



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

Entrée

Choice of 2 alternate serving

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

Traditional Sicilian Cannelloni with Tomato Sauce & Veal Mince & Mushroom Filling
(Served Warm)

Linguini with Creamy Pesto and Fresh Prawns
(Served warm) Maximum of 140 guests for this dish

Main

Choice of 2 alternate serving

Eye Fillet of Beef with Creamy Mashed Garlic Potatoes & Mushroom demi-glace
accompanied with carrots

Chicken Breast on spiced Pumpkin with Grilled Tomato & Caramelised Onion
accompanied with green beans

Market Fresh Fish fillet with Lemon & basil risotto and a fresh green pea sauce.
accompanied with green beans.

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

Dessert

Served cocktail style

Mini Gelatos – 2 Per Person