



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



Sydney Glass Island Buffet Menu

Sample Menu

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Cocktails on Arrival

Choice of Three

Vegetarian Spring Rolls w/ Sweet Chilli & Coriander
Japanese Nori Rolls served w/ Wasabi & Soy
Sardine, Chilli & Coriander Brochette Salsa

Main Buffet

All buffets served with Fresh Bread Rolls

Meat Selections

Choice of Three

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

Potato Selection

Choice of One

Roasted Chat Potatoes with Garlic and Chives

Salad Selection

Choice of Three

Baby spinach with roasted pumpkin, semi-dried tomatoes and fire-roasted capsicum
Mesculan leaves, Snow Peas and Sesame Seeds in a Honey- Mustard Dressing
Pesto Pasta Salad of Fetta and Kumara

Seafood

\$5.00pp in addition

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

Dessert

Wedding Cake served with
Fresh Cream and Strawberry Garnish

Freshly Percolated Coffee & Tea with After Dinner Chocolates

Sydney Glass Island

Cocktail Menu

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Cocktails

Italian Pizzetta w/ Oven roasted Tomato & Fresh Pesto
Vegetable Samosas w/ Cumin Dipping Sauce
Tandoori Chicken Skewers w/ Mint Riata
Leek & Mushroom Frittata w/ Sundried Aioli

Peking Duck Pancakes w/ Hoi Sin & Shallots
Fresh Rock Oysters w/ Lime Wedges
Tempura Fish Fillet w/ Lemon & Dill Mayo

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

Dessert

Wedding Cake served with
Fresh Cream & Strawberry Garnish

Freshly Percolated Coffee & Tea with After Dinner Chocolates