


SYDNEY TOWER

BUFFET

55 GOURMET DISHES
360 REVOLVING VIEWS OF SYDNEY
COMPLIMENTARY LIFT TICKET TO
85 STOREYS ABOVE THE CITY



Level 4, Sydney Westfield Centre,
Between Pitt & Castlereagh Streets , Sydney NSW 2000
(02) 8223 3800 reservations@sydneytowerbuffet



SYDNEY TOWER

BUFFET

LUNCH

11:30 am - 3:30 pm

Last seating at 2pm

Monday - Thursday \$60

Friday - Sunday & Public Holidays \$65

DINNER

5:00 pm - 10:30 pm

Last seating at 9pm

Monday - Thursday \$75

Friday - Sunday & Public Holidays \$85

CHILDREN

(3 - 12 years)

\$27.50

1.5 hours dining time. Prices include lift ticket to access Sydney Tower Buffet.
Opening and closing times subject to change. Menu items subject to seasonal change.

(v) vegetarian - (gf) gluten free.

ALLERGIES & INTOLERANCES

Please be advised that food prepared in Sydney Tower Buffet kitchens may contain or have been in contact with milk, eggs, wheat, soybeans, nuts, seeds, fish and shellfish. If you have any specific dietary requirements please inform our staff during booking and upon arrival. We will endeavour to accommodate your dietary requests, however we cannot guarantee all dishes are entirely allergen free.

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STARTERS

Menu items subject to seasonal change

SEAFOOD

A selection of fresh seafood, served cold

Prawns

Freshly shucked oysters (gf) – *dinner only*

Smoked marinated mussels (gf)

Sauces & Condiments

American cocktail sauce, wasabi mayonnaise,

Marie Rose sauce, fresh lemons

SUSHI

Daily rotating selection

SALADS

Potato salad, bacon & dill sour cream (gf)

Asian-style seafood salad, cabbage, cucumber, capsicum, coconut dressing, peanuts

Caesar salad stations

– Smoked chicken breast

Lotus salad, carrot, daikon, mint, house-made Vietnamese fish sauce (gf)

Orange, feta salad (v) (gf)

Classic salad, tomato, cucumber, red onion, red wine dressing (v) (gf)

Seasonal leaf salad, red wine vinaigrette (v) (gf)

Dolmades, mint yoghurt (v) (gf)

Cauliflower salad, raspberry & walnut vinaigrette (v) (gf)

Spring veg & tomato pasta salad (v)

Sweet potato, red onion, tahini & za'atar (v) (gf)

FRESHLY BAKED FOCACCIA BREADS

Garlic, Olive, Traditional (v)

HOUSE-MADE DIPS & CONDIMENTS

Hummus, extra virgin olive oil, marinated olives (v) (gf)

ANTIPASTO

Salami, Vitello Tonnato, Kalamata olives, grilled zucchini, eggplant, artichoke hearts, semi-dried tomatoes, stuffed sweet peppers, feta (v) (gf)

SOUP OF THE DAY

Daily rotating selection

(v) vegetarian (gf) gluten free

MAINS

Menu items subject to seasonal change

ASIAN

Chicken & mushroom dumplings
Pumpkin arancini (v, gf)
Chana Masala (*chickpea curry*) (v) (gf)
Homestyle chicken curry (gf)

SEAFOOD

Salt & chilli squid
Fish of the day (gf)
Fish & chips, malt vinegar
Roasted rainbow trout, fennel, parsley, ginger, lemon (gf) – *dinner only*
Braised baby octopus, butter beans, capsicum

MEATS

Kangaroo Bourguignon
Maple mustard glazed ham leg, caramelised pineapple (gf)
Pulled beef bao bun, hoi sin, slaw
Soy & garlic fried chicken, pickled daikon
Chicken nuggets
Teriyaki chicken

RICE & NOODLES

Stir fried rice, spring vegetables (v)
Japchae noodles, shiitake mushroom, vegetables

CHIPOLATAS

Emu, bush tomato, lemon thyme

PASTA

Truffled Mac & Cheese
Orecchiette pasta, slow cooked lamb ragout, parmesan

NACHOS STATION

(v) (gf)

VEGETABLES

Vegetable frittata
Garlic roasted potato (v) (gf)
Steamed broccoli, lemon oil (gf)
Edamame, lemon salt
Roast pumpkin, sage butter (v) (gf)

(v) vegetarian (gf) gluten free

DESSERTS

Menu items subject to seasonal change

PASTRIES

Pear frangipane tartlet

Blood orange curd tart

Churros, butterscotch sauce

Profiterole, coffee caramel crème pâtissière

CAKES

Tiramisu

Salted caramel & chocolate ganache tart

Baked berry cheesecake

Chocolate & pistachio gateau, white chocolate (gf)

Orange & almond gateau, ricotta cream (gf)

Lemon & apricot slice, caramel

PAVLOVA & PUDDING

Pavlova, cream, strawberry, kiwi, passionfruit (gf)

Passionfruit, chocolate panna cotta (gf)

Mango jelly tapioca pudding, coconut cream (gf)

Bread & butter pudding, apple, sultanas, spiced crème anglaise

MOUSSE

Banoffee style banana mousse (gf)

Mont Blanc mousse, chestnuts

A SELECTION OF

Ice-cream

Seasonal fresh fruit

Cheese & crackers – *dinner only*

(v) vegetarian (gf) gluten free
