



*Conferences
& Events*

PLATED LUNCH &
DINNER MENU

GRÜEZI!

Reflecting our Swiss roots and commitment to high quality craftsmanship, our Executive Chef, John Pugliano, has expertly crafted a unique collection of plated lunch and dinner items for your next conference or event with Swissôtel Sydney.



ENTRÉES

Pan-seared chicken roulade with fennel puree, fried broccolini, pearl onion and chestnut jus

Moroccan couscous and brick pastry with mint labneh, spiced carrot, dates and smoked almonds

Sesame seared saku tuna with wilted snow peas, kimchi, avocado, fried shallot and coriander lime dressing

Persian feta and pumpkin salad with roasted beetroot relish, dukkah, hazelnut dressing and petit garden leaves (V)

Wagyu beef bresaola with pickled vegetables, bush tomato coulis, rosemary grissini, purslane

Gin-cured salmon with Archie Rose Swissôtel gin, cucumber, rye & walnut crumb and horseradish cream

Smoked Aylesbury duck breast with orange, carrot & ginger puree, black olive powder and asparagus

Braised beef ragu gnocchi with spring onion, wild forest mushroom and parmesan cheese

MAINS

Beef striploin with mustard potato puree, grilled pencil leeks, sautéed artichoke and beef jus

Grilled chicken breast with soft parmesan polenta, mini ratatouille and chimichurri

Slow-cooked lamb rump with wild mushrooms, pea fricassée, potato pommes Anna and rosemary jus

Salmon fillet with mixed grains, roasted pumpkin harissa yoghurt and crispy puffed wild rice

Barramundi with zucchini risotto, shaved fennel, orange, citrus butter and braised shitake

Grilled portobello mushroom with pearl barley, spinach and burnt onion puree (V)

Slow-cooked heirloom carrots with rainbow quinoa, goats curd, scented bread crumbs and hazelnuts (V)

Roasted pork belly with cavolo nero, cannellini bean cassoulet apple and fig balsamic glaze

DESSERTS

Banana cheesecake with toffee topper, cheery compote, toasted Bircher muesli and goat milk yoghurt

Passionfruit dome with white chocolate mousse, passionfruit glaze and mango salsa

Sticky date pudding with rum and raisins vanilla gelato and butterscotch

Mango and green tea sago with pandan chiffon mango sorbet and roasted coconut

Swiss chocolate mousse with raspberry coulis, pistachio praline and chocolate shard

Hazelnut and coconut brownie with Bailey's gelato, coffee jelly, chocolate and hazelnut soil

Yuzu and strawberry tart with burnt meringue, strawberry sorbet and basil mint gelee

CONTACT US

For more information, contact our Conference & Events Team.

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