



# 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](mailto: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, 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 accompanied with carrots

Roast Garlic & Pepper Chicken on  
Kumara Mash accompanied with green 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

### 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 Rosemary 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*

### Sample 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