

# CHAPA



## Family Meals

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## Family Meal Buffet

A perfect spread to share lunch with the team

Add Seasonal salad or artisan bread & butter

All meals have a vegetarian & gluten free alternative,  
Specific dietaries & allergies can be catered for separately

### *Soups*

Creamy pumpkin soup served w sour cream, Ham and cheese toasties

Pork chashu ramen w free range Ajitsuke tamago (seasoned egg), shallots and noodles (df)

Smoked fish chowder served with country bread

House minestrone served with garlic & parsley bread (df)

French onion soup with cheesy toast

Andean style chicken soup with country bread

### *Light Meals*

Flaked ocean trout w wild rice, beetroot & zesty almond dressing (gf,df)

Poached chicken breast in master stock w steamed autumn veg (gf,df)

Poke bowl - with Salmon sashimi, shallots, red onion, edamame, roasted sesame dressing, seaweed, crispy shallots, brown rice & red cabbage (df)

Singaporean chicken laksa, mix of egg & rice noodles (hot) (df)

Singaporean seafood laksa, prawns, calamari, mix of egg & rice noodles (hot) (df)

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## Curries

- Duck, lychee & pineapple red Thai curry w steamed rice (medium heat) (gf,df)
- Massaman slowly braised beef & potato curry w steamed rice (medium heat) (gf,df)
- Butter Chicken w steamed rice (mild) (gf)
- Thai yellow fish curry w pumpkin, coconut sambal & steamed rice (mild) (gf,df)
- Thai green chicken curry w Thai eggplant & baby corn w steamed rice (medium heat) (gf,df)

## Stews, Ragus & Braises

- House-made pork & fennel sausage ragu w polenta (gf)
- Beef bourguignon w creamy paris mash
- Moroccan lamb tagine w potatoes & peas w couscous or afghan bread
- Hong Kong sweet & sour pork belly w pineapple w steamed rice (medium heat) (df)
- Italian pork & beef meatballs with tomato salsa w polenta (v)
- Puttanesca w tomatoes, anchovies, black olives, chilli & capers served w speghetti (mild)
- Slowly braised lamb ragu w rigatoni
- Szechuan Mapo Tofu, fermented black beans, Szechuan pepper & coriander w seamed rice (v,df) (mild)
- Coq au vin, chicken braised in wine w lardons & mushrooms w paris mash
- Hungarian beef goulash w potato dumplings (df)
- Chicken fricassee, chicken braised in creamy white wine sauce w paris mash
- Veal Involtini w prosciutto & fontina in tomato salsa w polenta

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## Baked Meals

Chicken enchiladas w salsa verde (mild)

Spanakopita spiral w kale & feta (v)

Lamb Shepherd's pie w house ketchup

Confit duck cannelloni w goats' cheese, tarragon, tomato salsa

Beef & pork moussaka / Eggplant Moussaka (v)

Pepper beef pie / Leek & mushroom pie (v) w mashed potatoes, mushy peas & gravy

Chicken fricassee pie

Pork & veal lasagne / Vegetable lasagne (v)

Ricotta, spinach, mint & chives cannelloni with tomato salsa (v)

## Celebration Food

Middle Eastern spread Lamb kafta skewers, falafel, fattoush salad, hummus, pickled veg, baba ghanoush, labneh, leb bread

DIY Tacos Pulled pork taco & achiote chicken, salsa verde, pineapple, pico de gallo, salsa roja

DIY Yeeros 12hr slow cooked lamb shoulder, tsaziki, tomatoes, pickled onion, aoli, slaw & grilled pita bread

Mexican Burritos Pulled achiote chicken, tortillas, guacamole, mexican rice, frijoles, sour cream, chipotle mayo, mozzarella cheese

Chicken schnitzel / eggplant schnitzel w Russian potato salad, cabbage salad & tartare sauce (df)

House-made Detroit pizzas

DIY Hot dogs with an array of condiments

House-made wagyu burgers on milk bun, w tomato, onion & special sauce

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## Packages starting at \$36\*pp+gst

\* Prices based on events in Sydney for 50 guests, each event has different requirements that may increase this price

THIS PACKAGE INCLUDES: Family Meal Buffet (1 Main, 20% Vegetarian alternative), Chef

AND EXCLUDES: Spoil your team menu, Bar Staff, Wait Staff, Drinks, Travel time, Sunday/public holiday rates, Tableware & Glassware, Kitchen equipment hire

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## Spoil Your Team!

Served with artisan bread & cultured butter choice of one roast, one salad & one side

### Roasts

Italian Porchetta, slowly roasted overnight, stuffed with fresh herbs, wild fennel & garlic (gf,df)

Crispy Pork belly w roasted fennel & house-roasted apple sauce (gf)

Pan-roast beef sirloin w autumn vegetables & chimichurri\* (gf,df)

Beef wellington, beef tenderloin, mushroom duxelles wrapped in prosciutto & puff pastry\*

12hr roasted Riverina lamb shoulder with roasted potatoes & onions served with mint yogurt (gf)

Roasted butterflied chicken w mojo rojo on seasonal vegetables (gf,df)

Free range chicken, mojo rojo, parsley & almond crumb (gf,df)

### Sides

House fries with garlic rosemary (vg, gf)

Charred broccolini, xo sauce & wood fired eggplant (gf)

Queso fresco & corn humitas (v, gf)

Grilled pumpkin, stracciatella, dukkha, dill, salsa verde (v, gf)

Charred cucumber w ricotta & basil (v,gf)

### Salads

Radicchio, baby cos, cherry tomatoes, dill, mint, chives & dressing(v, gf, df)

Broccoli & orecchiette w yogurt & peas (v)

Roasted chestnuts, pan-fried pears, blue cheese, witlof & mustard vinaigrette (v,gf)

Quinoa, edamame beans with baby bok choy & honey ginger dressing (v, gf, df)

Ensalada rusa, potato, carrots, onions, cucumber, egg & kewpie mayo (v, gf, df)

Fennel, cucumber, dill & honey dressing (v, gf,df)