



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

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