Gillette T20I: Australia vs. Sri Lanka

Premium Buffet

Sunday 27 October 2019

Corporate Suites — *$154 per person*

ON ARRIVAL

Antipasto platter

Assorted charcuterie, Australian cheeses, dips, pickled vegetables, olives, Beerenberg chutneys & relishes, toasted pita & baguettes

BUFFET DINNER

Seafood platter

SA king prawns, coffin bay oysters, pickled squid, cured kingfish, hot smoked salmon & condiments

Candied beetroot, butternut, quinoa, grilled haloumi, lemon mustard dressing

Charred chicken, pickled grapes, celery leaf, witlof & honey roasted cashew

Roasted vegetable paella, smoked paprika & saffron spice, chilli oil & fried onion

Spanish grilled chicken, spicy chorizo, green olives & middle eastern vegetables

Slow cooked beef, balsamic braised heirloom vegetables, charred kipfler potato & chimichurri

Cajun baked salmon, mango lime aioli, southern fried green tomato

INNINGS BREAK

Selection of Balfours cocktail savoury pastries

Meat pies, vegetarian cornish pasty, Wagyu beef roll, chicken & vegetable pies, Beerenberg tomato sauce

Master stock braised beef rib, watermelon & mint salad, toasted rice

DESSERT

Assorted mini ice-creams

King Island cheese platter with lavosh, dried fruits & mixed nuts

BEVERAGE PACKAGE

The Lane Vineyard Lois Blanc de Blanc

Skillogalee Riesling

Tomich Woodside Vineyard Sauvignon Blanc

Jacob's Creek Le Petit Rose

Skillogalee Shiraz

Tomich Woodside Vineyard Pinot Noir

Hahn Super Dry

Furphy

James Squire 150 Lashes Pale Ale

Heineken 3

5 Seeds Crisp Apple Cider

Coca Cola Soft Drinks

Nespresso Coffee and Madura Teas

Note: *We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients.*