

swissôtel SYDNEY



GROUP DINING MENU

Available
Mondays – Saturdays | 12.00pm to Late

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

ENTRÉES

CRISPY FRIED LOLIGO SQUID & ZUCCHINI
w/ jalapeno mayo

JERK CHICKEN THIGH
w/ grilled corn puree, puffed wild rice & lime

MIXED GRAIN POKÉ BOWL **(V)**
w/ pickled mushrooms, soba noodles, kale,
edamame beans, shredded carrot, cherry
tomatoes and shallots

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

MAINS

SEARED CONE BAY BARRAMUNDI **(GF)**
w/ macadamia nuts, herb Salsa Verde
and saffron & tomato rice pilaff

ROAST FREE-RANGE CHICKEN
w/ cauliflower puree, tempura cauliflower,
caramalised shallots and smoked lemon &
mustard dressing

FRIED TOFU **(VG)**
w/ soba noodles, choy sum, caramalised
shallots and soy & sesame dressing

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DESSERTS

AUSTRALIAN ANGEL

white chocolate & coconut Swiss roll w/ raspberry jelly

RICH SWISS CHOCOLATE GANACHE CAKE

w/ sour cherries & 56% chocolate cream

MASCARPONE MOUSSE

coffee & lemon sponge w/ walnut crumb

BEVERAGES



PLEASE SCAN THE QR CODE TO
VIEW OUR FULL BEVERAGE MENU

WE HOPE YOU ENJOY YOUR VISIT

