School Formal Menu

LEONDA
BY THE YARRA



melbourne
event group



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 & pepper calamari, rocket, jalapeno, lime aioli

Potato gnocchi, pulled beef ragu, baked ricotta, basil



Sample menu, subject to seasonal change



Main

Roasted chicken breast, lemon & herb risoni, salsa verde

Slow cooked beef cheek, silver beet, cabbage, jus

Pan roasted salmon fillet, warm leek & potato salad, lemon tartare vinaigrette

Twice cooked lamb shoulder, pea purée, potato, jus

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

Roasted chicken breast, garden peas, fresh herbs, tomato vinaigrette

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

meg

Filling cups, bellies and hearts

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