

2021 SANFL GRAND FINAL

Corporate Suite

Grazing - \$76.00 per person

Pre Game

Antipasto

Poached King Prawn, Salted Cucumber, Pickled Avocado, Sea Vegetables, Yuzu Pearls (DF, GF, NF)

Moroccan Spiced Chicken Skewer, Mint Yoghurt (GF, NF)

Risotto, Maple Baked Pumpkin, Oven Dried Tomatoes, Feta, Herbs (NF, GF)

¼ Time

Chilli & Lime Salted Squid, Chilli & Palm Sugar Syrup (DF, NF)

Greek Lamb Kofta, Tabouli, Preserved Lemon Tzatziki (NF)

½ Time

Assorted Balfours Pastries

Braised Pork Belly, Lemongrass, Tumeric & Coconut, Noodle Salad

¾ Time

Assorted Mini Desserts

2021 SANFL GRAND FINAL

Corporate Suite

Shared to the Table - \$89.00 per person

Arrival

Antipasto

Entrée Platters

Poached King Prawn, Salted Cucumber, Pickled Avocado, Sea Vegetables, Yuzu Pearls (DF, GF, NF)

Roasted Baby Beetroots, Balsamic Glaze, Goat's Curd, Candied Walnuts, Micro Pepper Leaf (V)

Main Platters

Sous Vide Beef Fillet, Sweet Potato, Burn Carrot, Braised Leek, Smoked Garlic & Chive Butter

Duck Breast & Confit Leg, Balsamic Beetroot, Celeriac Fondant, Dried Plum, Blood Plum Oil (DF, NF, GF)

Heirloom Tomato, Cherry Bocconcini, Pickled Onion, Fresh Basil, Sticky Balsamic (V, NF, GF)

½ Time

Assorted Balfours Pastries

¾ Time

Assorted Mini Desserts

2021 SANFL GRAND FINAL

Outdoor Corporate Box

Option 1 Grazing - \$31.00 per person

Pre Game

Grilled Chicken Burger, Bacon, Pineapple Relish, Salad Leaves, Mayonnaise

½ Time

Assorted Balfours Pastries

¾ Time

Assorted Mini Desserts

Option 2 Grazing - \$41.00 per person

Pre Game

Grilled Chicken Burger, Bacon, Pineapple Relish, Salad Leaves, Mayonnaise

¼ Time

Chilli & Lime Salted Squid, Chilli & Palm Sugar Syrup

½ Time

Assorted Balfours Pastries

¾ Time

Assorted Mini Desserts

Option 3 Grazing - \$49.00 per person

Pre Game

Antipasto

Grilled Chicken Burger, Bacon, Pineapple Relish, Salad Leaves, Mayonnaise

¼ Time

Chilli & Lime Salted Squid, Chilli & Palm Sugar Syrup

½ Time

Assorted Balfours Pastries

¾ Time

Assorted Mini Desserts