



Café Opera Seasonal Deluxe Seafood Sample Buffet Menu

Café Opera offers a fresh market-style grand buffet showcasing flavours from across the globe, created using locally-sourced produce delivered daily by our local suppliers. Inspired by greater Sydney's range of bustling local markets, our team of passionate chefs is uncompromising in their relentless search for the freshest ingredients in our local market.

HOT SELECTION

Grilled fish of the day

Singapore chilli crabs

With prawns and green lip mussels

Salt and pepper squid

Whole baked Atlantic salmon

Sweet and sour pork belly

Purple sweet potato

Maple and miso

Soy braised baby corn, choy sum

Thai green chicken curry

Roasted pork leg

Baked apples

SOUP OF THE DAY

SIDE DISHES

Brussel sprouts, red cabbage, broccoli and kale

Roast garlic mash

Steamed rice

Macaroni and cheese

Moroccan style carrots

Kinawooka mussels

Roasted pumpkin

COLD SELECTION

Smoked salmon

Tiger prawns

Sydney rock oysters

New Zealand green lipped mussels

Banana prawns

Balmain bugs

Jonah's crab claw

Blue swimmer crabs

Spanner crabs

Atlantic salmon sashimi

Assortment of sushi

Lemon and herb char-grilled octopus

Steamed mussels and vongole with tomato, white wine and herbs

Smoked mackerel pate

SALAD ANTI-PASTI STATION

Caesar salad

Potato, chorizo salad

Country style Greek salad

***and more**

SELECTION OF AUSTRALIAN AND INTERNATIONAL CHEESES

Tropical Fruit Salad

Assorted Desserts

Chocolate financier

Yuzu chocolate flourless Slice

Assorted macarons

***and more**

***Please be advised this is a sample menu only, Café Opera buffet changes daily.**