

# 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](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 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

# 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](mailto: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

# *Cruising Cocktail Menu*

## 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)

## Standard Cocktails

Italian Pizzetta w/ Oven roasted Tomato & Fresh Pesto  
Vegetable Samosas w/ Cumin Dipping Sauce  
Oven Baked Vegetable Spring Rolls w/ Sweet Chilli & Coriander  
Tandoori Chicken Skewers w/ Mint Riata

## Premium Cocktails

Peking Duck Pancakes w/ Hoi Sin & Shallots  
Fresh Rock Oysters w/ Lime Wedges  
Tartlets of Chicken w/ A Honey Glaze

## Platinum Cocktails

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

## Cocktail Desserts

Mini Chocolate Éclair  
Cocktail Pavlova

Freshly Percolated Coffee & Tea with After Dinner Chocolates

**We recommend you choose at least 3 vegetarian options and a variety of both hot and cold selections to cater for the variety of your guest dietary requirements while also creating a diverse and enticing menu**

**Depending on your function size approximately 8 to 12 selections are required**