

Sydney Tower Buffet Sample Menu

Lunch (11:30 am to 2:00 pm): Monday – Thursday \$60 / Friday – Sunday & Public Holidays \$65
Dinner (5:00 pm to 9:00 pm): Monday – Thursday \$75.00 / Friday – Sunday & Public Holidays \$85
Children (3 – 12 years inclusive) \$27.50
Opening and closing times subject to change

Starters

- Freshly baked focaccia breads (v):
 - *Traditional, garlic and olive*
- A selection of house made dips and condiments (v) (gf):
 - *Hummus,*
 - *Baba ganoush*
 - *Honey cumin carrot dip*
 - *Extra virgin olive oil*
 - *Pickled vegetables*
 - *Marinated olives*
- Dolmades, mint yoghurt (v) (gf)
- Soup of the day (v)
- Selection of fresh seafood, served cold:
 - *Prawns*
 - *Mussels – lunch*
 - *Freshly shucked oysters – dinner*
- *Sauces include American cocktail sauce, wasabi mayonnaise, Marie Rose sauce, fresh lemons*
- Octopus salad, fennel, orange, cucumber (gf) - lunch
- Asian-style seafood salad, cabbage, cucumber, capsicum, coconut dressing, peanuts
- Smoked salmon and potato salad, dill sour cream (gf)
- Vietnamese salad, carrot, bean sprouts, peanut, fresh herbs, chilli pineapple dressing (gf)
- Seasonal leaf salad, red wine vinaigrette (v) (gf)
- Greek salad, tomatoes, cucumber, feta, olives, lettuce, lemon dressing (v) (gf)
- Chickpea salad, barley, apricot, pomegranate dressing, fresh pomegranate, shallots (v)
- Watermelon salad, herbs, marinade Bulgarian feta cheese, pomegranate dressing (v) (gf)
- Roasted cauliflower salad, eggplant jam, rocket, almond-tahini dressing (v) (gf)
- Korean vegetarian brown rice salad, seaweed, sesame ginger dressing (v) (gf)
- Charcuterie items:
 - *Sliced beef with tuna mayonnaise (gf)*
 - *Selection of salami (gf)*

Mains

- Fish and chips, malt vinegar
- Salt & chilli squid (gf)
- Spring rolls, traditional vegetable (v)
- Korean vegetable dumplings (v)
- Steamed bok choy, soy, sesame oil (v)
- Jasmine rice (v) (gf)
- Soy and honey chicken wings (gf)
- Yellow lentil dhal, chickpeas, crisp eschallots, coriander (v) (gf)
- Tandoori chicken, vegetables relish (gf)
- Red Thai curry, seafood, mushroom, coriander (gf)
- Beef ragu, orecchiette pasta, grated parmesan
- Spaghetti with oregano pesto (v)
- Chef choice of exotic chipolatas (2 per day):
 - *Beef with bush tomato, lemon thyme*
 - *Chicken with sweet chilli & mozzarella*
 - *Crocodile with baby spinach*
 - *Camel with dried fruit, bush herbs*
- American glazed BBQ pork belly (gf)
- Freekah, black eyed peas, roasted peppers, sundried tomatoes, almond sultana dressing (v) (gf)
- Braised lamb shoulder, roasted seasonal vegetables, cranberry, cucumber yoghurt dressing, sweet potato chips
- Roast pumpkin, eggplant, onion, herbs, lemon (v) (gf)
- 16-spiced kangaroo rump, pearl couscous, mixed dry fruit, fried onion, mizkan vinaigrette
- Seafood tagine, tomatoes, vegetables, chickpeas (gf)
- Maple mustard glazed ham leg, caramelised pineapple
- Angus beef brisket, beef gravy rosemary (can be gf)
- Garlic roasted potatoes (v) (gf)
- Buttered green beans (v) (gf)

Desserts

- Bread & butter pudding, apple and sultanas, spiced crème anglaise (v)
 - Profiteroles, malt crème patisserie, dark chocolate (v)
 - Lavender & honey mousse, fresh strawberry (v) (gf)
 - Citrus cheesecake, spiced candy nuts
 - Lemon curd tart (v)
 - Pavlova, cream, strawberry, kiwi, passionfruit (v) (gf)
 - Orange & almond gateaux, ricotta cream (v) (gf)
 - Vanilla bean panna cotta, red wine jelly (gf)
 - Roasted five grain panna cotta, green tea jelly (gf)
 - Apple, sultana, cinnamon tart (v)
 - Chocolate coconut gateaux, black currant cream (v) (gf)
 - Mango tapioca pudding, coconut cream (v) (gf)
 - Selection of ice-cream (v)
 - Selection of seasonal fresh fruit (v) (gf)
 - Selection of cheese and crackers - dinner (v) vegetarian - (gf) gluten free
- We look forward to seeing you at
Sydney Tower Buffet!