ST LEGER PAVILION – SAMPLE MENU

MARKET BUFFET MENU

assorted stone baked crusty rolls (gfo) w butter

from the buffet

flash fried, s&p nq barramundi belly, dark palm sugar, fresh squeeze lime, pink ginger, chilli, picked coriander, vietnamese market stall vegetables, pea tendrils (gf df a)

three cabbage, miso, ginger, edamame slaw, green onion, coriander, roasted sesame dressing, crispy refried shallot (gf df v)

souvlaki flat lamb shoulder, hand carved, natural jus gras, smashed lemon potatoes, caramelised onion (gf)

ice-berg heart, red onion, greek lemon, ev olive dressing (gf df)

white beans, tomato, cucumber, spanish onion, basil, kalamatta olives, light dressing (gf df v)

sticky darling downs grain fed beef (MB2+) shitake, onion, capsicum, garlic, pickled ginger, mirin, honey, dark soy, fermented chilli (gf df) cinnamon quill basmati pilaff (gf df v)

steamed young broccolini, ev olive oil, toasted almond flakes (gf, df, v)

'gnocchetti al pomodoro', soft potato dumplings in a sauce of smashed garlic eyes, ev olive oil, plum, cherry, semi dried tomatoes, nq basil, shaved parmesan (gf)

tandoor spiced breast chicken, fragrant indian red spices, picked coriander, red onion, cucumber, tomato salsa (gf df) raita (gf)

chat potatoes, red onion, fresh dill, parsley, chives, eschalot, apple cider mayonnaise (gf v)

israeli cous cous pearls, charred mediterranean vegetables, baby spinach,

from the pastry kitchen (gfo)

a selection of indulgent desserts of layered cakes, baked cheesecake, gateaux, tortes, slices, tartlets, custard filled mignon cannoli,
silky vanilla bean panna cotta, choux puffs, torched crème brulee, french macaron, milk chocolate marquise, raw cacao dusted tiramisu

chilled fresh seasonal queensland fruits (gf)

premium au farmhouse cheeses, crisps breads, lavosh, table grapes, medjool dates, roasted cashews, semi dried fruits (gfo), marmalade

SILVER BEVERAGE PACKAGE

sparkling wine

Yarra Burn Premium Cuvee
Victoria

white wine

Grant Burge Benchmark Sauvignon Blanc
South Australia

Grant Burge Benchmark Chardonnay
South Australia

red wine

Grant Burge Benchmark Shiraz
South Australia

Tatachilla White Admiral Rose
South Australia

beer

James Boags Premium Light
XXXX Gold
Hahn Superdry
Stone & Wood Pacific Ale
XXXX Ginger Beer

non-alcoholic

Mount Franklin Still Water
Assorted Soft Drink
Orange Juice

gf: gluten free; *gfo*: gluten free options; *df*: dairy Free; *dfo*: dairy free option; *v*: vegetarian; *A: Australian; I: International*
NOTE: Dietary Requirements can be accommodated if advised no later than one week prior to the event. Changes are not permitted on the day.
Prices and menus inclusions may be subject to change.