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MENU

Confit ocean trout, pickled heirloom carrots,
truffled crème fraîche, mizuna

Moreton Bay bugs

Pacific oysters with dashi gel

Grilled yellow courgette, cocktail sauce

Wild rice, barley, sweet potato, salsa verde

Braised Octopus, lima beans, saffron

Wagyu bresaola / goat's cheese parfait /
charred butternut squash

Kalamata olive focaccia / sun dried tomato hummus

Heirloom tomato, burrata

Blue eye cod, miso glazed cabbage,
native pepper aioli

Slow-roasted Tajima Wagyu sirloin MB6+

Torched blackberries, truffled fennel,
mushroom essence

Midnight pavlova

Stone fruit & crème fraîche mousse, pistachios

Whipped goat's curd, wattleseed,
blueberry, rye crumb

SkyFeast

AT SYDNEY TOWER

@skyfeastsydneytower

MENU

VEGETARIAN

Pickled heirloom carrots,
truffled crème fraîche, herbed lettuce

Grilled yellow courgetti

Wild rice, barley, sweet potato, salsa verde

Lima beans, saffron

Goat's cheese parfait, charred butternut squash

Kalamata olive focaccia, sun dried tomato hummus

Heirloom tomato, burrata

Lemon thyme risotto, miso glazed cabbage,
native pepper aioli

Chickpea panisse, torched blackberries,
truffled fennel, mushroom essence

Midnight pavlova

Stone fruit & crème fraîche mousse, pistachios

Whipped goat's curd, wattleseed,
blueberry, rye crumb

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