

— Saint —  
**LAWRENCE**

REAL FOOD

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## MENU

### SHARED PLATTERS

Prices are per platter. Variations for Gluten Free and Vegetarian are possible.

Platters can be collected from our store, or we can arrange delivery at an additional cost. Additional Charges: Service staff @ \$65 per hour (minimum 4 hours)

#### MEATS

Boneless honey glazed ham served with tomato relish & mustard (half 2.5 kilos/full 5 kilos) \$68 per kilo.

Chicken Galantine, boned and rolled with a chicken, herb, mushroom, pine nut stuffing (approx 1.5 kilos - 18 slices)) \$68 each (*gf*, *df*)

Portuguese roasted chicken breast served with almond & currants cous cous, cumin roasted carrots & a avocado, sweet corn salsa (approx 30 slices) \$230 (*gf*)

Herb & mustard crusted Black Angus eye fillet served with roasted garlic, rosemary chat potatoes & grilled field mushrooms (approx 25 slices) \$235 (*gf*)

Whole baked ocean trout stuffed with fresh limes, shallots & capers served with a lemon, dill & caper aioli (approx 2.5 kilos) \$75 per kilo (*gf*)

Poached king prawn cutlets served with classic cocktail sauce (approx 1 kilo 24 prawns) \$75 per kilo (*gf*)

#### SALADS & SIDES Small \$48(8-10 serves) Large \$68(10-12 serves)

Cypriot grain salad with Freekah, lentils, quinoa, currants, parsley, coriander, spring onion, almonds, pumpkin seeds, pine nuts, olive oil, lemon juice & cumin yoghurt.

Chat potato salad with crispy bacon, chives & mayonnaise dressing.

Brown rice salad with spring onion, parsley, currants, cashew nuts, red capsicum, toasted cashews & teriyaki sauce.

Broccoli & green beans chargrilled with chilli, garlic & olive oil.

Tomato bocconcini salad with fresh basil, baby capers & olive balsamic dressing.

Asian coleslaw with coriander, bean shoots, Vietnamese mint & a kewpie mayonnaise.

Roasted beetroot salad with roquette, green beans, feta, candid walnuts & a honey balsamic dressing.

**Fruit Platter** - Fresh Seasonal Fruit Platter (serves 10 people) \$75

**Grazing Platter** - Cured meats, olives, salmon pate, dip, brie, cheddar, fresh & dried nuts serve with lavosh & water crackers (serves 10 people) \$145.

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 requirements, but we take no responsibility in relation to the selections you choose.