sydney SHOWBOATS Since 1987

DELUXE 4-COURSE SEATED & SERVED MENU

Canapés

Chef's selection of 3 canapes

Entrée

Please choose 2 items for alternate serve

Roast breast of duck with red cabbage and beetroot (GF)
Grilled calamari with broad bean puree, snow peas, chicory, endive, garlic and capers (GF,SF) [I]
Smoked salmon and prawn ceviche, avocado, chives and tomato salsa (DF,GF,SF) [I]
Chef's loaded chicken caesar salad*
Cauliflower steak with wilted kale, chickpeas, romesco and heirloom medley (DF,GF,VE)
Butterflied U8 king prawns with garlic butter and parsley (GF,SF) **(additional $16.50pp)** [I]

Main Course

Please choose 2 items for alternate serve

Oven-roasted chicken breast with broccolini, baby carrots and mushroom sauce
Red emperor barramundi with parsley, garlic and pine nuts (N,SF) [I]
Herb-crumbed salmon fillet with heirloom tomato salad (N,SF) [I]
Fresh beetroot ravioli, pine nuts, edamame and beurre blanc (N,V)
Potato gnocchi with asparagus spears, chilli, garlic and olive oil (DF,VE)
Butter roasted kipfler potatoes, broccolini, heirloom baby carrots and rosemary jus (GF) **(additional $27.50pp)**
Grilled lamb cutlets (3) with mash, broad beans, peas and minted ricotta (GF) **(additional $22.50pp)**

Sweet Flavours

Please choose 2 items for alternate serve

Fruit of the forest pavlova with crème Chantilly, meringue and strawberry coulis (GF,V)
Passionfruit sable with almond praline, honey and strawberry syrup (N,V)
Salted caramel and popcorn log with crème fraiche and strawberry (N,V)
Pistachio dome with vanilla custard sauce and fresh raspberries (N,V)
Oreo cheesecake with tropical fruits, passionfruit and candied macadamia (N,V)
Kaffir lime bavarois with pomegranate (N,V)
Classic opera cake (N,V)
Hawaii island (N,V)

***Caesar salad is available as vegetarian or halal (without bacon) on request.**

Dietary & Allergen Information: Vegetarian (V) | Vegan (VE) | Gluten Free (GF) | Dairy Free (DF) | Contains Nuts (N) | Seafood (SF)
Seafood Labelling: [A] Australian, [I] Imported, [M] Mixed

Requests for dietary substitutions and modifications of menus will be politely declined, as our kitchen is not allergen free.
We cannot guarantee that certain products or ingredients will not be in our food, and we explicitly accept no liability in this regard.

*Indicative menu only. Menu may be subject to minor changes.