

## Sydney Tower Buffet Menu

Lunch: Monday – Saturday \$49.50 / Sunday & Public Holidays \$59.50

Dinner: Monday – Thursday \$64.50 / Friday – Sunday & Public Holidays \$85

Children (3 – 12 years inclusive) \$25

### starters

freshly made bread:  
focaccia and manoush

with  
a selection of house made dips:  
hummus, babaganoush,  
and  
extra virgin olive oil (v)(gf)

### cold

marinated artichokes, salt roast almonds (v)(gf)  
sydney rock oysters (gf)  
prawns, cocktail sauce or wasabi mayonnaise (gf)  
hot salami (gf)  
sliced beef, white wine, garlic, tuna mayonnaise (gf)  
octopus potato salad, tartare sauce (gf)  
seasonal leaf salad, red wine vinaigrette(v)  
fatoush salad, tomato, cucumber, radish, sumac,  
lemon dressing (gf)  
tomato, feta, basil salad (v)(gf)  
beetroot, rocket salad (v)(gf)  
vietnamese salad, carrot, bean sprouts, peanut, fresh  
herbs, pineapple dressing (v)(gf)

### hot

pea soup (v)(gf)  
hokkien noodles, bean shoots,  
green beans, broccoli (v)  
spring rolls vegetable (v)  
crumbed calamari  
steam dumpling, shitake mushroom, spinach (v)  
mussels, fennel, cream, white wine (gf)  
glazed barbeque chicken (gf)  
smoked salmon okonomiyaki, wasabi mayonnaise  
crocodile chipolatas, baby spinach (gf)  
emu sausages, bush tomato, lemon thyme (gf)  
red thai curry, braised prawn, coriander (gf)  
marinated roast chicken, lemon, garlic (gf)  
honey glazed ham  
thai caramelized pork belly, palm sugar, chilli, lime  
kangaroo rump, thyme, juniper, red wine, plum gravy  
slow roast beef rump, green peppercorn gravy  
lamb braised in yoghurt, chickpeas, almonds (gf)  
penne, mushroom, bacon, cream, thyme  
braised peas with tomato, onion, cinnamon (v)(gf)  
fried cauliflower, yoghurt and tahini dressing (v)(gf)  
roasted fish, caramelised garlic, smoked paprika  
dressing (gf)  
buttered green beans (v)(gf)  
roast potatoes (v)(gf)

### desserts

chocolate mud cake, cherry jam, coconut (v)(gf)  
vanilla bean panna cotta, red wine jelly (gf)  
tart, apple, sultana, cinnamon  
almond gateaux, pistachio mascarpone cream,  
strawberry sauce  
pavlova, cream, strawberry, kiwi, passionfruit (gf)  
mango tapioca pudding, coconut cream (v)(gf)  
tonka bean crème patisserie,  
brandy basket (v)  
coffee bean profiterole, crème patisserie,  
dark chocolate (v)  
mousse, lavender, honey, strawberry (gf)  
selection of ice-cream: (v)(gf)  
chocolate, passion fruit, toffee  
with  
cream, peanuts, caramel sauce  
selection of fresh fruit:  
watermelon, oranges, rockmelon, pineapple  
selection of cheese and crackers - dinner only

(v) vegetarian

(gf) gluten free