LUNCH

Monday to Thursday
Standard $99PP
Window Guarantee $114PP

Friday
Standard $115PP
Window Guarantee $130PP

Saturday & Sunday
Standard $130PP
Window Guarantee $145PP

DINNER

Monday to Thursday
Standard $125PP
Window Guarantee $140PP

Friday & Saturday
Standard $145PP
Window Guarantee $160PP

Sunday
Standard $135PP
Window Guarantee $150PP

KIDS

Standard Lunch $49
Standard Dinner $55

EARLY BIRD PRICE

Adult $99
Kids $44

SEAFOOD

Freshly shucked Sydney rock oysters
Crystal Bay prawns
Kinkawooka black mussels
Green shell NZ mussels
Crab Blue Swimmer
Honey bugs
Snow crab

SEAFOOD ACCOMPANIMENTS

Mary Rose CONTAINS EGG
American cocktail sauce VG
Gochujang mayo CONTAINS EGG
Mignonette

ANTIPASTO

Shaved salami CONTAINS PORK
Sliced pastrami CONTAINS PORK
Sliced mortadella CONTAINS PORK
Pickled vegetables VG
Marinated Australian olives VG
Grilled eggplant, zucchini, and peppers VG
Grissini
Roasted pumpkin
Spiced baby beetroot VG

DIPS

Babaganoush VG, CONTAINS SESAME
Tirokafteri CONTAINS DAIRY, GLUTEN
Hummus GF, DAIRY

BREADS

Sourdough
Tomato and rosemary focaccia
Baguette
White bread roll

SALADS

Mustard vinaigrette potato salad, cornichons V
Squid & grilled octopus, lime coriander,
corn & black bean CONTAINS SEAFOOD
Mediterranean chickpea & couscous salad
CONTAINS GLUTEN, V
Chicken fusilli, basil pesto CONTAINS GLUTEN & NUTS
Quinoa salad with sherry vinegar dressing V
Fattoush salad, pomegranate dressing DF, GF
Crispy Asian papaya salad, Nahm Jim dressing
CONTAINS SESAME
Make your own Ceaser Station
(anchovies, croutons, parmesan cheese, bacon,
soft boiled egg, iceberg lettuce, caesar dressing)

DRESSING

Balsamic dressing VG
French dressing V
Honey Mustard Dressing V

ASIAN COUNTER

Egg fried rice CONTAINS GLUTEN, V

Asian stir fry, lotus root CONTAINS GLUTEN, VEGAN

Wok tossed hokkien noodles, Asian vegetables
CONTAINS GLUTEN, V

Salmon avocado and cream cheese, spicy mayo
CONTAINS SEAFOOD, SESAME, GLUTEN, DAIRY

Tuna & mushroom teriyaki, orange masago,
togarashi mayo CONTAINS SEAFOOD, SESAME, GLUTEN, DAIRY

Prawn cucumber & cream cheese, fish roe, scallion
CONTAINS SHELLFISH, GLUTEN & DAIRY

Vegetarian sushi CONTAINS SOY, EGG, SESAME

Prawn crackers

Vegetable pilaf rice VEGAN

Paneer mushroom mutter masala CONTAINS DAIRY

Dal Maharani CONTAINS DAIRY, V

Papadums VEGAN

Chilli oil

Soy sauce

Black vinegar

FROM THE BUTCHER

Roast beef, Yorkshire puddings, peppercorn sauce
PUDDINGS CONTAIN GLUTEN, DAIRY

Maple glazed ham

Roasted lamb leg, mint jus

Jerk chicken DF, GF

Beef bourguignon GF, DF

Steak cut chips, waffle chips CONTAINS GLUTEN

Southern fried chicken/ waffle chips (Weekend only)

Tempura fish bites, tartar Sauce CONTAINS GLUTEN

MEDITERRANEAN

Crispy truffle butter potatoes, parmesan cheese
CONTAINS DAIRY

Roasted kabocha squash CONTAINS SOY

Classic corn on cob, garlic butter CONTAINS DAIRY

Moroccan spiced roasted cauliflower V, DF

Fettucine, sausage ragu CONTAINS GLUTEN, DAIRY

Baked salmon fillet, sicilian tomato dressing
& pea fricassee CONTAINS DAIRY, GF

Oven roasted snapper, salsa verde,
medley tomato, shaved fennel & carrot GF, DF

SUSHI

Salmon avocado and cream cheese, spicy mayo
CONTAINS SEAFOOD, SESAME, GLUTEN, DAIRY

Tuna & mushroom teriyaki, orange masago,
togarashi mayo CONTAINS SEAFOOD, SESAME, GLUTEN, DAIRY

Prawn cucumber & cream cheese, fish roe, scallion
CONTAINS SHELLFISH, GLUTEN & DAIRY

Vegetarian sushi CONTAINS SOY, EGG, SESAME

SOUP

Thai red curry noodle soup CONTAINS FISH SAUCE

Ham and pea soup CONTAINS DAIRY

Miso soup CONTAINS SOY

DESSERT

Pannacotta GF, CONTAINS DAIRY, NUTS

Steamed coconut pandan cake
GLUTEN FREE, VEGAN, HALAL

Passion mango mascarpone
CONTAINS DAIRY, NUTS, EGG, GF

Carrot cake VG, CONTAINS GLUTEN

Peach chocolate mousse
CONTAINS DAIRY, EGG, GF

Coffee walnut CONTAINS GLUTEN, DAIRY & NUTS

Mango sago pudding GF, VG

Mango mousse cake CONTAINS GLUTEN & DAIRY

Baked cheesecake CONTAINS GLUTEN & DAIRY

Pineapple almond cake GF

Donuts CONTAINS GLUTEN

Ice cream

Assorted fruits

FLAVOURS OF THE WORLD

SKYFEAST

HIGH IN THE SKY

TOWER SYDNEY