



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

Feuille de bric cigar with chicken liver parfait, rhubarb and chives

Crumpet, spanner crab and yuzu kosho

Sydney rock oyster with passion fruit, ginger and lime mignonette (gf)

Cucumber with gribiche, white anchovy and nasturtium (df, gf)

Beetroot, goat's cheese and rocket pesto tart (v)

Chickpea crisp with eggplant ajvar (vg, gf)

Tuna tartare sandwich with spiced mayonnaise (df)

Premium add-on cost

Smoked trout and potato churro, crème fraîche, caviar and chives

Hot Canapés

Prawn and shiso fritter with nuoc cham (gf)

Spiced pumpkin barbajuan with coriander chutney (vg)

Scallops in the shell with Café de Paris butter (gf)

Puff pastry tart with caramelized onion, ricotta and thyme (v)

Crisp eggplant sandwich with zucchini flower, tomato and rosemary aioli (v)

Duck and pork croquette with tomato chow chow (df)

Grilled lamb belly spiedini and chimichurri (gf)

Premium add-on cost

Grilled abalone and pancetta skewers (gf, df)

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



Substantial Canapés

Crisp fried calamari and zucchini with basil aioli

Yellowfin tuna niçoise salad with green beans, potato and olive tapenade (gf)

Short rib empanada with mushroom ketchup

Slow roasted lamb shoulder with oregano, lemon potato
and salmoriglio yoghurt (gf)

Ricotta gnocchi with corn, chili and Parmigiano Reggiano (v)

Prawn sandwich, tartare, iceberg on white bread (df)

Dessert Canapés

Chocolate, puffed rice and caramel bites (gf)

Lemon biscuit sandwich, dulce de leche and coconut

Choux craquelin filled with chocolate cremeux

Raspberry and frangipane tart with white chocolate cream

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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.”

Danielle Alvarez



Sit Down Events

Entrée

Savoury mille feuille with whipped goats curd, tomato and basil (v)

Ricotta gnocchi with asparagus, peas and lemon butter sauce (v)

Snapper tartare, salmon roe, finger lime and
crème fraîche with crisp crackers

Beef carpaccio with green olive, fennel and Parmigiano Reggiano (gf)

Grilled king prawns, split pea puree, capers and sauce vierge (gf)

Octopus, saffron potatoes, macadamia and currants

Premium add-on cost

Chilled sweet pea vichyssoise with poached lobster tail
and caviar (gf)

Main

Doppio Ravioli with greens and ricotta, brown butter and sage (v)

Steamed Murray cod, pippies, sugar snap peas and sweet corn chowder (gf)

Butter poached rainbow trout with sauce gribiche,
zucchini flowers and crisp artichoke

Chicken with vadouvan butter, asparagus and preserved lemon yoghurt (gf)

Crackling pork belly with pickled cucumbers, shiso and hot miso mustard (df, gf)

Black pepper crusted lamb rump, smoked eggplant,
piquillo peppers and tapenade (df)

Honey and black garlic roasted pork neck, ham hock jus,
buttered spinach and sweet potato puree (gf)

Beef fillet steak with fresh borlotti and roman beans,
onion rings and rosemary jus

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Sides

Tricolore salad with Parmigiano, toasted hazelnuts and balsamic vinaigrette

Salt and vinegar crisp potato terrine and tarragon mayonnaise

Dessert

Strawberry and rose pavlova, yoghurt mousse and oat crumble

Almond cake with roasted summer fruit and burnt fennel anglaise

Coconut tapioca with passion fruit and pineapple sorbet, mango and coconut tuille (df)

Chocolate sabayon tart, cherries and crème cru

Chocolate mousse with mint ice milk and mint chocolate feuilletine

Pain perdu with roasted dates, Pedro Ximinez caramel and burnt toast anglaise

Vanilla and roasted strawberry mille feuille with lavender honey and pistachio

Apple tart fine with vanilla ice cream and almond frangipane

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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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TRIPPAS WHITE GROUP
Yallamundi Rooms
Sydney Opera House
Danielle Alvarez
Culinary Director

