

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