

# BURSARIA

Catering

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Abbotsford Convent



## MUSIC IN THE ROUND 2018

Enjoy intimate performances in the Convent's stunning venues. All tickets include attendance at an exclusive grazing-style luncheon with some of the featured musicians - catered by award winning Bursaria Fine Foods

Commencing promptly at 12.45pm to 1.45pm, Rosina Function Space

### MENU

- + Artisan breads served with a seasonal salad of leafy greens, cucumber ribbons, pomegranate and vinaigrette *(gf, df)*
- + Gippsland lamb shoulder, slow roasted with garlic and herbs, served with creamy polenta and gremolata seasoning *(gf) dietary alternative listed below*

### DESSERT

- + Belgian chocolate and macadamia nut petit four with chocolate ganache and macadamia brittle
- + Lemon curd and dehydrated mandarin tartlet  
*dietary alternative listed below*

### TEA & COFFEE

Bursaria's famous homemade lemonade served throughout the luncheon  
Additional beverages available to purchase

### DIETARIES

- + *(gf)* gluten free    + *(df)* dairy free    + *(v)* vegan, vegetarian
- + nut allergies can be catered for however must be requested at time of booking

The following dietaries can be catered for. To confirm your dietary request please contact the Melbourne Recital Centre box office on t. 03 9699 3333

- + Pan fried gnocchi with tomato and basil sauce and charred asparagus *(gf, df, v)*
- + Whipped coconut yoghurt with toasted almonds served with fresh berries *(gf, df, v)*

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