

Formal Dining Menu

Any 2 Courses:	\$48.90pp (with 2 Hours Full Staff Service)
Any 3 Courses:	\$54.90pp (with 2 Hours Full Staff Service)
Any 4 Courses:	\$60.90pp (with 2 Hours Full Staff Service)

Pre-Dinner Appetisers Selections (Choose 3)

1. Asparagus Wrapped in Parma Ham with a Béarnaise Dipping Sauce (GF)
2. Cauliflower Bhajis with a Fresh Cucumber Raita & Sweet Mango Chutney (V, GF)
3. King Prawns with Mango & Lime Salsa topped with Micro Herbs on a Chinese Spoon (GF, DF)
4. Smoked Salmon, Caper Cream Cheese & Chives filled Choux Pastry
5. Pistachio, Lemon and Saffron Risotto Croquette with Lemon Zest Aioli (V)
6. Pumpkin Bites with Semi Dried Tomato Pesto and Shaved Parmesan (V, GF)
7. Scallop with Tarragon, Lime and Sweet Pepper Salsa on a Chinese Spoon (GF, DF)
8. Shredded Beef, Olive & Caramelised Red Onion in a Tortilla Cup

Entrée Selections

1. BBQ Duck on Shallot Pikelets With Coriander & Mandarin And A Hoi Sin Sauce
2. Moroccan Spiced Vegetable Salad With Hummus, Crunchy Chickpeas & a Pomegranate Vinaigrette
3. Red Wine Glazed Pears, Crispy Prosciutto, Walnuts On A Bed Of Rocket with a 3 Cream Cheese
4. Roasted Pumpkin, Thyme & Braised Leek Tart Topped with Goat's Cheese & Parmesan
5. Thai Beef Salad with Vermicelli and a Mint, Coriander & Lime Dressing (GF, DF)
6. Warm Savoury Pancake of Tempura Enoke Mushroom, Pickled Cucumber, Mandarin & Lychee Star Anise Glaze (V)

Main Selections (Alternate Drop)

All options have a Gluten Free option

1. Hazelnut & Thyme Lamb Rump With A Seeded Mustard Jus
Chicken Supreme with Pesto, Parmesan, Pine Nuts & Bocconcini with a Balsamic Glaze
Served With
Spinach and Potato Gratin
Char Grilled Broccolini, Celeriac Puree & Sautéed Swiss Chard
2. Crispy Skin Tasmanian Salmon W Coconut Yoghurt, Peanut, Chilli & Coriander Dressing
Braised Wagyu Beef Cheeks with Grilled Leek & Gremolata
Served With
Potato Pommes Au Gratin
Braised Red Cabbage, Balsamic Baby Onions & Steamed Asparagus Spears
3. Fillet of Beef with Caramelized Onions & Chimichurri
Moroccan Spiced Chicken Breast with Saffron & Mint Yoghurt
Served With
Rosemary & Garlic Roasted Potatoes
Roasted Baby Beetroot, Wilted Spinach & Ricotta stuffed Pumpkin Flower
4. Crisp skin confit duck w fresh cherries & wilted radicchio (GF)
Spice-Rubbed Pork Cutlet with Oven Baked Apple
Served with
Garlic Roasted Kipfler Potatoes
Roasted Fennel, Honeyed Baby Carrots & Char Grilled Broccolini

Dessert Selections

1. Banoffee Tart with Salted Caramel & Fresh Bananas
2. Chocolate Mousse Duo with Silky White & Dark Chocolate Mousse
3. Fresh Fruit Tart with a Diplomat Cream & Fresh Season Fruits
4. Lemon Meringue Tart with Tangy Lemon Curd & a Light Italian Meringue
5. Lemon Semolina Cake Steeped in A Lemon & Brandy Syrup
6. Orange Cranberry & Almond Cake Topped with Candied Orange Peel & Dried Cranberries (GF)
7. Tiramisu with A Mascarpone Mousse & Dark Chocolate Crispy Pearls

ST LEO'S CATERING

Beverage Selections

Non -Alcoholic (Assorted Tea and Premium Plunger Coffee \$0.40pp)

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| 1. | Tea and Brewed Coffee | \$3.50pp |
| 2. | Tea, Brewed Coffee and Iced Water | \$3.75pp |
| 3. | Tea, Brewed Coffee, Fresh Juice & Iced Water | \$4.75pp |
| 4. | Orange or Apple Juice (Minimum 2 litres) | \$3.50 per litre |
| 5. | 250ml Orange or Apple Juice | \$2.50 |
| 6. | 600ml Still Water | \$2.00 |
| 7. | 1.5 Litre Still Water | \$3.00 |
| 8. | 250ml Sparkling Water | \$2.50 |
| 9. | 250ml Assorted Iced Teas | \$2.50 |
| 10. | 375ml Assorted Soft Drinks, Including Coke Zero | \$2.50 |

Beers/ Cider

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| 11. | Cascade Premium Light | \$5.00 |
| 12. | Brick Lane Brewing Co Pale Ale | \$6.50 |
| 13. | James Squire One Fifty Lashes Pale Ale | \$6.50 |
| 14. | Monteith's Apple Cider | \$6.50 |

White Wines

Chardonnay

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| 15. | Hardy's The Riddle Chardonnay | \$17.00 |
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Pinot Grigio

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| 16. | T'Gallant "Cape Schanck" VIC Pinot Grigio | \$27.00 |
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Sauvignon Blanc

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| 17. | Hardy's The Riddle Sauvignon Blanc | \$17.00 |
| 18. | 821 South Marlborough NZ Sauvignon Blanc | \$22.00 |
| 19. | Rosemount Little Berry Adelaide Hills Sauvignon Blanc | \$28.00 |

Red Wines

Cabernet Merlot

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| 20. | Hardy's The Riddle Cabernet Merlot | \$17.00 |
| 21. | Valley of Giants WA Cabernet Merlot | \$20.00 |

Cabernet Sauvignon Shiraz Merlot

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| 22. | Devil's Lair Fifth Leg WA Cabernet Sauvignon Shiraz Merlot | \$26.00 |
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Pinot Noir

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| 23. | Fickle Mistress Otago NZ Pinot Noir | \$36.00 |
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Shiraz

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| 24. | Seppelts "The Drives" VIC Shiraz | \$23.00 |
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Sparkling Wines

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| 25. | Hardy's The Riddle Sparkling | \$17.00 |
| 26. | Seppelts "The Drives" VIC Chardonnay Pinot Noir | \$22.00 |
| 27. | T'Gallant VIC Sparkling Prosecco | \$26.00 |
| 28. | Seppelt Salinger VIC Pinot Noir Chardonnay | \$38.00 |

Please let us know if you are after something a little different not on our menu

catering@stleos.uq.edu.au

St LEO'S CATERING

Other Information:

- **Minimum 30 guests**
- All prices inclusive of GST
- All services include all glassware, linen, napkins, utensils and clothed table for bar
- Staffing and pricing is based on **1 staff member to 20 guests + a Team Leader**
- All our Staff are RSA Trained and serve under the guidelines of the Queensland Liquor Act
- \$6.00 service fee applies to each delivery. Deliveries outside of St Lucia incur a travel surcharge
- Weekend Surcharges: Saturday 10%, Sunday 15%, Public Holidays by quotation

Ordering - Just Email us:

- Date
- Times for service
- How many guests
- What option/food & beverages OR would you like a suggested menu
- Location for set up
- Any extra's (tables, table cloths etc.)
- Email your order to: catering@stleos.uq.edu.au