



SIR STAMFORD
at Circular Quay

Set Menu

Minimum of 20 people

(includes bread rolls and butter)

Two-Course: \$75.00 per person | Three-Course: \$85.00 per person

Entree

Caramelised onion puff tart, goat cheese, kalamata olive crumb, herb salad, fig vinocotto (V)

Mushroom crusted beef carpaccio, pickled onion, garlic crouton, grana Padano, caper aioli

Creamy cauliflower gnocchi, pine nuts, parmesan and herb oil (V)
Heirloom tomato, buffalo mozzarella, basil, balsamic (V)

Kingfish ceviche, corn and tomato salsa, smashed avocado, lime and coriander (GF, DF)

Slow roasted pork belly, sweet corn puree, bok choy, five spice caramel sauce

Seafood salad, iceberg lettuce, wasabi mayo, lemon and black caviar (GF, DF)

Farfalle pasta, zucchini, peas, mint, feta cheese, truffle oil (V)

*Alternate serve available for additional \$12.00 per person

(GF) Gluten Free (V) Vegetarian (VG) Vegan

Items subject to availability. Price includes GST. Please note a credit card surcharge applies to all credit card transactions. Please liaise with our Events team should you have any special dietary requirements.



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Main

Roast salmon fillet, fennel and apple remoulade, grilled fennel, mint and coriander salsa (DF, GF)

Roasted chicken breast, harissa and honey carrots, spiced cauliflower, hummus, tahini dressing, toasted sesame, lemon (GF, DF)

Lamb rump, pumpkin puree, kipfler potatoes, cherry tomato, mint and garlic yoghurt (GF)

Braised beef cheeks, soft polenta, beetroot, baby onion, shiraz jus (GF, DF)

Angus beef sirloin, truffle mash potato, broccolini, roast tomatoes, garlic butter, bearnaise sauce

Casarecce seafood pasta, lobster and saffron bisque, grilled zucchini, kale, dill

Pan fried gnocchi, baby eggplant, peperonata, whipped ricotta, toasted walnut crumb (V)

Grilled and roast pumpkin, warm cous cous salad, fried chickpeas, dukkah, minted labneh (V)

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Dessert

Sticky date pudding, butter scotch sauce, vanilla cream

Pannacotta, berry compote, rose petals

Raspberry cheesecake, passion fruit mousse, mint

Chocolate cake, caramelised popcorn, mascarpone with wattle seed

Cheese platter – brie, blue, cheddar with lavosh, nuts, dry fruits and fig paste

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