



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 shallots (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)
Spinach and feta filo parcels (V)
Mushroom and bean stroganoff with a filo top (Vegan)
Chickpea fritter stack (Vegan)
Mushroom and cheddar Wellington (V)

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

***Choice of 4 salads or vegetables,
2 meat mains, 1 vegetarian main, and
2 desserts —\$53.00 per person***

All prices are per person and include GST.

Please be sure to advise us of any special dietary requirements. Where an item is unavailable, the kitchen will endeavour to substitute with a comparable product. All chicken, beef, and lamb items are halal

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

*To book, please contact our Conference Manager
Effective 1 September 2022*

conference@stmargarets.college

(03) 926 9690