

swissôtel SYDNEY



GROUP DINING MENU

Available
Mondays – Saturdays | 12.00pm to Late

Two-Courses: \$60 | Three-Courses: \$70

ENTRÉES

ROAST CHICKEN DRUMMETS (G/F, D/F)
w/ lemon herb and chilli marinade, rocket leaves, white bean salsa verde

CRUMBED BERKSHIRE PORK SHOULDER (D/F)
w/ pumpkin seed crumb, smoked paprika aioli, snow pea leaves

CREAMY BURRATA & FIG SALAD (V)
w/ roof top honey and white balsamic vinegar, salted pistachio crackers

*GF – Gluten Free, V – Vegetarian
VG – Vegan*

MAINS

BAKED HUMPTY DOO BARRAMUNDI FILET (G/F)
w/ lemon and caper brown butter, kipfler potatoes, sea vegetables and sprouts

PAN SEARED CHICKEN BREAST
w/ grilled corn puree, roasted pumpkin, broad bean and broccoli succotash, jus

VEGAN GNOCCHI
w/ sautéed mushrooms, heirloom tomatoes, fried enoki mushroom, rocket and nut oil

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DESSERTS

AUSTRALIAN ANGEL (V)

white chocolate & coconut Swiss roll w/ raspberry jelly

TRIO OF SWISS CHOCOLATE (V)

w/ 35% milk chocolate, 69% chocolate ganache tart. White chocolate and bourbon truffle, raspberry sorbet

LIME INFUSED SET CUSTARD

w/ burnt brown sugar, pineapple and mint salsa, almond tuile

BEVERAGES



PLEASE SCAN THE QR CODE TO
VIEW OUR FULL BEVERAGE MENU

WE HOPE YOU ENJOY YOUR VISIT

