

# Menu

## ALTERNATE SERVE MENU

2 COURSE \$58.00PP | 3 COURSE \$75.00PP

\*\*\*\* PLEASE SELECT TWO ITEMS PER COURSE \*\*\*\*

*Selected breads for the table*

### ENTREE

natural rock oysters (3), red wine vinaigrette (G)  
houn valley smoked salmon, beetroot, crème fraiche, dill (G)  
chicken liver pate, brioche, apple and hazelnut salad  
roasted pumpkin salad, enoki, toasted macadamia, sesame dressing (G, V)  
grilled haloumi, tomato and basil panzanella (V)

### MAIN

pea, ricotta and tarragon risotto (V)  
salmon, green beans, truss tomato, salsa verde (G)  
barramundi, braised leeks, peas, sauce gribeche (G)  
pork cutlet, potato and fennel gratin, apple sauce (G)  
scotch fillet, parsnip puree, broccolini, red wine jus (G)  
chicken breast, roasted carrots, mint, tahini (G)  
lamb rump, balsamic roasted root vegetables, mint sauce (G)

### DESSERT

flourless chocolate pudding, salted caramel ice cream (G, V)  
vanilla panna cotta, seasonal fruit, raspberry sauce (G)  
crème caramel, roasted strawberries  
baked berry cheesecake, double cream, compote

(G) Gluten Free | (V) Vegetarian

Menus are subject to change without notice

Alterations can be made to some dishes to accommodate dietary requirements

*Rydges Sydney Airport Hotel understands the importance of providing allergen free and intolerance free meals to customers that have any food allergy or food intolerance. Please advise your Event coordinator if you have any particular food allergy or food intolerance when placing your selection.*