

## Sydney Tower Buffet Sample Menu

Lunch (11:30 am til 2:00 pm): Monday – Thursday \$55.00 / Friday – Sunday & Public Holidays \$59.50

Dinner (5:00 pm til 9:00 pm): Monday – Thursday \$69.50 / Friday – Sunday & Public Holidays \$85

Children (3 – 12 years inclusive) \$27.50

Closing times subject to change

### starters

focaccia & manoush bread, made fresh

selection of house made dips:  
hummus, babaganoush

marinated olives (v) (gf)

seasonal soup

### seafood & salad bar

selection of fresh seafood

vietnamese salad, carrot, bean sprouts, peanut, fresh  
herbs, chilli pineapple dressing (gf)

potato, pea salad, dill sour cream (v) (gf)

seasonal leaf salad, red wine vinaigrette(v) (gf)

pico de gallo salad (v) (gf)

white bean, roast capsicum, rocket salad (v)(gf)

chickpea salad, preserved lemon, green olives, olive  
oil, spinach, shallots(v)(gf)

rocket, parmesan, white cabbage salad, balsamic  
dressing (v) (gf)

sliced beef, white wine, garlic, tuna mayonnaise (gf)  
hot salami (gf)

spicy salami (gf)

### hot

fish and chips, malt vinegar

salt & chilli squid

traditional vegetable spring rolls (v)

korean vegetable dumplings (v)

bok choy, soy, sesame oil (v)

jasmine rice (v) (gf)

filipino chicken adobo

red thai curry, coriander (gf)

penne, cauliflower, cream, sage, pangrattato (v)

spaghetti oregano pesto (v)

exotic sausages, bush tomato, lemon thyme (gf)

crocodile chipolatas, baby spinach (gf)

american glazed bbq pork belly

caramelised carrot, almond sultana dressing, mint  
(v)(gf)

braised lamb, onion, freekah, yoghurt dressing,  
coriander

braised peas with tomato, onion, cinnamon (v)(gf)

coriander roast pumpkin, eggplant, onion, parsley-  
lemon dressing(v) (gf)

kangaroo rump, fennel seeds, beetroot, cranberries,  
fried onion, plum vinigarette (gf)

sicilian braised fish, tomato, sultanas, capers (gf)

cherry glazed ham

angus beef brisket, beef gravy

roast potato and buttered green beans (v)(gf)

### desserts

profiterole, malt crème patisserie,  
dark chocolate (v)

lavender, honey mousse, strawberry (gf)

lemon curd tart (v)

pavlova, cream, strawberry, kiwi, passionfruit(v) (gf)

orange & almond gateaux , ricotta cream(v) (gf)

vanilla bean panna cotta, red wine jelly (gf)

apple, sultana, cinnamon tart (v)

chocolate coconut gateaux, black currant cream  
(v)(gf)

mango tapioca pudding, coconut cream (v)(gf)

selection of ice-cream

selection of fresh fruit:

watermelon, oranges, rockmelon

selection of cheese and crackers - dinner only

(v) vegetarian

(gf) gluten free

We look forward to seeing you at Sydney Tower  
Buffet!

### Sydney Tower Buffet

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