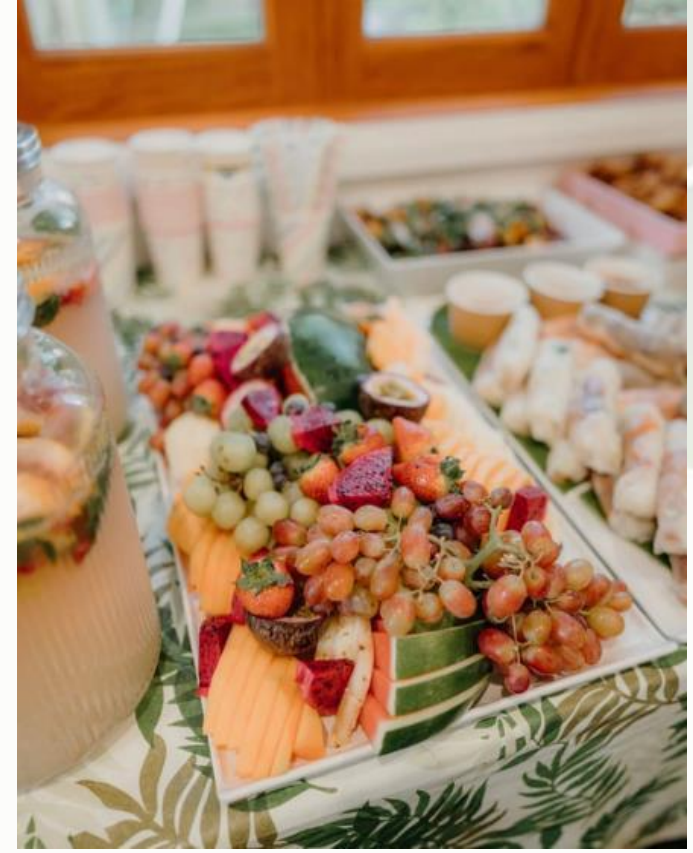


Paddock

ON CROWN



Wechat: Paddock-Natalie

509 CROWN ST, SURRY HILLS NSW 2010

02 8591 2633

PADDOCKCROWN@GMAIL.COM

TERMS & CONDITIONS

Packaging: Catering is provided in recyclable catering boxes, unless otherwise specified. Napkins, disposable plates & cutlery are available on request at a small charge of \$1.5 per person. Wooden or flower props, accessories and linen are also available on request, however a \$200 deposit is required. All platters must be returned in reasonable status.

Payment & deposits: We require 5-7 days' notice for catering orders. Full payment must be settled prior.

Delivery: Delivery is available for orders over \$600 from Surry Hills 2010.

Delivery fee is
\$50 within 10km.
\$65 between 10-15km
\$80 between 15-25km

Delivery time: If order is required to be delivered 9am (after hours) , there will be additional \$58 as After-hours fee.

Allergens: Please advise us of any allergies.

GLUTEN FREE = GF VEGAN = VE VEGETARIAN = V



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CATERING MENU 23/24

Wechat: Paddock-Natalie

GOURMET SANDWICHES & SCONES

HAM CHEESE AND TOMATO

\$12.5



CURRIED EGG (V)

\$12.5



ROASTED VEGGIE AND GOAT CHEESE (V)

\$14.5



POACHED CHICKEN

(cut into quarters)

\$14.5

CRAB MEAT SANDWICH W/ FLYING FISH ROE

(cut into quarters)

\$15.5



PULLED BEEF AND SLAW

(cut in halves)

\$14.5



PULLED PORK

(cut in halves)

\$14.5



PARTY BEST SELLERS



MINI BAO \$6.5 (MIN 10 PORTIONS)

choice of:

- crispy pork
- fried chicken
- mixed mushroom **(V)**
- fish



MINI BURGER \$6.5 (MIN 10 PORTIONS)

choice of:

- buttermilk chicken
- Beef patty
- pulled pork
- pulled beef

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RICE PAPER ROLL \$6.5 (MIN 10 PORTIONS)

choice of:

- roast duck
- smoked salmon and avo
- mixed mushroom **(VE)**



Tacos \$6.5 (MIN 10 PORTIONS)

choice of:

- pulled pork
- pulled beef
- Chicken
- Mushroom **(VE)**



MINI SPRING ROLL with dipping sauce

60pc- \$60

VIETNAMESE CRAB SPRINGROLL with dipping sauce **new**

20pc- \$35



FRIED CHICKEN WITH DIPS AND CONDIMENTS

- 30-35 pc \$75
- 40-50 pc \$85
- 65-70 pc \$100

SALAD BOXES

	Medium box (half) (8-10 PAX)	Medium box (full) (12-14 PAX)	LARGE Box (16-20 PAX)
DELUXE FRUIT PLATTER (V)	\$80	\$115	\$130
SIGNATURE SOBA NOODLES WITH SALMON BELLY	\$90	\$120	\$135
POACHED CHICKEN AND QUINOA SALAD WITH PARMESAN DRESSING	\$85	\$90	\$110
ROASTED PORK BELLY SALAD WITH CITRUS FLAVOURS	\$90	\$98	\$115
CHAR GRILLED BROCCOLI WITH CHILLI GARLIC FETTA AND TAHNIN DRESSING (V)	\$88	\$95	\$115
PUMPKIN BEETROOT SALAD WITH FETTA AND FRIED TOFU (VE)	\$88	\$95	\$115

GLUTEN FREE = GF VEGAN = VE VEGETARIAN = V



Deluxe Platters

DELUXE sashimi platter

Small-\$250

Large \$350

**Fresh Oyster
(including lemon and sauce)**

\$48 per dozen

Oyster Kilpatrick

\$58 per dozen

**Pan fried salmon fillet
Minimum 5 pieces**

\$9.5 per pc

**Lobster tails
Minimum 5 pieces**

\$30.5 per pc



GRAZING Box



SMALL (4-6PAX)

\$115

Medium (6-8PAX)

\$155

LARGE (12-16 PAX)

\$180

PAELLA Perfect for weddings, or outdoor events



**SEAFOOD PAELLA STATION
FOR \$30 PP (MIN. 20PAX)**

PLUS SET UP/DELIVERY,
PACK DOWN FEE

*Mussels, squids, chorizos, prawns,
peas, tomato and saffron*

CANAPE MENU

CHOOSE FROM THE SELECTION BELOW FOR YOUR CANAPE for **\$5.8 each**

MEAT

- arancini bolognese ball
- italian meatballs with nap sauce
- mini honey & lemongrass chicken skewer

VEGETARIAN

- crispy zucchini flower **(V)**
- roasted pumpkin tart, goat cheese, chives **(V)**

SEAFOOD

- salt & pepper squid with garlic aioli
- bbq king prawn skewers (\$6.8)* **(GF)**
- prawn skewers-lemon, salt and rosemary **(GF)**
- salmon cerviche, avocado, chilli, lime **(GF)**
- salmon sashimi in wonton cone
- seared scallop with corn puree and black pudding

SUBSTANTIAL MENU

- seafood squid ink risotto with mussels, prawns, peas \$10.5
- beer battered barramundi & chips \$9.5
- asian fried rice with *choice of* pork / chicken / prawn / vegetarian \$9
- filipino stir-fried glass noodles with choice of pork/ chicken/ vegetables \$9

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ITALIAN MEATBALLS WITH NAP SAUCE



ARANCINI BOLOGNESE BALL



LEMONGRASS CHICKEN SKEWER



Seared scallop with corn puree and black pudding



CRISPY ZUCCHINI FLOWER



BBQ PRAWN SKEWERS



SALT & PEPPER SQUID WITH GARLIC AIOLI



PRAWN SKEWERS-LEMON, SALT AND ROSEMARY



SALMON CERVICHE, AVOCADO, CHILLI, LIME



SALMON SASHIMI IN WONTON CONE



KIDS MENU

PICK 3 ITEMS \$14.8- pick one from each section

PICK 4 ITEMS \$17.8- pick one from each section, plus one more

PICK 5 ITEMS \$20.8- pick one from each section, plus two more



1. Something sweet

- fruit skewers
- chocolate wafer cone with seasonal fruit
- rainbow chocolate covered strawberries

2. Something for snacking

- mini baked hotdogs with ketchup
- mini pancake with nutella and strawberries
- mini corn dog with sauce **(new)**

3. Something substantial

- mini fish & chips
- chicken nuggets & chips

SIT DOWN DINNER

(MIN. 20PAX)

ENTRÉE

1. calamari fritti, chilli salt, roasted garlic aioli, lemon
2. sydney rock oyster with vinaigrette
3. King fish ceviche with chili oil and baby coriander
4. cured salmon gravlax, fennel slaw, dill creme fraiche and salmon roe
5. burrata, truss tomato, basil, pesto
6. seared scallops with crisp pancetta, corn puree and black pudding
7. Watermelon salad with fetta cheese

MAIN

1. crispy skin murray cod vongole, mussels, prawn bisque
2. confit duck. burnt orange, mash potato, pomegranate jus
3. braised beef cheeks, sweet potato puree, jus, roasted cherry truss tomato
4. pan fried chicken kiev, grilled asparagus, roasted truss tomatoes, truffle potato puree, chicken gravy
5. confit chicken with puy lentil and harrisa mayo
6. seafood angel pasta, chilli, truffle, passata, prawns, squid, vongole

SIDES

1. broccolini, green beans, garlic, almonds
2. beer battered steak chips
3. honey glazed baby carrots with almonds
4. leaf salad, spanish onion, chardonnay dressing

ENTRÉE + MAIN \$58

ENTRÉE + MAIN + 2 SIDES \$68

ENTRÉE + MAIN + 3 SIDES \$72





MIX DESSERT PLATE

10 PIECES \$50

20 PIECES \$90

25 PIECES \$105

30 PIECES \$120

- tiramisu
- chocolate cake
- lemon meringue tart
- red velvet slice
- choc mousse on sponge
- mini seasonal berry trifle
- berry mousse tart

HOUSE MADE SCONE



HOUSE-MADE SCONE WITH CONDIMENTS
\$70 (20pc)

Special occasion cake - 6 days notice

2 tier naked wedding cake with fresh flower suite 80-100ppl

Bottom size, 28cm; Top size, 23cm

Red velvet | Mud cake | Vanilla | Salted caramel
 \$550 (20pc)

Unicorn cake- \$240

Vanilla | Chocolate

Mille- feuille, small size 22 x 22 cm- suit 6-8ppl

- Durian \$115
- Chestnut \$115
- Matcha \$105
- Earl grey-\$105



DRINKS

\$20 PER JUG

- fresh strawberry lemonade
- house made lemonade
- passionfruit soda
- lemon tea
- rose iced tea

\$90 PER STATION (INCLUDES ICE + 20 CUPS)

- fresh strawberry lemonade
- house made lemonade
- passionfruit soda
- lemon tea
- rose iced tea

COCKTAIL

- aperol spritz **\$30/jug**
- berry mojito **\$35/jug**
- elderflower75 **\$35/jug**