



Danielle Alvarez

Menu

PRESENTING DANIELLE ALVAREZ

Danielle Alvarez brings a wealth of expertise to the table, curating bespoke menus that cater to a diverse array of private functions held within the renowned confines of the iconic building's Yallamundi Rooms, the Utzon Room, and the enchanting Northern Foyers. This encompasses a spectrum of events ranging from the most cherished of unions in weddings, to the conviviality of intimate cocktail gatherings, the networking prowess of corporate events, and the grandeur of gala dinners.

Alvarez's culinary creations are an embodiment of her unwavering commitment to celebrating the beauty of seasonality and the profound connections forged through the act of sharing food. Moreover, her menus serve as a powerful platform to champion the talents of local producers, further enriching the experience for all who partake.





Designed by
Danielle Alvarez

Cocktail Events

Cold Canapés

Organic chicken terrine, dill mayonnaise, brioche (nf)

Betel leaf, spanner crab, pomelo, chilli, peanuts, mint (gf, df)

Sydney rock oyster, passion fruit, finger lime mignonette (gf, df, nf)

Crostini, yellowfin tuna tartare, tonnato, caperberry (nf)

Seeded cracker, pesto ricotta, roasted tomato, herbs (gf, v, nf)

Chickpea crisp, eggplant ajvar (vg, gf)

Beef tartare, muhammara, mint, pomegranate, lavosh

Hot smoked trout rillette tartlet, capers, salmon roe (nf)

Hot Canapés

Crisp potato, seared beef, bearnaise (gf, nf)

Spiced pumpkin barbajuan, coriander chutney (vg, nf)

Scallops, café de paris butter (gf, nf)

Vol-au-vent, smoked tomato, olive, thyme (v, nf)

Grilled prawn wrapped, cabbage, smoked lime butter (gf, nf)

Lamb merguez cigar, yoghurt, lemon thyme (nf)

Grilled porchetta, salsa verde, focaccia (df, nf)

Cauliflower, leek, fontina croquette (v, nf)
(option to add black truffle from June–August for additional cost)

df - dairy free, gf - gluten free, vg - vegan, v - vegetarian, nf - nut free

Due to seasonal variations and availability some specific produce may vary.

Substantial Canapés

Crispy chicken sliders, b&b pickle slaw, spicy mayonnaise (nf)

Yellowfin tuna tartare, ponzu, avocado, crispy rice (df, nf)

Smoked cheese empanada, greens, chilli jam (nf, v)

Slow-roasted lamb shoulder, oregano, lemon potato, salmoriglio yoghurt (gf, nf)

Ricotta gnocchi, mushroom ragout, Parmigiano Reggiano, crispy garlic (v, nf)

Prawn, bacon bao, yuzu kosho, cucumber (nf, df)

Dessert Canapés

Chocolate dipped florentines (v)

Lemon meringue tartlet (v)

Choux au craquelin, chocolate cremeux (v, nf)

Medjool date, marzipan, pistachio (vg, gf)

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“Food grown when it’s meant to be grown always tastes superior. Instead of fighting against this natural cycle, we should embrace and celebrate it. It’s a beautiful reminder of the passage of time, a tradition that repeats itself year after year.”

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Sit Down Events

Entrée

Vannella mozzarella, roasted pumpkin, kale, chilli, lemon dressing (v, nf)

Sobrassada ragu cappelletti, crisp rosemary, pickled chilli ricotta (nf)

Wild fennel panisse, espelette aioli, artichokes, black olive (gf, v, nf)

Snapper tartare, salmon roe, finger lime, crème fraiche, crisp crackers (nf)

Beef carpaccio, green olive, fennel, Parmigiano Reggiano (gf, nf)

Grilled king prawns, split pea puree, capers, salsa verde (gf, nf)

Octopus, saffron potatoes, macadamia, currants

Duck, pork, pistachio, fig terrine, whole grain mustard, cress, crostini

Main

Crumbed pumpkin wrapped in silverbeet, brown butter, capers, sage (v, nf)

Snapper, romesco, aioli broccoli, shoots (df)

Blue Eye cod, stewed leeks, clams, saffron cream (gf, nf)

Organic chicken, vadouvan butter, roasted heirloom carrots,
preserved lemon yoghurt (gf, nf)

Crackling pork belly, lentils, mustard, roasted apples (gf, nf)

Slow-roasted lamb shoulder, vinegar, tomato glaze, cavolo nero farrotto (nf)

Black garlic roasted pork neck, honey, ham, hock jus, buttered spinach,
sweet potato puree (gf, nf)

Beef fillet steak, pommes puree, Diane sauce, spicy cress (gf, nf)
(optional upgrade at additional cost)

Sides

Tricolore salad, Parmigiano, toasted hazelnuts, balsamic vinaigrette (v, gf)

Fioretto cauliflower, brown butter, anchovy, lemon (nf, gf)

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Dessert

Apple, butterscotch pudding, yoghurt,
caramelised white chocolate, rosemary (v, gf, nf)

Vanilla rice pudding, rhubarb, almond brittle, caramel (v, gf)

Coconut tapioca, passion fruit, pineapple sorbet,
kiwi, coconut tuille (vg, nf)

Chocolate sabayon tart, preserved cherries, crème cru (v)

Chocolate mousse, mint ice milk, mint chocolate feuilletine (v, nf)

Pain perdu, roasted dates, Pedro Ximénez caramel,
anglaise, blood orange (v, nf)

Lemon meringue tart, pistachio praline, candied lemon aspen (v)

Apple tart fine, vanilla ice cream, almond frangipane (v)

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“When it comes to enjoying
a meal and getting people
to wonder why something so
seemingly simple tastes so much
better than other versions, it
opens the door to conversations
about sustainability.”

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