

CONVENT BAKERY

MUSIC IN THE ROUND MENU

Sunday 8 September 2019, 12.30pm - 1.30 pm

MORNING TEA

Sweet and savoury mini pastries

GRAZING-STYLE LUNCHEON

Artisan mini-focaccias with a selection of meat and vegetarian options, including pairings of Chicken & Avocado, Prosciutto and Parmesan, Salami & Pesto, and Roasted Seasonal Veggies

Seasonal Pumpkin Salad

DESSERT

An assortment of delicious bakery fresh slices; Caramel, Lemon, Hedgehog

AFTERNOON TEA

Mini dolce (mixture of mini tarts)

TEA & COFFEE

Convent Bakery coffee and tea will be available for the duration of the event. Our coffee is Certified Fair Trade & Organic single origin and roasted in house. Additional beverages available to purchase.

DIETARIES

Gluten free, dairy free, vegan, vegetarian and nut allergies can be catered for however must be requested at time of booking. To confirm your dietary request please contact the Melbourne Recital Centre on 03 9699 3333 or email boxoffice@melbournerecital.com.au

ARTISAN BREAD BAKED IN WOOD FIRED OVENS

The Kitchen Annexe served as a central place for the preparation and baking of all food once served at the Convent by the Sisters of Good Shepherd. Nestled within the walls of the Kitchen Annexe are two magnificent masonry wood fired ovens built in 1901. It is within these same walls that the Convent Bakery and its artisan bakers now produce a unique style of old fashioned wood fired bread moulded by hand and baked straight on the oven brick floor.

The Convent Bakery offers catering for a wide variety of events, from conferences and meetings to weddings and functions, as well as providing a daily catering delivery service within the local vicinity and CBD.

Convent Bakery | 1 St Heliers St, Abbotsford VIC 3067
03 9419 9426 | conventbakery.com | @conventbakery

