

# School Formal Menu

LEONDA  
BY THE YARRA





## A menu that keeps everyone happy

**We know that feeding a room full of teenagers is no small task, but our school formal menu makes it easy. It's built to please everyone, from the cautious eaters to those who come ready for seconds.**

Our dishes are generous, comforting and packed with flavour. Warm bread arrives first to get everyone settled, followed by alternating entrées and mains that offer variety without overcomplicating things.

Each plate is designed to feel special, satisfying and worthy of the occasion.

Then comes the favourite part, the Ice Cream Parlour. It's playful, social and guaranteed to be a hit with every guest.

Allergies and dietary needs are handled with care and attention, so no one misses out. It's food that's inclusive, easy to enjoy and made for a night that feels just right from the first bite to the last scoop.

# Menu

## Entrée

Cheese filled ravioli, roasted tomato sugo, herb oil

Roasted pumpkin arancini, rocket & basil aioli, balsamic glaze

Crispy prawns, avocado, lemon, pickled cucumber

Japanese style fried chicken, Asian slaw, hot honey, soy

Salt and pepper calamari, rocket, jalapeno, lime aioli

Potato gnocchi, pulled beef ragu, baked ricotta, basil





## Main

Roast chicken breast, lemon & herb risoni, salsa verde

Slow cooked beef cheek, silver beet, cabbage, pan jus

Pan-roasted salmon, soft polenta, tartare vinaigrette

Twice cooked lamb shoulder, pea purée, potato, jus

Ricotta & spinach agnolotti, roasted red pepper ragu, rocket pesto

Roast chicken breast, mac & cheese, cabbage slaw, jus

## Sides

The following sides are also served on the teachers' table:

Frisée salad, baby spinach & witlof, roasted grapes, baked ricotta, herb aioli

Roast baby potatoes, toasted pepitas, rosemary, lemon



**Leonda  
Ice Cream  
Parlour**

Salted caramel

Cookies & cream

Lemon sorbet (vegan)

Roasted coconut

Strawberry sorbet (vegan)

Blood orange gelato (vegan)

Belgium chocolate





**Filling cups, bellies and hearts**



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