

RYDGES | AT THE TERMINAL.

SYDNEY AIRPORT

CHRISTMAS DINING

REFRESHINGLY LOCAL

RYDGES.COM

CLASSIC CHRISTMAS BUFFET MENU

Baked

Freshly baked local sourdough, salted butter (Veg)

Seafood

Fresh prawn, blue swimmer crab, Moreton Bay bugs, Marie rose, lemon (**)

Freshly shucked Sydney Rock oysters, mignonette (**)

Platter of traditional smoked salmon, baby caper & parsley salad (**)

Cold Cuts

Platter of traditional cold cut deli meats Traditional antipasto platter (Veg)

Woodfired

Rolled & roasted turkey, chestnut stuffing

Whole glazed ham, seeded mustard, rosemary & brown sugar glaze (**)

Hot Food

4 hr slow roasted prime rib, watercress salad, blistered tomato & confit garlic (**)

Baked fillets of Atlantic salmon, lemon, garlic & fennel salad (**)

Traditional roasted pork belly, cracking, red wine apple sauce

Hot Sides

Roasted rosemary potatoes (Veg, **)

Honey glazed carrots, pumpkin, butter sauce (**)

Traditional baked pasta and mozzarella cheese (Veg)

Cold Sides

Mint pea garden salad (Veg, **)

Wedge salad, iceberg lettuce, pecorino, chives, lemon & oregano dressing (Veg, **)

Roasted pumpkin, couscous, Christmas spice, tahini yoghurt & chives (Veg, **)

Traditional potato salad (Veg, **)

Beetroot, mandarins & balsamic (Veg, **)

Dessert

Pavlova, seasonal berries & iced cherries (Veg, **)

Traditional Christmas pudding, brandy custard (Veg)

Gourmet petit four selection

Chefs select fresh fruit and cheese platter (Veg)

*** -no added gluten | *+ -no dairy in recipe | Veg-vegetarian*

CHRISTMAS PLATED DINNER MENU

Entrée (Select 2 –Alternate Serve)

Tasmanian smoked salmon, eschalot & caper, beets, truffle mayo (**)

Grilled Thai beef salad, chilli, coriander, Thai dressing (**)

Prawn cocktail, avocado, rock melon, prosciutto, cherry tomato, cos lettuce (**)

Mushroom risotto, wild mixed mushroom, aged parmesan (Veg, **)

Mains (Select 2 –Alternate Serve)

180g grass-fed beef tenderloin surf and turf, truffle mash, green beans, red wine sauce

Pan fried salmon, prawn mash, snow peas, hollandaise, parmesan crisps (**)

Turkey breast chestnut roulade, duck fat potato, honey pumpkin, green peas, cranberry jus

Pumpkin cannelloni pumpkin foam, rocket and pine nuts salad (Veg)

Desserts (Select 2 –Alternate Serve)

Christmas pudding, vanilla anglaise, cinnamon ice cream

Mini Christmas log, butterscotch sauce, ice cream, red cherry

Chocolate fondant, mousse, sauce, ice cream, chocolate sand

Panna cotta of the day (**)

Please note: pre-orders need to be put in 7 working days prior to the event day with special dietary requirements

*** –no added gluten | *+ –no dairy in recipe | Veg–vegetarian*



BEVERAGE PACKAGES

Standard

\$29 pp 1 hr

\$37 pp 2 hr

\$45 pp 3 hr

\$53 pp 4 hr

Sparkling Wines

Zilzie BTW, Sparkling, Murray Darling

White Wines

Zilzie BTW, Sauvignon Blanc, Murray Darling

Red Wines

Zilzie BTW, Shiraz, Murray Darling

Selections of beers

from Balter and Pure Blonde

Soft drinks

First Class

\$39 pp 1 hr

\$47 pp 2 hr

\$55 pp 3 hr

\$63 pp 4 hr

Sparkling Wines

Dal Zotto Pucino, Prosecco, King valley

White Wines

Yealands Petal and Stem, Sauvignon Blanc,
Marlborough

Red Wines

Rymil The Yearling, Cabernet Sauvignon,
Coonawarra

Selections of beers

from Balter and Pure Blonde

Soft drinks



Alcoholic Beverage package cannot be taken without food order in line with Responsible Service of Alcohol conditions.

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