sydney SHOWBOATS
Since 1987

HARBOUR BUFFET MENU

Salad Bar

Beetroot, feta and orange salad with cayenne and orange blossom vinaigrette (GF,V)

Roasted Japanese pumpkin and pearl barley salad and honey mustard dressing (VE)

Shaved cabbage with Manchego, capers and currants (GF,N,V)

Parisian carrot and chickpea salad (DF,GF,VE)

Apple and chicory salad with walnuts and blue cheese dressing (GF,N,V)

Prawn vermicelli salad (DF,GF,N) [I]

Platter of honey baked ham (DF,GF)

Platter of Hungarian salami (DF,GF)

Selection of cheeses and condiments (V)

Bread rolls and butter (N,V)

Buffet Hot Selection

Mediterranean Fish Bake (DF,GF,SF) [I]
Grilled fish fillets with tomatoes, lemon and spring onion

Homemade Beef Lasagna
Classic Italian layered pasta with beef ragout, rosemary, bechamel sauce and mozzarella cheese

Traditional Butter Chicken (GF,N)
Tender chicken fillets simmered in classic butter chicken sauce

Pasta Basilico (N,V)
Pasta with rocket and tomato in basil pesto sauce

Root Vegetable Roast (DF,GF,VE)
Medley of roasted seasonal root vegetables with Italian herbs

Oriental Vegetable Fried Rice (DF,GF,VE)
Fried jasmine rice, diced vegetables and edamame beans

Dessert

Tiramisu (N,V)
Espresso, mascarpone, ladyfinger cake

Fruit salad (DF,GF,VE)

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.