

VIEW
SYDNEY

END OF YEAR

Menus & Packages

VIEW SYDNEY

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VIEW

SYDNEY

Set Menu 1

THREE COURSES

\$62 per person

TO START

Sonoma seeded sourdough baguette
with cultured butter ^V

MAIN COURSE

Roasted turkey roulade with spiced cherry jus, fondant potato,
asparagus with brown butter and almonds

OR

Baked leg ham with charcuterie sauce,
duck fat roasted kipfler potatoes, cranberry
and pistachio seasoning and broccolini polonaise

DESSERT

Christmas pudding with double cream,
dulce de leche ice cream and summer berries

Tea and Coffee

V - VEGETARIAN | GF - GLUTEN FREE | * - AVAILABLE ON REQUEST

*Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.
Whilst all care is taken in the preparation of all food, traces may still be found due to potential cross-contamination.

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Set Menu 2

THREE COURSES

\$85 per person

TO START

Sonoma seeded sourdough baguette
with cultured butter ^V

ENTRÉE

Niçoise salad with white anchovies and quail egg ^{GF, DF}

MAIN COURSE

Pinnacle sirloin steak, Café de Paris butter
served with potato and sage galette ^{GF}

DESSERT

Chocolate and salted caramel tart
with crème fraîche and raspberries

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Cocktail Menu

\$55 per person

Salt and pepper squid,
fennel salt and citrus aioli

Arancini of tomato, smoked mozzarella
and basil served with aioli ^V

Wagyu sliders with dill pickles,
milk bun and Jack cheese

Ocean trout tostada, lime,
avocado, salmon roe ^{GF, DF}

Fried chicken with sesame
and gochujang sauce

Tapenade with roast pepper
and goat's cheese crostini ^V

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Festive Buffet Menu

\$85 per person

CHOICE OF TWO MAINS

Baked leg ham with charred pineapple and green chilli salsa ^{GF, DF}
Turkey roulade with apricot and raisin seasoning and cranberry jus
Grilled salmon with almonds, capers, parsley and beurre noisette ^{GF}
Portuguese chicken with chorizo and green olives ^{GF, DF}
Crispy pork belly with buttered Savoy cabbage and charcuterie sauce ^{GF}

SIDES

Baked seasonal vegetables with marjoram and thyme ^{V, GF}
Parisienne potatoes ^{V, GF}
Pumpkin and goat's cheese ravioli with rocket, heirloom tomatoes and basil ^V
Steamed market vegetables ^{V, GF, DF}
Freshly baked bread basket

SALADS

Caesar salad with pancetta and parmesan
Caprese salad with heirloom tomatoes, mozzarella and basil ^{V, GF}
Mediterranean grilled vegetables with haloumi, olives and salsa verde ^{V, GF}
Mixed garden leaves with summer herbs and green goddess dressing ^{V, GF}

DESSERTS

Seasonal fruit platter
Christmas pudding with brandy custard and whipped cream
Yule log
Fruit mince pies
French pastries
Opera gâteau
Pavlova with tropical fruit
Farmhouse cheeses with quince paste, dates and grapes

Tea and coffee

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Standard Beverage Package

1 hr \$36 p/p | 2 hrs \$43 p/p | 3 hrs \$49 p/p | 4 hrs \$54 p/p

SPARKLING

Jean Pierre Brut Sparkling NV, SE AUS

RED WINE

CHOOSE 2

*Hesketh 'Midday Somewhere' Shiraz, Limestone Coast SA
Mountadam 550 Cabernet Sauvignon, Eden Valley SA
Hesketh 'Unfinished Business' Pinot Noir, Limestone Coast SA*

WHITE WINE & ROSÉ

CHOOSE 2

*Hesketh 'Rules of Engagement' Pinot Grigio, Limestone Coast SA
First Creek 'Botanica' Chardonnay, Hunter Valley NSW
Mojo Moscato, Eastern SA
Totara Sauvignon Blanc, Marlborough, NZ*

BEER & CIDER

CHOOSE 2

*Coopers Dry, TAS
4 Pines Pale Ale, NSW
4 Pines Pacific Ale, NSW
Cascade Light, TAS
Barossa Cider Co. Squashed Apple Cider (on request)
Barossa Cider Co. Pear Cider (on request)*

NON-ALCOHOLIC

SOFT DRINKS

Coke, Coke Zero Sugar, Sprite, Tonic and Soda

JUICES

Orange juice and apple juice

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Premium Beverage Package

1 hr \$42 p/p | 2 hrs \$49 p/p | 3 hrs \$55 p/p | 4 hrs \$59 p/p

SPARKLING

CHOOSE 1

Veuve Ambal Vin Mousseux Blanc de Blancs Chardonnay NV, Burgundy FRA
Jean Pierre Brut Sparkling NV, South East AUS

RED WINE

CHOOSE 2

Alta Pinot Noir, Central VIC
Bruno Shiraz, Barossa Valley SA
Robert Stein Farm Merlot, Mudgee NSW
Mountadam 550 Cabernet Sauvignon, Eden Valley SA

WHITE WINE & ROSÉ

CHOOSE 2

Totara Sauvignon Blanc, Marlborough NZ
Credaro Five Tales Chardonnay, Margaret River WA
Tar & Roses Pinot Grigio, King Valley VIC
El Desperado Rosé, Adelaide Hills SA

BEER & CIDER

CHOOSE 3

Asahi Super Dry, JAP
Corona, MEX
Stella Artois, BEL
4 Pines Pacific Ale, NSW
Cascade Light, TAS
Barossa Cider Co. Squashed Apple Cider (on request)
Barossa Cider Co. Pear Cider (on request)

NON-ALCOHOLIC

SOFT DRINKS

Coke, Coke Zero Sugar, Sprite, Tonic, Soda and Ginger ale

JUICES

Orange juice, apple juice, pineapple juice or mango nectar

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