

AFL 2021 SEASON

CORPORATE SUITES

Menu 5 | Shared to the Table

Arrival

Antipasto

Entrée Platters

Hot Smoked Salmon, Beetroot, Watercress, Creme Fraiche & Confit Shallot
Mediterranean Baked Vegetables, Oven Dried Tomatoes, Fresh Mozzarella, Baby Basil,
Olive Oil

Main Platters

Chicken Breast, Soft Goats Cheese Polenta, Cured Pork Belly, Braised Wild Mushrooms,
Red Pesto
Lamb Rack, Goats Cheese Soufflé, Creamed Spinach, Butter-Poached Shimeji Mushroom
Moroccan Spiced Roasted Cauliflower, Tahini Hummus

½ Time

Assorted Balfours Pastries

¾ Time

Assorted Mini Desserts

For dietary requirements please see an Adelaide Oval staff member.

Note: We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients. **V** Vegetarian | **VO** Vegetarian on request | **VE** Vegan | **GF** Gluten free | **DF** Dairy free | **NF** Nut free