



Seascape Buffet

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

Cocktails on Arrival

Choice of Three

Oven baked 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 Rosemary 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