sydney SHOWBOATS
Since 1987

UNLIMITED BANQUET MENU

Salads & Entrée

Served on sharing platters

Smoked salmon and prawn ceviche, avocado and tomato salsa (DF,GF,SF) [I]

Delhi fusion chaat – smashed samosas, yoghurt, tamarind and chickpea salsa (V)

Teriyaki chicken drumettes (SF)

Main Courses & Accompaniments

Served on platters to be shared | Please choose 4 dishes

Mediterranean Spiced Breast of Chicken
Crispy chat potatoes, honey glaze Dutch carrots and tender broccolini with rich mushroom sauce

Sliced Grain-fed Sirloin
Premium Australian beef drizzled with Stroganoff sauce

Grilled Market Fish of the Day (SF) [I]
Braised broccolini, heirloom tomatoes, fennel and orange salad with beurre noisette

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

Fresh Beetroot Ravioli (V)
Large ravioli parcels, pine nuts, edamame with beurre blanc

Cauliflower Steak (N,VE)
Wilted greens, chickpeas, romesco and heirloom tomato medley

Served to the table with

Roasted root vegetables with balsamic maple glaze (GF)

Cranberry and almond ghee pulao (GF,V)

Chef's salad of the day (GF)

Nonna's bread rolls and butter (V)

Desserts

Individual alternate serve

Classic Opera Cake (N,V)
Hazelnut joconde, coffee and chocolate

OR

Hawaii Island (N,V)
Vanilla short crust, coconut lime caramel, pineapple mousse and streusel

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.