



The Kitchen at St Margaret's College Buffet Dinner Menu

Our evening menu contains a varied range of delicious dinner options

Salads and Vegetables

Pan fried potatoes with Leeks and Shallot (GF)

Garlic Roasted Gourmet Potatoes (GF)

Traditional Gratin Dauphinoise (GF)

Roasted Vine Tomatoes (S/GF)

Tunisian Carrot Salad (GF)

Greek Salad (GF)

Roast Vegetable and Spinach Salad (GF)

Tuscan Style Roasted Asparagus (S/GF)

Pan Fried French Beans and Garlic (GF)

Roasted Broccoli Salad (GF)

Honey Braised Parsnips (GF)

S=Spring/Summer availability

Mains

Braised Shoulder of Lamb (GF)

Roast Sirloin of Beef (GF)

Fennel Roasted Pork Shoulder (GF)

Salmon and Blue Cod Fish Cakes

Tuscan Baked Fish with Fresh Herbs, Cherry

Tomatoes and Olives (GF)

Mediterranean Roast Chicken Thighs (GF)

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Spinach and Feta Filo Parcel (V)

Mushroom and Bean Stroganoff with Filo Top

(Vegan)

Chickpea Fritter Stack (Vegan)

## Desserts

Maple and Ricotta Baked Cheesecake

Austrian Spice Cake with Cointreau

Tiramisu Chocolate Mousse (GF)

Rich Chocolate and Walnut Brownie (Vegan)

Orange, Almond and Polenta Cake (GF)

Fresh Seasonal Fruit Salad (GF/Vegan)

Ginger and Caramel Apple Puddings

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***Choice of 4 salads or vegetables, 2 meat mains, 1 vegetarian main, and 2 desserts—\$52 per person***

*All prices include GST*

*Our Head Chef is always happy to meet with individual groups to collaborate on a menu tailored for individual tastes or dietary requirements*

*To book, please contact our Conference Manager*

*[conference@stmargarets.college](mailto:conference@stmargarets.college)*

*(03) 926 9690*