# **INTERACTIVE STATIONS (sample menu)**

#### CHAMPAGNE & RAW BAR

Raw bars by Bayleaf are a sensory overload of Australian seafood. Our raw bars include :

Shucked oysters: Sydney Rock, Pacific, Angassi

Freshly peeled Yamba prawns with saffron aioli

Delicate Tasmainian smoked salmon

Presented on a crafted slab of ice, served with classic cocktail sauce, horseradish, mignonette, fresh lemon & a spicy tamari sauce

Why not add a Australian Sparkling or French champagne to match.

#### CHARCUTERIE & PREMIUM CHEESE STATION

Sourcing the finest quality produce from Sydney's farmed butchery, let your guests enjoy the best of Australian produce matching & forget formality at our cheese & charcuterie display.

Watch as gorgeous whole hams are carved off the bone, served with a selection of mustards & chutney. Prosciutto di parma, soppressata, mediterranean vegetables, assorted olives, house -pickled vegetables, aritisan breads & crostini.

#### DANIEL SAN

Watch our sushi master work his way around beautiful fresh maki rolls, slicing the freshest fish available including kingfish, salmon & tuna, served with all the trimmings; wasabi, soy, pickled ginger & edamame.

#### TOUR DE FRANCE

Traditional raclette, whole wheels of cheese are melted & poured over roasted potatoes & topped with a choice of cornichon pickles, bacon, olives, pickled onions

#### CONTINENTAL DELI

This delicatessen includes a plentiful display of arge jars of colourful house pickled vegetables

Australian cheese selection of creamy brie, aged cheddar, smoked gouda

Leg ham, procuttio, sopressa, mustard & chutney

Marinated Italian olives & crusty artisan baguettes & grissini

#### THE CHEESY ITALIAN

Let your guests salavate whilst they watch our chefs mix large batches of freshly cooked pasta into a giant wheel of Grana Padano Cheese

Rich tomato & wagyu beef Bacon, mushroom & green pea BBQ chicken & spanish onion Forest mushroom , confit garlic & baby basil (v) Classic cheese & truffle

#### AUTHENTIC TAIWANESE BAO

Bayleaf's contemporary twist on a street food favourite. Pillow soft steamed buns with an array of fillings: Crispy pork belly with shallots & hoisin dressing Shredded chicken breast with pickled red cabbage Oyster mushrooms, coriander & Sriracha sauce (v)

#### DUMPLING HOUSE

Fresh, exciting & bursting with flavour! Bayleaf dumplings are served in authentic bamboo steamer baskets & lend a touch of the Oriental to any event. A multitude

of options to choose from, these are also ideal for vegetarians

### AMERICAN SLIDER BAR

Bring the American style burger to your guest's next event Grilled wagyu beef, pickle, butter lettuce, tomato, American cheese, smokey BBQ

Southern fried chicken with red slaw & chipolte sauce

Pulled pork, housemade apple slaw & spiced aioli

Confit mushroom, American cheese, tomato, balsamic onion & secret sauce (v)

## CHISELED CHOCOLATE

Let our chef chisel a giant block of the finest quality chocolate into bite size pieces for yours guests. This will be complimented by white, milk & dark