

Indulge



MENU Sydney Harbour Marriott Hotel



MENU

canapés

menu selection

dietary requirements

beverage package



Satisfy



CANAPÉS cold canapés

(v) Cherry tomato, kalamata olive and bocconcini tartlet

Smoked Tasmanian salmon roulade, dill crème fraiche, onion scone

Assorted sushi rolls, traditional condiments

(v) Mini goat's cheese, roasted pepper and rocket tartlet

Beetroot cured ocean trout, horseradish cream, crispy lavosh

Thai beef wrapped in rice paper, chilli - lime dressing

Smoked turkey, fire roasted pepper and Persian feta cheese tian

Tandoori king prawn, coriander mousse

Pacific oysters, grapefruit dressing

Rare seared tuna and avocado salad on crouton

Peking duck rice paper roll, plum sauce

(v) Vegetarian option

Delicacy



CANAPÉS hot canapés

Spicy fish cakes, chilli-coriander dipping sauce

Lamb kofta, spiced yoghurt

Prawn tempura, ponzu dressing

(v) Indian onion bhajis, mango chutney

Oven roasted beef, fondant potato, tomato chutney

(v) White mushroom soup, truffle oil

Steamed prawn and pork dumpling, soy dip

(v) Vegetable samosa, raita

(v) Herb risotto balls, tomato relish

(v) Spinach and ricotta involtini

Citrus crumbed scallops, leek fondue

Salt and pepper squid, lemon - chive aioli

(v) Vegetarian option



Delight



MENU SELECTIONS entrée

Sydney harbour seafood plate: Pacific oyster, Tasmanian salmon, king prawns, scallop, traditional condiments

(v) Grilled Mediterranean vegetable tart, kalamata olives, marinated ricotta cheese

Smoked chicken breast, tabouleh, avocado, micro greens, balsamic reduction

Moroccan spiced lamb tenderloin, green bean salad, saffron emulsion

(v) Spinach and ricotta agnolotti, tomato broth, shaved parmesan

Smoked Tasmanian salmon, potato salad, baby capers, shaved red onion, salmon caviar, lemon - herb dressing

Grilled king prawns, mixed greens, oven dried tomato, pesto dressing

Seafood risotto, green asparagus, fresh tomato salsa, extra virgin olive oil

(v) Vegetarian option





MENU SELECTIONS main course

Grilled blue eyed cod, steamed jasmine rice, green papaya salad, mild curry coconut sauce

Seared Tasmanian salmon, baby bok choy, sautéed shitake mushrooms, light soy broth

Grilled beef tenderloin, potato and leek cake, spinach, crispy pancetta, red wine reduction

Fillet of Australian lamb, baked sweet potato, green beans, mint jus

Corn fed chicken breast, mashed potato, green asparagus, herb cream sauce

Peppered sirloin steak, bacon and pea risotto, baby carrot, rocket salad, natural jus

Grilled ocean trout, potato and artichoke purée, fennel - orange salad, citrus cream

Parmesan and herb crusted chicken breast, porcini mushroom risotto, broccolini, port wine sauce



Experience



DESSERT & BEVERAGES

Warm sticky date pudding, butterscotch sauce, King Island cream, shortbread biscuit

Orange crème brulee, macerated berries, almond wafer

Lemon tart, orange - lime salad, fresh cream, brandy snap

Chocolate mousse, strawberry - mint salad, champagne truffle

Vanilla panna cotta, orange coulis, pineapple crisp

Traditional tiramisu, raspberry sauce, chocolate shortbread

Apple custard tart, vanilla ice cream, calvados anglaise

Standard Beverage Package Inclusions

Unlimited service of De Bortoli Willowglen Shiraz Cabernet and De Bortoli Willowglen Semillon Chardonnay wines with Carlton Draught and Cascade Premium beers on draught and soft drinks.

Premium Beverage Package inclusions +\$12.00 per person

Unlimited service of Seppelt Fleur De Lys, Sticks Chardonnay, Sticks Cabernet Sauvignon, Crown Lager and Cascade Premium light beers and soft drinks.



SPECIAL DIETARY REQUIREMENTS entrée

Grilled Mediterranean vegetable tart, kalamata olives,
marinated ricotta cheese
(suitable for vegetarians)

Spinach and ricotta agnolotti, tomato broth, shaved parmesan
(suitable for vegetarians)

Marinated vegetable stack, avocado, dried tomato, rocket salad
(suitable for vegans)

Rice paper roll, marinated tofu and Asian greens,
peanut dipping sauce
(suitable for vegans)



Savour





SPECIAL DIETARY REQUIREMENTS main

Roasted pumpkin and asparagus risotto, dried tomato, rocket salad
(suitable for vegetarians)

Goat's cheese gnocchi, yellow squash, mushroom, parmesan,
white wine cream
(suitable for vegetarians)

Saffron cous cous, Mediterranean vegetables, baby spinach, tomato oil
(suitable for vegans)

Pan fried tofu, sautéed bok choy, shitake mushrooms, light soy sauce
(suitable for vegans)





SPECIAL DIETARY REQUIREMENTS dessert

Fresh fruit platter

(suitable for vegans)

Assorted sorbets, marinated strawberries

(suitable for gluten free and lacto ovo vegetarians)

Flourless chocolate cake, cointreau anglaise

(suitable for gluten free and lacto ovo vegetarians)

Crème brulee, berry compote

(suitable for lacto ovo vegetarians)





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