

CHAPA



Formal Lunch & Dinner

info@chapa.com.au | www.chapa.com.au | @chapasdney

Packages starting at \$92+gst pp

CHAPA

Formal Sit-down / Alternate drop
Menu includes artisan sourdough & cultured butter

Entrées

King prawns w chilli butter sauce, charred shallots, Chinese doughnuts
Raw hiramasa kingfish, fresh orange, fennel, chardonnay dressing (gf, df)
Red & golden beetroot w sweet olives, goat's curd, pecan nuts, vinocotto (gf, v)
Fior di latte & silverbeet tortelloni w lemon brown butter, walnuts, fried sage (v)
Smoked duck breast w cured cabbage, cashews & lime sauce (gf, df)
Roasted pork belly w charred cipollini onions, coriander salsa & peanuts (gf, df)
Steak tartare w crème freiche, fried onion, wild rocket & crostoli

Mains

Steamed Murray cod w kombu soy broth, cucumber ginger salad (df)
Pan-fried ocean trout w heirloom carrots, shallot ginger relish (gf)
Eggplant parmigiana, smoked mozzarella w marinara sauce & basil oil (v)
Ricotta gnocchi w roasted king mushroom, shaved asparagus, pecorino (v)
Roasted free-range chicken w charred corn succotash, hazelnut brown butter (gf)
Confit duck leg w verjuice apples, sauerkraut & quince aioli (gf)
Grilled River Farm pork cutlet w glazed peppers, sage, bacon & fennel jam (gf)*
Chargrilled lamb rack w chickpea miso, ancient grains, pistachio sauce (df)
280g Potoro scotch fillet MB4+ 21 day dry aged w green peppercorn sauce (gf)*
12 hr Lamb shoulder, hung mint yogurt, jus, watercress & peas (gf)

CHAPA

Formal Sit-down / Alternate drop

Sides

- Radicchio, baby cos, dill, mint, chives, chervil (gf, vg)
- Shaved kohlrabi, green apple & cucumber salad (gf, vg)
- Snow peas, green beans, snow pea sprouts & tahini dressing (gf, vg)
- Fried cauliflower florets w quark, kale, smoked almonds, (v)
- Carrots, mint yogurt, dukkah (v, gf)
- Hasselback potato w kombu butter, garlic scapes (v)
- Skin-on fries w garlic, parsley (vg, gf)

Desserts

- Dark chocolate mousse, pressed peaches, stone fruit curd (v, gf)
- Tiramisu w hazelnut praline (v)
- Crème caramel w dulce de leche & cream (v,gf)
- Grilled banana, Messina vanilla gelato, butterscotch & hazelnut praline (v, gf)
- Australian & imported cheese selection w quince paste, black grapes, muscatels & crisp lavosh (v)

**Extra charges apply*

VG vegan | V vegetarian | GF gluten free | DF dairy free

Packages starting at \$92*pp +gst

* Prices based on events in Sydney for 50 guests, each event has different requirements that may decrease or increase this price
This package includes: 1 Course Sit- Down (1 Main, 1 Side + Bread and Butter), Chefs, Waiters
and excludes: alternate drop, Bar Staff, Drinks, Travel time, Sunday/public holiday rates, Tableware & Glassware, Kitchen equipment hire

info@chapa.com.au | www.chapa.com.au | @chapasydney