

EVENT MENU

SPRING/SUMMER 2022



FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

The Hyatt food philosophy is focused on sourcing and providing food and beverage options that are good for our guests and associates, good for the planet and good for our local partners.



Our menus are current as of September 2022.

Due to seasonal availability, all items and prices are subject to change without notice.

PLATED LUNCH & DINNER & SHARE PLATTERS MENU

SPRING/SUMMER 2022



HYATT HOTEL CANBERRA



Spring Plated Menus Lunch or Dinner

(MINIMUM OF 15 GUESTS)

ENTREES

Chargrilled seasonal vegetables, aubergine cream, rocket, feta (gf/v)

Cured duck carpaccio, aguachile, medley tomatoes, puffed wild rice (gf/df/nf)

Chawanmushi, butter poached prawns, fermented mushrooms, hazelnut crumble (gf)

Poached chicken, cauliflower hummus, mesclun, heirloom tomatoes (gf/df)

Beetroot & canberra distillery gin cured salmon, fennel slaw, crème fraîche, salmon roe, dill (gf)

Five spice smoked chicken, chorizo, pickled cucumber, ginger soy dressing, frisee salad (df)

Caramelised scallops, baby radish, celeriac remoulade, micro herbs, raspberry chilli vinaigrette (gf/df)

MAINS

Beef eye fillet, potato dauphinoise, jalapeno chimichurri, purple cauliflower, confit turnip (gf)

Barramundi, mussels escabeche, dressed watercress, seaweed gin split sauce, crunchy capers (gf)

Braised beef cheeks, glazed heirloom carrots, crispy kale, sherry jus (gf/df)

Crispy pork belly, cider & sage velouté, burnt honey shallot, pickled yellow mustard, grilled broccolini (gf/nf)

Chicken breast, charred corn puree, buttered leek, shimeji mushrooms, albufera sauce (gf/nf)

Lamb rump, ginger beetroot puree, spiced peas, golden beets, rosemary jus (gf/df)

Truffle gnocchi, mushroom parmesan cream, wilted spinach, roasted cherry tomato, shaved parmesan (v)

Roasted cauliflower steak, braised spelt, cauliflower puree, chargrilled vegetables, scorched grapes (gf)

DESSERT

Tiramisu, orange sauce, strawberry compote

Chocolate custard mousse tart, raspberry textures

Caramelized apple tartine, vanilla anglaise, double cream

White chocolate macadamia cake, tropical fruit mousse, pomegranate sauce

Coconut pannacotta, white rum fudge sauce, dark chocolate tuille

Bitter sweet and ivory chocolate charlotte, lemon cream, raspberries