

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
Crudits topped with a selection of Humus or Babaganoush, Guacamole,
Tomato Salsa & Smoked Salmon

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 accompanied with green beans

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