

Moonlight Formal Dining



Sample Menu

This is a sample of what Sydney Glass Island offers, for full menus please contact our office on 9552 4233 or contact@sydneyglassisland.com.au

Canapés on Arrival

Chef's selection of taste sensations to tantalize your taste buds

Entrée

Choice of 2 with alternate serve

Carpaccio of Succulent Salmon Sheets with Capers, Lemon Juice and Olive Oil topped with a Shredded Fennel and Leek Saladette

Traditional Sicilian Cannelloni with a saucy red tomato sauce
Veal Mince & Mushroom Filling

Main

Choice of 2 with alternate serve

Traditional Rosemary Rack of Lamb with Garlic Mash Potato and Minted Demi Glaze

Market Fresh Fish, (Seared & then Oven Baked)
Served with Anchovy Butter on Saffron Stained Crushed Chat Potatoes

Puff Pastry Tart of Roasted Eggplant, Mozzarella, Black Olive Tapenade and Red Peppers
(Vegetarian)

Each main is accompanied with the chef's selection of Vegetable & freshly baked bread rolls

Dessert

Choice of 2 with alternate serve

Chocolate Charlotte with Vanilla and Chocolate Sauce
Passionfruit Panacotta with Mango Sauce

Freshly Percolated Coffee & Tea with After Dinner Chocolates

Seascope Buffet

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Cocktails on Arrival

Choice of Three

Vegetarian spring rolls Sweet Chilli & Coriander
Sun-dried tomato aioli on crudités
Variety of Japanese Nori Rolls w/ Wasabi & Soy

Main Buffet

All buffets served with Fresh Bread Rolls

Meat Selections

Char-grilled Chicken Breast served with a Pink Peppercorn and Wild Mushroom Sauce
Honey and Dijon glazed Leg of Ham
Veal Cordon Bleu w/ Chilli Jam

Potato Selection

Roasted Chat Potatoes with Garlic and Chives

Salad Selection

Choice of Three

Steamed Cauliflower and Broccoli with Rocket Pesto
Mesculan leaves, Snow Peas and Sesame Seeds in a Honey- Mustard Dressing
Baby spinach with roasted pumpkin, semi-dried tomatoes and fire-roasted capsicum

Seafood

\$5.00pp in addition for the 3 selections

Platters of King Prawns
Poached Whole Salmon dressed in Lime and Coriander Aioli
Platters of Sydney Rock Oysters w/ Spicy Lime Dressing

Dessert

\$5.00pp based on 2 selections

Baked Cheesecake with sweet compote
Chocolate Meringue w/ raspberries and Chantilly cream
Freshly Percolated Coffee & Tea with After Dinner Chocolates

Cruising Cocktail Menu



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Standard Cocktails

Italian Pizzetta w/ Oven roasted Tomato & Fresh Pesto
Vegetable Samosas w/ Cumin Dipping Sauce
Oven Baked Vegetable Spring Rolls w/ Sweet Chilli & Coriander
Tandoori Chicken Skewers w/ Mint Riata

Premium Cocktails

Peking Duck Pancakes w/ Hoi Sin & Shallots
Fresh Rock Oysters w/ Lime Wedges
Tartlets of Chicken w/ A Honey Glaze

Platinum Cocktails

Marinated Skewered King Prawn
African Lamb Cutlets w/ Chemoulla
Seared Atlantic Salmon w/ Pickled Ginger leaf & Wasabi Cream

Cocktail Desserts

Mini Chocolate Éclair
Cocktail Pavlova

Freshly Percolated Coffee & Tea with After Dinner Chocolates

We recommend you choose at least 3 vegetarian options and a variety of both hot and cold selections to cater for the variety of your guest dietary requirements while also creating a diverse and enticing menu

Depending on your function size approximately 8 to 12 selections are required