



Welcome

CATERING MENU 2022 S3 S4

Introduction

K-House provides one of the most elite settings in the city, a gorgeous location for small weddings, business presentations, and special events.

Breathtaking function area with a panoramic view of Sydney Harbour Bridge and the city skyline provides the perfect backdrop to your event while our dedicated professional staff attends to your guest's every need.

Features

- Internal elevator
- Private kitchen
- In-built audiovisual and Karaoke facilities
- Two bedrooms (one Ensuite with built-in wardrobe)
- Open plan lounge and dining area that spills out onto a wraparound balcony with stunning uninterrupted 270-degree harbour views.
- Surrounded by parks/bushland for ultimate privacy (No immediate neighbours)

Size: 45 guests | seated

70 guests | cocktail



Canapes

Gourmet Canape Menu

\$80 per head

- Mini angus burger with brioche bun, relish and cheddar cheese
- Italian Caprese skewer, heirloom tomato, bocconcini with EVOO (GF, V)
- Vietnamese lemongrass chicken skewers with onion and shallot (GF)
- Crispy bacon, porcini mushroom & mozzarella arancini
- Spinach & ricotta triangle with tomato salsa (V)
- Mini fruit cup with seasonal melons and berries (V, GF)



Silver Canape Menu

\$ 95 per head

- Smoked salmon tartlet with cream cheese, roe and shallot
- Vietnamese lemongrass chicken skewers with onion and shallot (GF)
- Caramelized pork bao with cucumber, sour relish and chili mayo
 - Greek olive tart with fetta and sundried tomato
 - Oriental duck spring roll with chilli mayo
- Prawn cocktail tartlets with avocado mousse and dill

Platter

- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)



Gold Canape Menu

\$ 130 per head

- Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
- Caramelized pork bao with cucumber, sour carrot and chili mayo
 - Mini lamb kebabs with rosemary rub
- Smoked salmon tartlet with cream cheese, roe and shallots
- Vietnamese lemongrass chicken skewers with onion and shallot (GF)
 - Semi cooked Queensland scallops on shell with tomato salsa
- Melon wrapped with Spanish jamon skewer with baby bocconcini
 - Crispy sesame prawn parcel with chilli mayo

Platter

- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)



Platinum Canape Menu

\$ 140 per head

- Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
 - Oriental duck pancake with hoisin sauce and cucumber
 - Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges (GF)
 - Grilled caramelized pork bao with cucumber, sour relish and spicy mayo
 - Semi cooked Queensland scallops on shell with tomato salsa
 - Smoked salmon tartlet with cream cheese, roe and shallots
 - Prawn cocktail tartlets with avocado mousse and dill
 - Melon wrapped with Spanish jamon skewer with baby bocconcini
 - Black truffle infused filet mignon crostini
- Platter**
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)



Buffet

Silver Buffet Menu

\$ 120 per head

Appetizers on arrival

- Chef selection mini quiches (spinach, vegetable, ham or lorraine)
- Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
- Mini beef burger with homemade relish and cheddar cheese

Platters

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

Main Course

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
 - Homemade cheesy angus beef lasagne
- Prawn zoodle serve cold with, pickle radish, cabbage, shallot and sesame dressing
 - Grilled octopus salad with cous cous, onion, edamame
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF) (V)
- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, tarte or tart (V)



Gold Buffet Menu

\$ 135 per head

Appetizers on arrival

- Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
 - Jamon croquette ball with truffle mayo
- Grilled caramelized pork bao with cucumber, sour radish and spicy mayo

Platters

- Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges (GF)

And

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

Main Course

- Herb roasted whole chicken with hearty oven baked vegetable (GF)
 - Cumin spiced lamb cutlet mint flavoured rub (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and avocado (GF) (V)
- Lemongrass chicken on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint (GF)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (V)
- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)



Platinum Buffet Menu

\$ 165 per head

Appetizers on arrival

- Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
- Beef kebabs with barbecue seasoning, fresh onion and capsicum (GF)
- Crispy sesame prawn parcel with chilli mayo

Platters

- Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges (GF)

And

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

Main Course

- 12 hours sous vide scotch fillet with baked vegetables (GF)
- 63-degree confit salmon fillet with thyme, garlic and chilli (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and avocado (GF)
- Sticky pork on Vietnamese rice vermicelli with cucumber, lettuce, carrot and mint (GF)
- Classic oven roast porchetta with herb and chilli filling
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (V)
- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)



BBQ

(All BBQ menu comes with soft finger roll)

Silver BBQ Menu

\$ 100 per head

Appetizers on arrival

- Mini pull pork burger with kimchi and garlic aioli
- Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc)

Platters

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

Or

- Vegetarian antipasto with grilled veggie, olives, nuts dips and crackers

Main Course

(vege option available upon request)

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- Grass-fed beef chuck steak and brisket patties (GF)
- Chicken tender skewers with chili, garlic marinated (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and avocado (GF) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)



Gold BBQ Menu

\$ 130 per head

Appetizers on arrival

- Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
- Vietnamese crab meat spring roll (GF)

Platters

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

Main Course

(vege option available upon request)

- Beef truffle and parmesan sausages (GF)
- Spanish chorizo sausages (GF)
- Grass-fed beef chuck steak and brisket patties (GF)
- Sticky American style pork rib with smoky BBQ glaze (GF)
- Beef kebabs with barbecue seasoning, fresh onion and capsicum (GF)
- Sweet potato salad, cucumber, corn, quinoa, onion and avocado (GF) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)



Platinum BBQ Menu

\$ 140 per head

Appetizers on arrival

- Assorted sushi (grilled tamago, tempura prawn roll, grilled salmon nigiri etc)
 - Vietnamese crab meat spring roll (GF)
- Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges (GF)

Platters

- Antipasto with sliced meats, ham, salami, prosciutto and marinated olives

Or

- Vegetarian antipasto with grilled vege, olives, nuts dips and crackers

Main Course

(vege option available upon request)

- Beef truffle and parmesan sausages (GF)
 - Spanish chorizo sausages (GF)
 - 6hr Sous vide lamb rack with rosemary rub (GF)
 - Grilled prawns with garlic butter and shallots (GF)
 - Sticky American style pork rib with smoky BBQ glaze (GF)
 - Teriyaki salmon fillet with grilled lemon
- Sweet potato salad, cucumber, corn, quinoa, onion and avocado (GF)(V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)
- Dessert platter for share (in petit four size), chef selection from assorted pastry, slices, gateau, torte or tart (V)



Platter

Silver Platter Menu

\$ 200 per head

Cheese Platter

Mature Cheddar /Blue Vein Cheese/ Creamy Brie served with fresh berries and crackers, lavash, nuts and dried fruits

Fruit Platter

Fresh Seasonal fruits with watermelon, rock melons, pineapple
fresh berries and strawberries

Dessert Box

Variety Sweet and Dessert

Caramel Slices, Brownie Slices, New York Cheese Cake and Chocolate Mousse Dessert

Assorted Sushi

Grilled salmon, avocado, teriyaki chicken, tempura prawn cucumber, tofu and tuna on assorted nori

Vegetarian Antipasto and Dipping (V)

Hummus, beetroot hummus, babaganoush, vegetables, marinated olives,
pickles, flat bread and crisps such as grissini, lavosh or crackers

Charcuterie board

Salami, prosciutto, ham, trio of dips, olives, crackers and nuts

Gluten free or vegetarian option

House made gluten free beef lasagne (750g) \$40

House made gluten free vegetable lasagne (750g) \$40



Banquet Menu

\$ 170 per head

Canapes

Peking Duck Pancakes

Saffron and manchego arancini with aoili chicken and chive wontons served on Spoons

Entrée – choose 1

Thai prawns with chilli and shallot salt served on glass noodles with herbs, tomatoes & cucumber

Zucchini and parmesan soup with crispy croutons

MAIN – Choose 2 mains – shared plates down the centre

Roasted salmon on glass noodles with herbs and heirloom tomatoes

Lamb backstraps with tahini yoghurt, baby spinach and semi dried tomatoes

Chicken Kiev with Sicilian olives, dates and capers

Crispy herb potatoes

Steamed asparagus and beans

Rocket and parmesan salad with avocado, pear & caramelized walnuts

Bread Rolls

DESSERT – all served with berries and Cream – choose 1

Sticky Date Cake with Caramel Sauce Belgian Chocolate Cake

Orange and Almond Syrup cake with Orange Sauce

