

ALL ITEMS ARE SERVED WITH FILTERED COFFEE & TEA

ONE BREAK ITEM	13
TWO BREAK ITEMS	18
THREE BREAK ITEMS	22

BREAK ITEMS

THE USUAL

Assorted mini filled croissants, plain, chocolate & almond frangipani

Assorted house-made cookies & short bread

Assorted warm French pastries

Sliced, fresh seasonal fruit | **VG** | **GF** | **NF** | **DF**

Buttermilk scones, chantilly cream & assorted Beerenberg preserves | **NF**

Kytons lamingtons, Davidson plum jam & chantilly cream | **NF**

House-made Portuguese custard tarts & cinnamon sugar | **NF**

Baked orange & almond cake, marmalade & lime marshmallow | **GF** | **DF**

Spiced carrot & zucchini loaf, cream cheese frosting & toasted pepita | **NF**

Lemon & blueberry friand

LET'S TRY SOMETHING SPECIAL

Cranberry & white chocolate scone, lemon curd & double cream | **NF**

White chocolate, macadamia & caramel scroll

House-made South Australian classic kitchener bun, fresh whipped Jersey cream & Beerenberg raspberry preserve | **NF**

SLICES

(Events over 50 guests will get an assortment)

Raspberry cheesecake brownie | **NF**

Macadamia blondie & salted pretzels

Honey, almond & oat with yoghurt drizzle

Lemon & toasted coconut | **NF**

Vanilla slice & passionfruit icing | **NF**

CUPCAKES

(Events over 50 guests will get an assortment)

Red velvet, cream cheese & swiss buttercream, raspberries & dark chocolate | **NF**

Madagascan vanilla, lemon curd & crunchy meringue kisses | **NF**

Sticky date & chocolate salted caramel ganache | **NF**

SAVOURY ITEMS

FRESHLY BAKED ASSORTED PASTIES

(Events over 50 guests will get an assortment)

Baby spinach, feta & sesame puff | **V**

Moroccan lamb sausage roll & preserved lemon yoghurt

Vegetable cornish pasty | **V**

V2 plant based pie & tomato chutney | **VG** | **NF**

MINI MUFFINS

(Events over 50 guests will get an assortment)

Spinach, feta & Kalamata olive | **V** | **NF**

Bacon, sundried tomato & parmesan | **NF**

SCROLLS

(Events over 50 guests will get an assortment)

Vegemite, baby spinach & three cheese | **V** | **NF**

Double smoked leg ham, roasted peppers, smoked mozzarella & tomato pickle | **NF**

Smoked chicken, caramelised onion & crumbed feta | **NF**

QUICHES

(Events over 50 guests will get an assortment)

Pesto roasted pumpkin & goats cheese | **V**

Barossa bacon, grilled leek & fresh mozzarella | **NF**

Whipped ricotta, sundried tomato, & baby spinach

Smoked chorizo, green olive & wild rocket | **NF**

A HEALTHIER OPTION

Natural yoghurt, raw honey & fresh berries | **NF** | **GF**

Mango & coconut chia pots, coconut & pepita crumble | **VG** | **GF** | **NF**

Spiced banana, walnut & spelt muffins

Cacao & beetroot slice with vegan cream cheese frosting | **VG** | **NF**

Raspberry, cranberry & coconut bliss balls

Apricot & dark chocolate energy bites | **VG**

Date, flaxseed, honey & oat energy bites

Salted cashew & date bliss balls | **VG**

BARISTA COFFEE UPGRADE

Barista made espresso coffee, hot chocolate and teas

Coffee cart fee | 220

Per cup | 6

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



SELECT THE FOLLOWING

ONE FILLED ROLL

ONE SALAD

ONE SLICE

SERVED WITH A RANGE OF FRESHLY BAKED ARTISAN BREADS,
FILTERED COFFEE, TEA, SOFT DRINKS & FRUIT PLATTERS**FILLED ROLL****POULTRY**Shaved smoked turkey, avocado, swiss cheese,
rocket, confit garlic & lemon aioli | **NF**Poached chicken, romaine lettuce, preserved
lemon & chive mayonnaise | **NF**Chicken katsu, pickled zucchini, wombok slaw
& kewpie | **NF****BEEF**Peppered house smoked pastrami, kraut, provolone
cheese, roasted peppers & corn relish | **NF**Korean BBQ beef, kimchi slaw, roasted peppers,
Asian herbs & sesame mayonnaise**SEAFOOD**Chopped poached prawn, spiced avocado, gem
lettuce & lemon aioli | **NF** | **DF**Flaked hot smoked salmon, lemon crème fraiche,
caper & pickled red onion | **NF****PORK/HAM**Classic BLT, crispy Barossa bacon, beefsteak tomato,
romaine lettuce & dijonnaise | **NF**Barossa gypsy ham, aged Alexandrina cheddar,
beetroot pickle, baby spinach & tomato relish | **NF**Salami calabrese, grilled eggplant, La Casa fior di
latte, fresh basil & wild rocket | **NF**Prosciutto, grilled pear, blue cheese dressing, mixed
leaves & balsamic reduction | **NF****VEGETARIAN**Lemon thyme sauteed swiss mushroom, provolone,
chive cream & arugula | **V**Whipped avocado, heirloom tomato, fior di latte,
baby spinach & pesto mayonnaise | **V****SALAD**Roasted potato, cornichon & dill mayonnaise,
pickled red onion & pancetta crisps
| **GF** | **DF** | **NF**Poke bowl, pulled coconut braised chicken breast,
brown rice, roasted corn, grilled broccolini, shaved
cucumber, pickled radish & sriracha mayonnaise
| **GF** | **DF** | **NF**Vietnamese beef, crispy egg noodles, pickled
daikon & carrot, Asian herbs & nuoc mam dressing
| **DF** | **NF**Fresh from the garden, heirloom tomato, cucumber,
radish, pickled onion, mixed leaves & balsamic oil
| **VG** | **NF** | **GF**Ancient grain & mixed bean salad, kale, roasted
beetroot, tangy yoghurt & sumac dressing | **V**Harissa roasted cauliflower & pumpkin salad,
chickpea, pomegranate, sunflowers seeds & orange
tahini dressing | **V**Fried puffed tofu & cucumber, edamame, snake
bean, fermented chilli, crispy szechuan spiced glass
noodles, black vinegar & soy dressing
| **GF** | **VG** | **NF**Tom yum glazed butternut pumpkin, roasted
cashews, green mango, crispy shallot, coriander,
lime & palm sugar dressing | **GF** | **DF****SLICE**

(Events over 50 guests will get an assortment)

Raspberry cheesecake brownie | **NF**

Macadamia blondie & salted pretzels

Honey, almond & oat with yoghurt drizzle

Lemon & toasted coconut | **NF**Vanilla slice & passionfruit icing | **NF****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

SELECT THE FOLLOWING

ONE FILLED ROLL
 ONE SALAD
 TWO HOT DISHES
 ONE SWEET

44

SERVED WITH A RANGE OF FRESHLY BAKED ARTISAN BREADS,
 FILTERED COFFEE, TEA, SOFT DRINKS & FRUIT PLATTERS

FILLED ROLL**POULTRY**

Shaved smoked turkey, avocado, swiss cheese,
 rocket, confit garlic & lemon aioli | **NF**

Poached chicken, romaine lettuce, preserved
 lemon & chive mayonnaise | **NF**

Chicken katsu, pickled zucchini, wombok slaw &
 kewpie | **NF**

BEEF

Peppered house smoked pastrami, kraut, provolone
 cheese, roasted peppers & corn relish | **NF**

Korean BBQ beef, kimchi slaw, roasted peppers,
 Asian herbs & sesame mayonnaise

SEAFOOD

Chopped poached prawn, spiced avocado, gem
 lettuce & lemon aioli | **NF** | **DF**

Flaked hot smoked salmon, lemon crème fraiche,
 caper & pickled red onion | **NF**

PORK/HAM

Classic BLT, crispy Barossa bacon, beefsteak
 tomato, romaine lettuce & dijonnaise | **NF**

Barossa gypsy ham, aged Alexandrina cheddar,
 beetroot pickle, baby spinach & tomato relish | **NF**

Salami calabrese, grilled eggplant, La Casa fior di
 latte, fresh basil & wild rocket | **NF**

Prosciutto, grilled pear, blue cheese dressing, mixed
 leaves & balsamic reduction | **NF**

VEGETARIAN

Lemon thyme sauteed swiss mushroom, provolone,
 chive cream & arugula | **V**

Whipped avocado, heirloom tomato, fior di latte,

baby spinach & pesto mayonnaise | **V**

SALAD

Roasted potato, cornichon & dill mayonnaise,
 pickled red onion & pancetta crisps
 | **GF** | **DF** | **NF**

Poke bowl, pulled coconut braised chicken breast,
 brown rice, roasted corn, grilled broccolini, shaved
 cucumber, pickled radish & sriracha mayonnaise
 | **GF** | **DF** | **NF**

Vietnamese beef, crispy egg noodles, pickled
 daikon & carrot, Asian herbs & nuoc mam dressing
 | **DF** | **NF**

Fresh from the garden, heirloom tomato, cucumber,
 radish, pickled onion, mixed leaves & balsamic oil
 | **VG** | **NF** | **GF**

Ancient grain & mixed bean salad, kale, roasted
 beetroot, tangy yoghurt & sumac dressing | **V**

Harissa roasted cauliflower & pumpkin salad,
 chickpea, pomegranate, sunflowers seeds & orange
 tahini dressing | **V**

Fried puffed tofu & cucumber, edamame, snake
 bean, fermented chilli, crispy szechuan spiced glass
 noodles, black vinegar & soy dressing
 | **GF** | **VG** | **NF**

Tom yum glazed butternut pumpkin, roasted
 cashews, green mango, crispy shallot, coriander,
 lime & palm sugar dressing | **GF** | **DF**

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HOT DISH

CHICKEN

Grilled Sicilian chicken, sundried tomato romesco, marinated olive, shaved pecorino & torn basil | **NF** | **GF**

Korean fried chicken, gochujang & mandarin glaze, toasted sesame & garlic chives | **DF**

Lemon soy & pineapple charred chicken, green chili & pineapple ketchup | **GF** | **DF** | **NF**

Maple sriracha grilled chicken, roasted sweet potato, lime & coriander butter | **GF** | **NF**

LAMB

Pulled middle eastern lamb shoulder, sumac roasted white beans & pomegranate molasses & mint tzatziki | **NF** | **GF**

BBQ honey mustard spiced lamb steaks, balsamic roasted carrots & herb verde

BEEF

Smoked Mt Schank beef ribs, apple slaw & chimichurri | **NF** | **DF**

Charred beef fillet medallions, swiss mushroom & green peppercorn sauce | **NF** | **GF**

Caramelised beef brisket bites, lime & chipotle buttered corn ribs | **NF**

SEAFOOD

Steamed Humpty Doo barramundi, native sea greens & shallot salsa, charred lemon | **GF** | **DF** | **NF**

Miso & orange glazed salmon, Chinese broccoli & toasted nori kewpie | **DF**

PORK

Mustard & sweet paprika rubbed smoked Berkshire pork shoulder, pickled wild fennel, cider vinegar & brown sugar syrup | **GF** | **NF** | **DF**

Black vinegar & szechuan pepper glazed pork belly, ginger & shallot braised Chinese cabbage | **GF** | **DF** | **NF**

VEGETARIAN

Potato gnocchi, blistered heirloom tomatoes, grilled artichoke, cavolo nero, parmesan oil & sweet basil pesto | **V**

Moroccan baked vegetables, pearl cous cous, green olives, smoked ricotta & chermoula dressing | **V**

SWEET

SLICES

(Events over 50 guests will get an assortment)

Raspberry cheesecake brownie | **NF**

Macadamia blondie & salted pretzels

Honey, almond & oat with yoghurt drizzle

Lemon & toasted coconut | **NF**

Vanilla slice & passionfruit icing | **NF**

CUPCAKES

(Events over 50 guests will get an assortment)

Red velvet, cream cheese & swiss buttercream, raspberries & dark chocolate | **NF**

Madagascan vanilla, lemon curd & crunchy meringue kisses | **NF**

Sticky date & chocolate salted caramel ganache | **NF**

FRUIT

Sliced, fresh seasonal fruit | **NF** | **DF** | **VG** | **GF**

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SELECT THE FOLLOWING

TWO HOT DISHES

ONE VEGETARIAN HOT DISH

ONE SALAD

SERVED WITH A RANGE OF FRESHLY BAKED ARTISAN BREADS,
FILTERED COFFEE, TEA, SOFT DRINKS & FRUIT PLATTERS**HOT DISHES****CHICKEN**Grilled Sicilian chicken, sundried tomato romesco,
marinated olive, shaved pecorino & torn basil
| **GF** | **NF**Korean fried chicken, gochujang & mandarin glaze,
toasted sesame & garlic chives | **DF**Lemon soy & pineapple charred chicken, green chili &
pineapple ketchup **GF** | **DF** | **NF**Maple sriracha grilled chicken, roasted sweet potato,
lime & coriander butter **GF** | **NF****LAMB**Pulled middle eastern lamb shoulder, sumac roasted
white beans & pomegranate molasses & mint tzatziki
| **GF** | **NF**BBQ honey mustard spiced lamb steaks, balsamic
roasted carrots & herb verde | **GF** | **DF** | **NF**Slow cooked butterflied lemon & confit garlic lamb
leg, roasted sweet peppers & preserved lemon oil
| **GF** | **NF** | **DF****PORK**Mustard & sweet paprika rubbed smoked Berkshire
pork shoulder, pickled wild fennel, cider vinegar &
brown sugar syrup | **GF** | **DF** | **NF**Black vinegar & szechuan pepper glazed pork belly,
ginger & shallot braised Chinese cabbage
| **DF** | **GF** | **NF****BEEF**Smoked Mt Schank beef ribs, apple slaw &
chimichurri | **DF** | **NF**Charred beef fillet medallions, swiss mushroom &
green peppercorn sauce **GF** | **NF**Caramelised beef brisket bites, lime & chipotle
buttered corn ribs | **NF****VEGETARIAN**Potato gnocchi, blistered heirloom tomatoes, grilled
artichoke, cavolo nero, parmesan oil & sweet basil
pesto | **V**Moroccan baked vegetables, pearl cous cous, green
olives, smoked ricotta & chermoula dressing | **V**Thai vegan massaman curry, sweet potato & tofu,
roasted peanuts, spring onion & fried beans
| **VG** | **GF****SEAFOOD**Steamed Humpty Doo barramundi, native sea greens
& shallot salsa, charred lemon | **GF** | **NF** | **DF**Miso & orange glazed salmon, Chinese broccoli &
toasted nori kewpie | **DF****SALAD**Roasted potato, cornichon & dill mayonnaise, pickled
red onion & pancetta crisps | **GF** | **DF** | **NF**Poke bowl, pulled coconut braised chicken breast,
brown rice, roasted corn, grilled broccolini, shaved
cucumber, pickled radish & sriracha mayonnaise
| **GF** | **DF** | **NF**Vietnamese beef, crispy egg noodles, pickled daikon
& carrot, Asian herbs & nuoc mam dressing
| **DF** | **NF**Fresh from the garden, heirloom tomato, cucumber,
radish, pickled onion, mixed leaves & balsamic oil
| **VG** | **NF** | **GF**Ancient grain & mixed bean salad, kale, roasted
beetroot, tangy yoghurt & sumac dressing | **V**Harissa roasted cauliflower & pumpkin salad,
chickpea, pomegranate, sunflowers seeds & orange
tahini dressing | **V**Fried puffed tofu & cucumber, edamame, snake
bean, fermented chilli, crispy szechuan spiced glass
noodles, black vinegar & soy dressing
| **VG** | **NF** | **GF**Tom yum glazed butternut pumpkin, roasted
cashews, green mango, crispy shallot, coriander, lime
& palm sugar dressing | **GF** | **DF****ALL PRICING IS PER PERSON UNLESS STATED OTHERWISE****Note:** We cannot guarantee complete allergy free meals due to the potential of trace
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