



**ABBOTSFORD CONVENT PRECINCT  
COMMUNITY AND NON-PROFIT MENU**

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## COMMUNITY AND NON-PROFIT MENU

This menu can be presented as either individually plated service or a more relaxed shared grazing style to the table. When seated, guests are welcomed with a thoughtfully curated sustainably sourced seasonal starters that celebrate local produce and reflect the commitment to conservation of Abbotsford Convent.

### **Three Course 4 hour package**

Predinner Canapes – choice of (3) \$26.00pp

Select one entrée, mains and one dessert \$105.00 per person

Includes soft drink, Tea and Coffee

Select one entrée, mains and one dessert \$147.00 per person

Includes Alcohol, Tea and Coffee

Cocktail 8 items \$52.00 per person

## CANAPÉS

### SAVOURY

Roasted Barramundi Brandade | Tomato Relish | Polenta

Pulled Lamb | Mint Yoghurt | Flatbread

Chicken Liver Mousse | Pickled Grape | Rye Crisp

Pumpkin And Chickpea Falafel | Tahini | Parsley

Cheese And Potato Croquette | Smoked Salt | Aioli

### SWEET

Dark Chocolate and Olive Oil Torte (GF)

Baked Cheesecake | Plum

Honey And Almond Semolina Cake

Poached Pear | Vanilla | Shortbread Crumb

Yoghurt And Berry Mousse | Oat Crumble (GF)





## SUBSTANTIAL BOWLS

Roasted Barramundi | Blistered Tomato | Saffron Butter Sauce | Broccoli (GF)

Braised Beef | Pearl Barley | Carrot | Parsley (GF)

Slow Cooked Chicken | Chickpea | Spinach | Lemon (GF)

Pumpkin And Ricotta Gnocchi | Burnt Butter | Sage (V)

Red Lentil | Sweet Potato | Ginger | Yoghurt (VG, GF)

## PLATED MENU

### ENTRÉE

Burrata | Roasted Pumpkin | Pickled Onion | Pepita Crumb (V, GF)

Chicken And Pistachio Terrine | Cornichon | Mustard

Charred Broccoli | Almond | Garlic | Chilli (VG, GF)

Whipped Ricotta | Grilled Zucchini | Oregano | Olive Oil (V, GF)

Roasted Tomato Soup | Cream | Paprika | Chives (V, GF)

## MAIN

Baked Barramundi | Fennel | Potato | Saffron and Garlic Butter (GF)

Slow Cooked Lamb Shoulder | Garlic | Broccolini | Rosemary | Lamb Jus (GF)

Roasted Chicken Breast | Lemon | Greek Pilaf | Thyme (GF)

Braised Beef | Onion | Carrot | Mum's Gravy (GF)

Baked Eggplant | Tomato | Mozzarella | Basil (V)

## DESSERT

Chocolate Pot | Nutmeg

Baked Cheesecake | Plum

Warm Apple Cake | Custard

Sticky Date Pudding | Butterscotch

Rice Pudding | Cinnamon (GF)

## SIDES

Roast Potatoes | Rosemary | Sea Salt (VG, GF)

Steamed Green Beans | Butter | Lemon Zest (V, GF)

Cos Lettuce Salad | Cucumber | Fine Herbs | PRG Dressing (VG, GF)

Roasted Carrots | Cumin | Honey (VG, GF)





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