

## Lunch / Dinner - Plated Menu

---

**\$76.00 PER PERSON – 2 COURSES**

**\$105.00 PER PERSON – 3 COURSES**

Served with freshly baked bread rolls and butter

Please make one selection from the entrée and main course or main course and dessert:

### **ENTRÉE (Cold)**

- Queensland prawns, pickled fennel, lemon yuzu wasabi dressing *gf*
- Scallop ceviche, white radish, samphire, radish, baby cress *df*
- Smoked salmon terrine, spanner crab, shallot, dill, lemon vinaigrette
- Aged prosciutto, goats curd, fig, celery cress, balsamic 🍷
- Asian style duck salad, cucumber, crispy shallots, coriander, soy
- Burratina, asparagus, organic spelt, golden raisins, toasted pumpkin seeds *v*
- Baby gem lettuce, poached chicken, pancetta, parmesan anchovy dressing 🍷
- Confit tasmanian salmon, prawns, pod n peas *gf*
- Aged stilton, celery hearts, chives, sliced apple, organic chicken, walnuts *gf*
- Wagyu bresaola, beetroot, fermented toasted sourdough , sorrel, aioli
- Heirloom tomatoes, “panzanella”, soy beans, sheep’s milk labneh, olive, basil *v*
- Cured ocean trout, puffed quinoa, radish, lime, soy, roe *gf*
- Tataki tuna, pickled cucumber, avocado, puffed rice, ponzu dressing *gf*
- Smoked duck breast, baby beetroot, orange, toasted hazelnuts *gf*
- Herb crusted tasmanian salmon, fennel, citrus, asparagus, dill *gf*

### **ENTRÉE (Warm)**

- Kurobuta suckling pork belly, apple puree, morcilla sausage, salad bernet 🍷
- Pan seared duck breast, white carrot, date, burnt orange *gf*
- Roasted quail breasts, mushroom ketchup, organic spelt, cocktail onions
- Ricotta gnudi, pumpkin, walnuts, currants, tarragon burnt butter *v*
- Queensland prawns, buttermilk potato, fermented carrot, espelette pepper

# THE WESTIN

## SYDNEY

### MAINS (Meats)

- Grain fed beef fillet, lyonnaise potato, corn kernels, king brown mushroom, red wine sauce (surcharge \$5) *gf*
- Grilled pork chop, colcannon, ham hock, crackling, robert sauce 🍖
- Roasted marinated chicken breast, almond puree, heirloom purple carrots, pancetta *gf* 🍖
- Roasted marinated lamb rump, creamed potato, spinach, minted pod n peas *gf*
- Braised grainfed beef cheek in pedro ximenez, horseradish potato puree, sourdough bone marrow crumbs, carrot
- Duck leg confit, roasted kipfler potatoes, green peas, jamon, savoy cabbage 🍖
- Slow cooked lamb scotch, cutlet, couscous, roasted finger eggplant
- Grilled grain fed sirloin, thousand layer potato, sprouting cavolo nero, Japanese turnips *gf*
- Roasted spatchcock breast, confit thigh, polenta, baby corn(surcharge \$5) *gf*
- Lamb rib eye, layered potato, shallot puree, kale, pine nuts, thyme (surcharge \$5) *gf*

### MAINS (Fish)

- Oven roasted tasmanian salmon, pink eye potato, asparagus, baby leeks tomato, *gf*
- Cone bay barramundi, cannellini beans, olives, bull horn peppers, preserved lemon, anchovy *gf*
- Roasted snapper, kipfler potatoes, celeriac, celery, truffle sauce (surcharge \$5)
- Pan seared ocean trout, white polenta , organic black lentils , cilantro *gf*
- Roasted cobia, paella rice, samphire, parma ham, crustacean sauce (surcharge \$5) 🍖

### VEGETERIAN (Main)

- Green risotto, piave vecchio cheese, sage *gf v*
- Fregola pasta, zucchini, asparagus, truffle pecorino *v*
- Cauliflower blossom, gnocchi, buffalo mozzarella, tomato *v*
- Spinach pecorino filled pasta, garlic yoghurt, paprika, mint burnt butter *v*
- Shitake mushrooms, cloud ear fungus, daikon, silken tofu, organic brown rice *gf v*

# THE WESTIN

SYDNEY

## DESSERT

- Basil lime dark pannacotta, chocolate soil, berries √
- Mango, white chocolate daquise, raspberry jelly √
- Tiramisu, salted caramel fudge √
- Salted caramel ganache tart, burnt orange sauce √
- Passionfruit banana mousse, crisp waffle macadamia nut brittle, strawberries √
- Strawberry yoghurt mousse, cocoa butter, blueberries √
- Warm chocolate fondant, spiced cherries, butterscotch √
- Oricau peanut chocolate bar, raspberries, crisp white chocolate √
- Lemon vanilla cheesecake, slow cooked apple, freeze dried blueberries √
- Pastry chef's selection of dessert platters (two per table) √

*Served with freshly brewed coffee, selection of teas and herbal infusion*

*NB: Handmade chocolates served for dinner only*

# THE WESTIN


SYDNEY

## Sustainable Menu

---

Sustainable banquet and catering menu options provide a healthier alternative for guests and clients, while supporting local farmers.

### ENTRÉE

- Cured tasmanian salmon, queensland king prawns, fennel, citrus
- Ham hock and cornfed chicken terrine, house pickles, sourdough crumbs 

### MAIN COURSE

- Pan fried petuna salmon from tasmania, potato puree, asparagus, tomato
- Cooked grain fed beef tenderloin from gippsland, crisp saltbush, layered potato, roasted heirloom carrots (surcharge \$5)

### DESSERT

- Strawberry custard trifle, honeycomb
- Vanilla yoghurt panna cotta, cherries