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**TWO COURSE LUNCH | 69**

Set entrée & set main or set main & set dessert

**THREE COURSE LUNCH OR DINNER | 93**

Set entrée, alternate main & set dessert

**SERVED WITH IN-HOUSE STONE BAKED SOURDOUGH ROLLS, CULTURED BUTTER, RIO VISTA BESPOKE BLEND OLIVE OIL & NATIVE BUSH PEPPER DUKKAH**

**PRE-EVENT CANAPÉS | 15**

**ADD ONE HOT & COLD SIDE DISH | 8**

**ALTERNATE SERVICE PER COURSE | 8**

**ADDITIONAL CHOICE ENTRÉE | 11**

**ADDITIONAL CHOICE MAIN | 14**

**ADDITIONAL CHOICE DESSERT | 11**

**BESPOKE MENU | 17**

Create your own menu with our Executive Chef Philip Pope

**ALL PRICING IS PER PERSON UNLESS STATED OTHERWISE**

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

**V** vegetarian | **VG** vegan | **GF** gluten free | **NF** nut free | **DF** dairy free | **H** halal



**COLD****CHEESE**

Burrata, pickled beetroots, watercress, red pepper romesco & fried sourdough | **V | NF**

Torched burrata, sweet & sour peperonata, basil oil, toasted olive cracker, microcress & balsamic pearls | **V | NF**

Onkaparinga goats cheese panna cotta, toasted hazelnut & chia praline, minted pea purée & pea husk oil | **V | GF**

**SEAFOOD**

Torched 42°C salmon fillet, citrus buttermilk, compressed heirloom cucumber, caper berry & smoked salmon pearls | **GF | NF**

Seared tuna, Japanese turnip, green chilli & ginger soy, orange togarashi & sesame emulsion | **GF | DF**

Smoked Spencer Gulf hiramasa kingfish, pickled chilli & cucumber, nori salted brioche crumbs, chive & citrus creme fraiche & salmon roe | **NF**

Poached Eyre Peninsula prawn, herbed gribiche, Adelaide Hills reisling jelly, baby fennel & green apples | **GF | NF | DF**

**LAMB**

Seared lamb loin, smoked feta, green freekeh salad, preserved lemon & pomegranate | **NF**

**BEEF**

Mayura station full blood wagyu beef, pickled enoki, wasabi cream, edamame & fried shallot | **NF | GF**

**DUCK**

Miso glazed duck, celeriac & walnut cream, Riverlands orange marmalade, witlof & citrus corirole extra virgin olive oil | **GF**

Cold smoked duck breast, raspberry emulsion, wild pepper whipped feta, chia & fennel cracker, shiraz gel | **NF | GF**

**CHICKEN**

Red wine poached chicken, burnt butter & wattle seed crumb, pickled grapes, shaved celery & bark smoked Alexandrina fraiche | **GF**

**VEGETARIAN**

Wild mushroom pate, thyme & black pepper, pickled walnut, endive & mustard salad, house baked sourdough | **V | NF**

Smoked heirloom vegetables, chickpea cream, sour pickled radish, puffed sumac grains & seeds, orange & Geraldton wax honey | **GF | DF | VG**

**HOT****DUCK**

Orange glazed duck breast, spiced carrot purée, chard, roast garlic & chive emulsion, heirloom carrot crisps | **NF | GF**

**PORK**

Soy & palm sugar glazed pork belly, green mango salad, kimchi aioli, sesame & green onion dressing, crispy fried bao | **DF**

L'abruzzese casarecce, tomato chilli sugo, hand rolled pork & fennel meatballs, dried olive, fired roasted peppers, fried parsley & pecorino

**LAMB**

Seared lamb loin, maple roasted butternut squash, caramelized goats curd, pickled lemon, dukkah & sumac oil | **GF**

**BEEF**

Limestone Coast braised beef short rib, celeriac puree, confit onions & smoked pimento butter | **GF | NF**

**SEAFOOD**

Scorched scallops, sweet corn purée, cauliflower cous cous, burnt caper & anchovy butter & petite herb salad | **GF | NF**

Grilled pacific scallops, celeriac, orange & lemon thyme velouté, fried basil & basil oil | **NF**

BBQ gulf prawn, Alexandrina crème fraiche & chive risotto, smoked tomato bouillon, fennel & herb gremolata | **GF | NF**

Ora king salmon tataki, compressed fennel, xo aioli, yuzu & miso dressing, avruga & sea parsley oil | **NF | DF**

Seared Tasmanian salmon, bouillabaisse cream, pickled Boston Bay mussels, wild sea greens & grilled lemon | **GF | NF**

**PASTA**

Potato & parmesan gnocchi, semi roasted heirloom tomatoes, basil butter & pine nuts | **V**

**VEGAN**

Miso rubbed eggplant, maple roasted cashews, braised oyster mushroom, green onion & sesame | **VG | DF**

Crispy fried seasonal sprouts, white bean & confit garlic purée, rosemary salted white beans, herb oil & toasted pita | **NF | VG | DF**

House rolled braised cabbage spring roll; pickled vegetables, glass noodles, sweet & sour sriracha glaze, toasted sesame & Asian herb salad | **DF | VG**

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## COLD

### ANTIPASTO PLATTER

Boston Bay & Barossa small goods, pate, marinated vegetables, Penfield olives, baby bocconcini & charred house made sourdough

### CHEESE

Onkaparinga goats cheese panna cotta, toasted hazelnut & chia praline, minted pea purée & pea husk oil | **V** | **GF**

### SEAFOOD

Poached Eyre Peninsula prawn, herbed gribiche, Adelaide Hills reisling jelly, baby fennel & green apple salad | **GF** | **NF** | **DF**

Smoked Spencer Gulf hiramasa kingfish, pickled chilli & cucumber, nori salted brioche crumbs, chive & citrus creme fraiche & salmon roe | **NF**

### BEEF

Mayura station full blood wagyu beef, pickled enoki, wasabi cream, edamame & fried shallot | **NF** | **GF**

### VEGAN

Smoked heirloom vegetables, chickpea cream, sour pickled radish, puffed sumac grains & seeds, orange & Geraldton wax honey | **GF** | **DF** | **VG**

## HOT

### VEGETARIAN

Potato & parmesan gnocchi, semi roasted heirloom tomatoes, basil butter & pine nuts | **V**

### PORK

Soy & palm sugar glazed pork belly, crispy fried bao, green mango salad, kimchi aioli, sesame & green onion dressing | **DF**

L'abruzzese casarecce, tomato chilli sugo, hand rolled pork & fennel meatballs, dried olive, fired roasted peppers, fried parsley & pecorino

### SEAFOOD

Scorched scallops, sweet corn purée, cauliflower cous cous, burnt caper & anchovy butter & petite herb salad | **GF** | **NF**

BBQ gulf prawn, Alexandrina crème fraiche & chive risotto, smoked tomato bouillon, fennel & herb gremolata | **GF** | **NF**

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**BEEF**

Sous vide pure angus beef fillet, caramelised butternut, baby king oyster mushroom, black garlic & smoked bone marrow butter | **NF** | **GF**

Charred beef tenderloin, braised onion, gruyere & chive mash, torched sprouts & black cabbage | **NF** | **GF**

Angus pure beef fillet au poivre, brown butter galette, button onion, charred broccoli, brandy & black pepper cream

Port braised beef rib, grilled brussel sprouts, spiced glazed baby carrots, confit kipfler potatoes, green beans & port reduction | **NF** | **GF**

**CHICKEN**

Grilled chicken breast, roasted cauliflower, caramelised cauliflower, shallot, cavolo nero & chicken jus | **NF** | **GF**

Grilled chicken kiev, lemon thyme & potato hash, poached leeks, white wine velouté & brown butter crumb | **NF**

Chargrilled chicken breast, Onkaparinga truffle brie risotto, grilled petite zucchini, zucchini flower cream, heirloom tomato & jus gras | **NF** | **GF**

Wild garlic & thyme confit chicken, portuguese spiced kipfler potato, roast corn purée, pineapple & yellow pepper salsa, coriander verde | **NF** | **GF**

**LAMB**

12 hour braised lamb shoulder, fried galette, parsnip purée, braised shallot, white shimeji mushroom, garden peas & vine tomato | **NF** | **GF**

Pasture raised lamb rump, sweet potato, caponata, silver beet & baked Fleurieu natural yoghurt | **GF**

Murraylands roasted lamb rack, roast carrot & cumin, burnt onion heart, pea husk oil, pomegranate gastrique | **NF** | **GF**

**PORK**

Braised free range pork belly, chorizo, spicy plum, parsnip cream, charred corn husk & apple butter | **NF** | **GF**

Local Berkshire pork cutlet, pepper crust, cabbage & pancetta colcannon, seeded mustard jus, roasted apple & fennel relish | **NF** | **GF**

Blackened pork tenderloin, yuzu kosho, shitake mushrooms, burnt eggplant purée, miso leeks, edamame, pea tendrils, kakuni & honey glaze | **GF**

**SEAFOOD**

Baked Humpty Doo barramundi, smoked bacon & celeriac cream, saffron broth, pea tendril & citrus salad | **NF** | **GF**

Seared ocean trout, edamame & wild mint purée, spice braised grains, pickled beetroots, torched broccolini & citrus butter

Confit Tasmanian salmon, hot pickled baby fennel, cauliflower skordalia, caramelised cauliflower florets, ocean herb chimichurri & salted crispy skin | **NF** | **GF** | **DF**

Steamed Humpty Doo barramundi, potato & fennel cake, shrimp & mussel ragu, charred chorizo, herb & lemon pangrattato

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## PORK

Porchetta, free range Berkshire pork, fennel, sage & rosemary, apple & date chutney | **GF** | **NF**

Roasted 5 spice pork belly, green mango salad & chilli relish | **NF** | **GF** | **DF**

## CHICKEN

Chicken ballotine, spinach, leek & chestnut, wild mushroom jus | **GF**

Butter poached chicken roulade, basil & sundried tomato pesto & lemon herb oil | **GF**

## BEEF

Sous vide pepper berry angus pure beef tenderloin, smoked bone marrow & chive butter | **GF** | **NF**

Smoked & slow cooked rib eye of beef, pickled onions & chimichurri | **GF** | **DF** | **NF**

## LAMB

Sumac 12 hour slow roasted lamb shoulder, chickpea tahini & pomegranate syrup | **GF**

Oregano & lemon rubbed roasted leg of lamb, with spiced mint tzatziki | **GF** | **NF**

## SEAFOOD

Chermoula baked Atlantic salmon fillet, with fresh summer citrus salsa | **GF** | **DF** | **NF**

Lemongrass & ginger baked snapper fillet, shaved papaya & nuoc cham salad | **GF** | **DF** | **NF**

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## COLD

Moroccan chickpea & carrot salad, cranberry, pomegranate & mustard dressing | **GF** | **DF** | **NF** | **VG**

Roasted pumpkin, heirloom tomato, goats curd, toasted hazelnuts & balsamic pepitas | **GF** | **V**

Torn buffalo mozzarella, grilled Mediterranean vegetables, preserved lemon & pesto | **V** | **GF**

Whipped ricotta, torched orange, confit fennel, pistachio & watercress | **GF** | **V**

## HOT

Twice cooked potatoes, black garlic aioli, green herb verde | **GF** | **DF** | **NF**

Roasted garlic & parmesan cauliflower, lemon tahini | **GF**

Chargrilled sweet potato, harissa, maple & lime labneh | **GF** | **NF**

Grilled greens, smoked almond & orange gremolata | **GF** | **DF**

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**COLD**

The Oval Snickers bar - brown butter cake, peanut butter gianduja, chocolate mousse, peanut brittle & salted peanut ice cream

Tropical delight - coconut mousse, coconut jaconde, passionfruit glaze, lime sorbet & Malibu marshmallow | **GF** | **NF**

Not your grandmas apple pie - cinnamon cake layered with Granny Smith apple mousse & apple compote, calvados sorbet & cinnamon beignets

Pistachio tres leches cake - Cointreau macerated seasonal fruit, vanilla whipped mascarpone & pistachio praline

Peach melba bombe Alaska- peach gelato, raspberry sorbet centre, torched italian meringue, almond praline & raspberry crisp | **GF**

Raspberry ripe - layers of coconut sponge, raspberry curd & chocolate mousse with crème fraiche & textures of raspberry | **NF**

Chocolate stout truffle cake - honeycomb chocolate, 100s & 1000s & espresso gelato

Baked mascarpone vanilla cheesecake - basil sorbet, strawberry pate de fruit & strawberry glaze | **NF**

Tonka bean panna cotta - banana gelato, peanut crumb & black currant

Milk chocolate crème brulee - crisp wattle seed tuile & roasted macadamia nut gelato

**HOT**

Steamed apple & ginger pudding - pecan & maple ice cream & blackberry compote

Fondant of chocolate - salted butterscotch & hazelnut gelato

Spiced pear tarte tatin - walnut toffee sauce, cinnamon ice cream & toasted walnut crumb

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## COLD

Citrus cream caramel - orange syrup & pistachio biscotti

Coffee crème brulee - chocolate & walnut lavosh

Eton mess, fresh berries - lemon curd, coconut meringue & cream | **GF**

Tiramisu - espresso-soaked finger biscuits, mascarpone & bitter cocoa

## HOT

Warm triple chocolate brownie - white chocolate fudge sauce & whipped vanilla cream | **NF**

Warm salted caramel & banana pudding - maple & pecan ice cream

Roasted apple & blueberry oat crumble - vanilla cream & butterscotch | **NF**

Cinnamon sugared churros, belgium waffles, caramelised banana, fresh strawberries & hot chocolate sauce | **NF**

## CHEESE

### SA CHEESE PLATTER - SERVED TO THE TABLES

| 16

Locally sourced artisan cheeses, Adelaide Hills semi-dried fruits & pastes, Tuckers savoury crackers

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