

# Saint LAWRENCE

REAL FOOD

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## MENU

### SHARED GRAZING PLATTERS

Prices are per platter. Variations for Gluten Free and Vegetarian are possible. Platter can be collected from our store or we can arrange delivery at an additional cost.

Additional Charges: Service staff @ \$55 per hour (minimum 4 hours)

#### COLD

Whole honey glazed ham on the bone, tomato relish & mustards (approx 9 kilos) \$38 per kilo

Chicken Galantine, boned and rolled with a chicken, herb, mushroom, pine nut stuffing (approx 1.5 kilos – 15 slices) \$38 per kilo (*gf, df*)

Portuguese roasted chicken breast with almonds, currants, cous cous, cumin roasted carrots with an avocado sweet corn salsa (approx 36 slices) \$135 (*gf*)

Herb & mustard crusted Black Angus eye fillet served with duck fat roasted kifer potatoes & grilled field mushrooms (approx 30 slices) \$200 (*gf*)

Chermoula roasted ocean trout served with a yoghurt mint sauce, crispy beans and slow roasted cherry tomatoes (approx 25 pieces) \$200 (*gf*)

Lamb cutlets marinated with thyme & smoked paprika served with roasted baby beetroot, peas & mint (24 cutlets) \$150 (*gf*)

Poached king prawn cutlets served with classic cocktail sauce (approx 1 kilo 24 prawns) \$56 per kilo (*gf*)

Cypriot grain salad with Freekah, lentils, quinoa, currants, parsley, coriander, spring onion, almonds, pumpkin seeds, pine nuts, olive oil, lemon juice topped with cumin yoghurt Small \$35 Large \$55 (*v*)

Chat potato salad with crispy bacon, chives & a mayonnaise dressing Small \$35 Large \$55

Brown rice salad with spring onion, parsley, currants, cashew nuts, red capsicum, toasted cashews & teriyaki sauce Small \$35 Large \$55 (*gf, df, v, vg*)

Broccoli & green beans chargrilled with chilli, garlic and olive oil Small \$55 Large \$55 (*gf, df, v, vg*)

Tomato bocconcini salad with fresh basil, baby capers and a olive balsamic dressing Small \$35 Large \$55 (*gf, v*)

Roasted beetroot salad with roquette, green beans, feta, candid walnuts and a honey balsamic dressing Small \$35 Large \$55 (*gf, v*)

**Fruit Platter** - Fresh Seasonal Fruit Platter (serves 10 people) \$55

**Antipasto Platter** - Cured meats with grilled vegetables, olives and chiabatta (serves 10 people) \$95

**Gourmet Cheese Platter** - Wedges of ripe brie, cheddar & soft blue served with quince paste, muscatels and lavosh crackers (serves 10 people) \$95

Dietary codes: dairy free *df* gluten free *gf* vegetarian *v* vegan *vn*

Saint Lawrence Real Food is unable to absolutely guarantee that any products noted on our menu as being 'free' of a particular substance and does not contain traces of that substance which may cause you illness or discomfort if you suffer from allergies. We are happy to answer any questions about the ingredients we use and any particular requirements, but we take no responsibility in relation to the selections you choose.

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