



Menu Packages



The Culinary Experts

At Trippas White Group, we're passionate about delivering extraordinary experiences. And at the heart of any extraordinary experience is exceptional food – which is why we dedicate ourselves to creating memorable dishes with flavours inspired by the very house they're enjoyed in, incorporating the history and experience of our award-winning chefs.

Let us treat you to menus designed by the very best, under the sails of Australia's most iconic event venue to create an event that is uniquely yours.



Executive Chef, Elton Inglis



Head Chef, Karl Patrick Thomas





Cocktail Events

Cold Canapés

Confit tomato, almond ricotta, oregano (df, gf, v)

Chèvre, currant & artichoke salad, dried olive, crostini (df, v)

Sydney rock oyster, verjuice, compressed cucumber, lemon balm (df, gf)

Ocean trout cornetto, kohlrabi, cultured cream, shiso

Yellowfin tuna, ponzu, avocado, white pickled ginger (df, gf)

Hiramasa kingfish pastrami, crème fraiche, finger lime, linseed cracker (gf)

Chicken liver parfait, fig paste, sherry vinegar jelly, walnut crostini

Wagyu bresaola, truffle aioli, parmesan, mustard fruits, crostini

Hot Canapés

Confit garlic & prune crema tartlet, macadamia (v)

Haloumi, currants, cauliflower & almond dukkah tartlet (v)

Sweet potato croquette, chipotle aioli (gf, v)

Flash fried squid, jalapeño tartare sauce (df, gf)

Seared scallop, cauliflower, caviar (gf)

Pastry cigar, confit spiced chicken, ras el hanout, pistachio dukkah, honey

Spiced roast duck & crepe, Davidson plum bush pepper sauce (df)

Pork belly, rosemary scented apple, smoked black salt crackle (df, gf)

Substantial Canapés Selection

- Soba noodle, tofu, pickled enoki mushrooms, edamame, yuzu dashi dressing (df, vg)
- Fiery pinto & butter bean “Ponzole”, almond, ricotta salata (gf, v)*
- Calamari fritti, crispy potato, lime leaf mayonnaise (df)
- Fried prawn, kewpie mayo, prawn cracker crumble (df, gf)
- Barramundi fish cake sandwich, Italian tartare, lemon, iceberg
- Chicken drumettes, sweet gochujang chilli & sesame sauce (df)
- Classic toasted Rye Reuben, wagyu pastrami, sauerkraut, raclette

Dessert Canapés

- Raspberry & riberry marshmallow (df, gf)
- Tiny fruit sugar doughnut, dulce de leche
- Chocolate tart, raspberry gel
- Bounty chocolate tartlet, coconut, raw cacao (gf)
- Lemon myrtle coconut biscuit slice
- The Martini Tim Tam

*Vegan option available

by Executive Chef Elton Inglis
in collaboration with Head Chef Karl Patrick Thomas





Sit Down Events

Entrée

Pickled beetroot & goat’s curd ravioli,
burnt butter hazelnut dressing, pickling syrup (gf, v)

Hiramasa kingfish “pastrami”, fennel, crème fraîche,
finger lime, salt & vinegar kale (gf)

Torched ocean trout, abalone xo vinaigrette,
white pickled ginger, nori cracker (df, gf)

Australian king prawn, saké cured watermelon,
toasted sesame, fennel, house ponzu dressing (df, gf)

Potato bark galette, scallops, whipped roe,
pink peppercorn, cucumber, dill

Pressed chicken & truffled shitake terrine, fenugreek mayonnaise,
grilled soft focaccia (df)

Jamon Serrano, artichoke heart fritte,
toasted hazelnut vinaigrette, frisée (df, gf)

Main

Roasted cauliflower steak, zalook dressing, coriander,
almond yoghurt (gf, n, vg)

Confit ocean trout & skordalia, a la grecque mussels,
cauliflower and cucumber salad (gf)

Salt crust cone bay wild barramundi, dill, fennel, little neck clam sauce (gf)

Chicken supreme, sweetcorn polenta, puffed spiced grains,
chicken crackle, asparagus (gf)

Riverina lamb rump, slow cooked cannellini beans,
confit tomato, sauce mimosa (df, gf)

Seasoned pork neck, scallop, crackling, apple, pickled fig jus (gf, df)

Herb cured beef fillet, charred white onion,
parsnip purée, buckwheat (gf)

by Executive Chef Elton Inglis
in collaboration with Head Chef Karl Patrick Thomas

Sit Down Events

Dessert*

- Mascarpone panna cotta, coffee sponge, choc shards, whipped cream, crystallised hazelnuts
- Dark chocolate mousse, mandarin olive oil cake, citrus salad, almond tuile (gf)
- Black & blueberry frangipane tart, wattle seed ice cream
- Brown sugar meringue, vanilla mousse, summer berries, lime-olive oil curd (gf)
- Hazelnut chocolate mousse cake, caramel popcorn, raspberry gel
- Fresh spiced pineapple, caramelised ginger blondie cake, white chocolate ice cream
- Apple tarte terrine, vanilla brulée, salted caramel

Tea & Coffee

- Double roaster coffee and selection of T2 Teas

Sides

(Additional charges apply)

- Shaved white cabbage, reggiano parmesan, peas & lemon (df, gf, v)
- Roasted potato with garlic, rosemary (df, gf, vg)
- Seasonal greens with lemon olive oil (df, gf, vg)

*Vegan option available

by Executive Chef Elton Inglis
in collaboration with Head Chef Karl Patrick Thomas





Food Stations

Antipasto Station

Sliced cured meats, parmesan cheese, dips, grissini, lavosh

Cheese Station

Selection of 4 artisan cheeses, condiments, lavosh, toasted walnut raisin bread.

Cold seafood Station

Peeled prawns, mary rose & shredded iceberg for DIY prawn cocktails and oyster's natural or mignonette served on ice.

Crudités & dips Station

Colorful display of seasonal vegetables, three types of dips & bread

Sweet Station

Selection of small sweet items (i.e. opera cake, native flavored macarons)

Live Stations

Morocco

Baharat spiced lamb shoulder, grilled pita breads, tabouli, pearl couscous, hummus, labneh

Mexico

Adobo roasted chicken, black bean, corn, tomato, salsa, shaved cheddar, jalapeños, hot sauces

Conference Events

Grazing

Full Day Package: Morning Tea,
Grazing Station Lunch & Afternoon Tea

Half Day Package: Morning Or Afternoon Tea
& Grazing Station Lunch

Morning Tea

Select two items per person. Tea & coffee included.

Sweet dusted mini assorted Danish

Freshly baked scone, house made preserve, crème chantilly

Potato pancake, smoked salmon, crème fraîche

Chocolate & walnut brownie

Banana & manuka honey smoothie (gf, v)

Mushroom, artichoke & feta tart

Grazing Station Lunch

A selection of meat & seafood dishes
Complemented with vegetables, salads, juices, water

Afternoon Tea

Select two items per person. Tea & coffee included.

Fruits of the season cut & whole (v)

Mini assorted fruit muffins (v)

Roast pepper, onion & cauliflower quiche, goat's curd, tomato, leaves

Dark chocolate mousse tartlet, raspberry gel

Assortment of macaroons

Lime meringue tartlet

Handmade cookie

Light Lunch

Full Day Package: Morning Tea,
Working Lunch & Afternoon Tea

Half Day Package: Morning Or Afternoon Tea
& Working Lunch

Morning Tea

Select two items per person. Tea & coffee included.

Sweet dusted mini assorted Danish

Freshly baked scones, house made preserves, crème chantilly

Potato pancake, smoked salmon, crème fraîche

Chocolate & walnut brownie

Banana & manuka honey smoothie (gf, v)

Mushroom, artichoke & feta tart

Working Lunch

Chef's selection of gourmet salads, wraps & rolls,
seasonal fruit, juice, water

Afternoon Tea

Select two items per person. Tea & coffee included.

Fruits of the season cut & whole (v)

Mini assorted fruit muffins (v)

Roast pepper, onion & cauliflower quiche, goat's curd, tomato, leaves

Dark chocolate mousse tartlet, raspberry gel

Assortment of macaroons

Lime meringue tartleta

Handmade cookie



Breakfast Events

Stations & Platters

Continental Breakfast Station

Sliced seasonal fruit

Yogurt & granola

Baked goods

Selection of spreads & jams,
juice, tea & coffee

Shared Breakfast Platters

All served with toasted sourdough (Gluten free bread available on request)
Choose from 4 of the menu items below (includes juice, tea & coffee)

Coconut Bircher, cacao nibs, seasonal fruit, berries (df, gf, vg)

Sliced seasonal fruit, yogurt, granola (gf, v)

Grilled haloumi, lemon thyme, rocket, slow roasted tomato (gf, v)

Shakshuka eggs, tomato, chilli, mint, parsley (gf, v)

Breakfast greens, mushrooms, kale, pumpkin, chimichurri,
toasted almonds, whipped fetta (df, gf, vg)

Scrambled eggs with sour cream, chive (gf)

Canapés

Cold Canapés

- Muesli, yogurt, fruit compote pots (gf, v)
- Coconut Bircher, fresh fruit, cacao nibs (df, gf, vg)
- Fresh fruit with passionfruit syrup (df, gf, vg)
- Mini fruit muffins (v)
- Selection of mini Danishes (v)

Hot Canapés

- Frittata of potato, spinach, red onion (df, gf)

Substantial Canapés

- Bruschetta with smashed avocado, tomato, basil
- Croissant filled with smoked salmon, crème fraise, chive
- Toasted Reuben sandwich, wagyu pastrami, gruyere, sauerkraut
- Bacon & egg slider with tomato relish

Seated

Platter On Arrival & Plated Meal

Platter

- Please select one. Includes juice, plunger coffee & T2 teas.
- Seasonal fruit (gf)
- Mini fruit muffin
- Mini danish & croissant selection

Plated Breakfast

- Please select one. Set/alternate serve available.
- Breakfast bowl of kale, broccoli, heirloom grains, almond dukkha (df, gf, vg)
- Scrambled eggs on toast, grilled bacon, slow roasted tomatoes, crushed white beans
- Two poached eggs on toast, cauliflower, gremolata, parmesan, avocado (v)
- Bruschetta with smashed avocado, cured tomato, goats curd, basil (df, v)
- Coconut Bircher, cacao nibs, seasonal fruit, berries (df, gf, vg)

**All items with a bread component can be switched to gf bread

Next steps

Get set to impress
Contact our event specialists on:

1300 305 529
SOH.events@trippaswhitegroup.com.au

SYDNEY OPERA HOUSE
Bennelong Point
Sydney NSW 2000



