

Menu

GROUPS MENU

2 COURSE \$55.00PP | 3 COURSE \$65.00PP

Selected breads for the table

ENTRÉE

roast pumpkin salad (V)

asian greens, enoki, toasted macadamias, sesame dressing

chicken liver pate

red onion jam, apple, hazelnut & brioche

MAIN

roast chicken breast

roasted heirloom carrots, mint, tahini

barramundi

braised leeks, peas, sauce gribiche, lemon

DESSERT

flourless chocolate pudding

salted caramel ice-cream

berry cheesecake

raspberry coulis, coconut ice cream

(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.