



# BAR CUPOLA

angel place office tower

*voted as Best Casual Restaurant and Best Café - SMH Sydney Magazine's Readers' Poll*

## PRIVATE FUNCTION DINNER MENU

*minimum numbers - 40 covers*

*always check with us for the latest menu, as web menu may not be current*

*alternate drop (choose two)*

### **entrée**

salt and pepper squid with asian herb salad and palm sugar-lime juice dressing  
oysters served three ways, tempura, natural, with eschallot balsamic dressing  
seared scallops, served on potato fennel gratin with tomato confit and fennel puree  
smoked trout cakes, herbed crème fraiche, chive tomato and preserved lemon salsa  
potato gnocchi with gorgonzola sauce, spinach and pinenuts  
zucchini flower fritters stuffed with ricotta, pinenuts and lemon with a lime mayonnaise  
roast quail salad with, apple, baby beetroot, hazelnuts, cress and citrus dressing  
wonton dumplings in a soya bean chicken broth with baby spinach

*alternate drop (choose two)*

### **mains**

baked atlantic salmon with asparagus, kipflers and salsa verde  
crispy barramundi with a red salad of baby beets, grapefruit, radicchio, capers and marinated  
goat's fetta and fresh herb dressing  
grilled sword fish with a nicoise style salad with a herbed aioli dressing  
risotto with prawns, bocconcini, tomato and basil  
chargrilled beef fillet with rosti, spinach and bearnaise  
crisp skin chicken kiev served with crushed chat potatoes with spiced tomato jus  
twice cooked duck with sauteed red endives, poached pears and hazelnuts  
osso bucco with polenta and gremolata  
roast spatchcock served with peas, chat potatoes and pan jus  
asian mixed plate served with pandan infused jasmin rice (beef rendang, tamarind prawns,  
vegetables, and accompaniments)

*alternate drop (choose two)*

### **dessert**

tiramisu  
sinful chocolate pudding hot with double cream  
lemon curd tartlette with brandy soaked strawberries  
buttermilk pannacotta served with seasonal poached fruits  
chocolate brulee with almond biscotti  
banana pudding, butterscotch sauce and vanilla ice cream  
rhubarb and apple crumble with vanilla ice cream