



Sydney Glass Island 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, Alternate Serve

Capriccio of Succulent Salmon Sheets with Capers, Lemon Juice & Extra Virgin Olive Oil topped with a Shredded Fennel and Leek Saladette
(Served Cold)

Pumpkin & Rosemary Risotto Cakes served on a Bed of Rocket with Garlic Aioli
(Served Warm)

Main

Choice of 2, Alternate Serve

Roasted Eye Fillet of Beef with caramelized Onion, Mushrooms & Garlic Potato Gratin

Roast Garlic & Pepper Chicken on Kumara Mash & Fresh Green Snake Beans

Tart of Roasted Eggplant, Mozzarella, Black Olive Tapenade & Red Peppers
(Vegetarian)

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

Dessert

Wedding Cake served with Fresh Cream & Strawberry Garnish

Freshly Percolated Coffee & Tea with After Dinner Chocolates