Cotes du Ventous Rouge

2008 Madfish Cabernet Merlot

2005 Penley 'Phoenix' Cabernet Sauvignon

beers

Heineken

Stella Artois

Crown Lager

soft drinks

Orange juice

Sparkling mineral water

Assorted soft drinks

Please note all wines and vintages are subject to change according to availability.



wine

beverages on consumption

Minimum spend of \$25.00 per person applies

Please select one sparkling, one white wine, one red wine and one full strength beer

sparkling wines

NV Leftbank Brut	Sth Australia	\$34
NV Redbank Emily Brut Cuvee	Central Victoria	\$40
NV Grandin Methode Brut	France	\$42
NV Jansz	Tasmania	\$52
NV Jansz Rose	Victoria	\$64
2005 Chandon Vintage	Victoria	\$78
NV Piper Heidsieck	France	\$130
NV Veuve Clicquot	France	\$160
NV Bollinger Special Cuvee	France	\$190
NV Krug Grande Cuvee	France	\$430

white wines

2008 Wirra Wirra The Lost Watch Riesling	Adelaide Hills SA	\$45
2007 Brokenwood Semillon	Hunter Valley NSW	\$48
2008 The Ned Pinot Gris	Marlborough NZ	\$48
2008 Symphonia Pinot Grigio	King Valley VIC	\$48
2009 Leftbank Sauvignon Blanc	South East Australia	\$34
2008 East Sauvignon Blanc	Marlborough NZ	\$45
2008 Crowded House Sauvignon Blanc	Marlborough NZ	\$52
2009 Logan Sauvignon Blanc	Orange NSW	\$58
2008 Rightbank Sauvignon Blanc Semillon	Margaret River WA	\$38
2008 Forest Hill Boobook Sauvignon Blanc Semillon	Great Southern WA	\$42
2007 Henshke Tilly's Vineyard White	Eden Valley SA	\$48
2008 Leftbank Chardonnay	South Australia	\$34
2007 Rightbank Chardonnay	Orange NSW	\$38
2008 Tarrawarra Estate Chardonnay	Yarra Valley VIC	\$50
2007 Knappstein Chardonnay	Clare Valley SA	\$48
2008 Kooyong Clonale Chardonnay	Mornnigton Peninsula VIC	\$80

rose wines

2007 East Pinot Noir Rose	Yarra Valley VIC	\$42
---------------------------	------------------	------

Menu

beverages on consumption continued

red wine

2008 Rightbank Pinot Noir	Marlborough	\$38
2008 Sticks Pinot Noir	Yarra Valley VIC	\$50
2006 Pencarrow Pinot Noir	Martinborough NZ	\$54
2007 Red Claw Pinot Noir	Mornington Peninsula VIC	\$80
2006 Leftbank Shiraz	Mudgee NSW	\$34
2007 Mt Langi 'Billi Billi' Shiraz	Grampians VIC	\$40
2007 St Hallet Faith Shiraz	McLaren Vale SA	\$50
2006 Yalumba Shiraz Viognier	Barossa SA	\$50
2007 La Vieille Ferme Cotes due Ventoux Rouge	Rhone FR	\$46
2008 Leftbank Cabernet Merlot	South Eastern VIC	\$34
2005 Rymill MC2 Merlot Cabernet	Coonawarra SA	\$42
2008 Madfish Cabernet Merlot	Margaret River WA	\$48
2008 Penley 'Phoenix' Cabernet Sauvignon	Coonawarra SA	\$56
2005 Rightbank Merlot	McLaren Vale SA	\$38
2008 Primo Estate Merlesco	Virginia SA	\$46

dessert wines

2006 Mitchelton Blackwood Park Botrytis Riesling	Nagambie VIC	\$50
2007 Two Hands Brilliant Disguise Moscato	Barossa Valley SA	\$55

beers

Carlton Draught	\$6.50
Cascade Premium	\$7.50
Crown Lager	\$8
Heineken	\$8.50
Stella Artois	\$8.50
Carlton Sterling	\$5.50
Cascade Premium Light	\$6

soft drinks

Orange juice	\$3
Sparkling mineral water	\$3
Assorted soft drinks	\$3

Please note all wines and vintages are subject to change according to availability.

cocktails

SPARKLING	\$12
TALL	\$15
MARTINI	\$15
FROZEN DAIQUIRI	\$10
MOCKTAIL	\$8



sparkling

- No. 1 Classic cranberry juice with a touch of rose water, topped with Left Bank Brut
- No. 2 A blend of Peach Liqueur or Chambord with Left Bank Brut
- No. 3 Sugar cube in Angostura Bitters, Chatelle Napoleon Brandy and Left Bank Brut

tall

- No. 4 Bacardi Superior with passionfruit pulp and ruby red grapefruit juice
- No. 5 Havana Special with fresh lime and mint over crushed ice, topped with soda
- No. 6 Absolut Vanilla with fresh raspberries and apple juice
- No. 7 Chambord and Strawberry Liqueur with apple juice and soda
- No. 8 Lychee Liqueur and Wyborowa Vodka with fresh lime and dry ginger ale

martini

- No. 9 Absolut Vanilia with elderflower cordial, vanilla syrup and pink grapefruit
- No. 10 Raspberry Infused Vodka with Vanilla Schnapps and classic cranberry juice
- No. 11 Midori and Patron Citronge (orange liqueur) with lemon juice
- No. 12 Olmecca Tequilla and Citronge with lime and lemon
- No. 13 Wyborowa Vodka and Citronge with lime and cranberry juice
- No. 14 Blueberry Infused Vodka with Peach Schnapps and cranberry juice

frozen daiquiri

- No. 15 A blend of White Rum and Orange Liqueur with lime
Available in strawberry, mango and lime

mocktails

- No. 16 Fresh orange with mango and peach puree, finished with
pink grapefruit and orange juice
- No. 17 Fresh lychee, lime and ginger with pink grapefruit juice and dry ginger ale
- No. 18 Raspberries and lime with apple juice and soda