

Lunch & Dinner

LUNCH

TWO COURSE MENU PACKAGE

\$59 per person

Set entrée and main course or set main course and dessert

TWO COURSE MENU & TWO HOUR BEVERAGE PACKAGE

\$79 per person

Set entrée and main course or set main course and dessert

THREE COURSE MENU PACKAGE

\$70 per person

Set entrée, main course and dessert

All lunch menus served with assorted bread rolls, freshly brewed coffee, a selection of teas and petit fours

Add to your lunch package

Add alternate service for entrée, main or dessert - *add \$6 per person, per course*

Add choice of entrée, main or dessert - *add \$9 per person, per course* (maximum of two choices per course)

DINNER

THREE COURSE MENU PACKAGE

\$79 per person

Set entrée, alternate service main course and set dessert

All dinner menus served with assorted bread rolls, freshly brewed coffee, a selection of teas and petit fours

Add to your dinner package

Add alternate service for entrée and/or dessert - *add \$6 per person, per course*

Add choice of entrée, main or dessert - *add \$12 per person, per course* (maximum of two choices per course)

Add pre-dinner canapés, select three items from canapé menu - *add \$12.5 per person*

Lunch & Dinner



Adelaide 


Call (08) 8211 1100

ENTRÉE



COLD SELECTION



SA antipasto plate, Barossa smoked prosciutto, gypsy ham, grilled chorizo, pancetta, olives, frittata, white balsamic marinated vegetables, Willabrand fig paste, and grissini

Local kingfish ceviche, shaved coconut, lime, pickled chilli, citrus pearls, micro sprout, shaved radish  


Torched tuna, lotus root, finger lime, avocado mousse, yuzu oil, toasted seeds 

Confit salmon & horseradish cream rilette, red onion, baby capers, dill oil, toasted brioche crouton


Gin cured atlantic salmon, pickled apple, fennel & radish, cucumber gel, beetroot vinegar  


Chermoula prawn salad, mint, coriander, cucumber, black quinoa, saffron & honey aioli  

Pomegranate & pistachio lamb, heirloom tomatoes, sheep milk feta, garden peas, mint pesto



Creole rubbed lamb, seasoned yoghurt, cracked wheat, smoked red pepper, fine leaf salad, herb oil 

Smoked duck breast, caramelised yogurt, blood plum, salted olive, mustard leaves, walnuts

Adelaide Hills venison, glazed pear, marinated chèvre, juniper powder, white fig vincotto 


58° sous-vide beef, edamame, black garlic, pickled enoki mushroom, pea vine 


Baby gem salad, gem lettuce, speck chards, pangrattato, quail egg, manchego custard, black garlic aioli, herb oil

Marinated king prawns, nam jim pressed watermelon, sweet radish, watercress, chestnut, mint  



Poached chicken Waldorf salad, celery, apple, walnut, Roquefort, mustard oil, fine herb 

HOT & WARM SELECTION

Grilled scallops, saffron orange cream, grilled asparagus, chorizo crumb, tarragon infused oil 

Seared barramundi, cauliflower purée, roast corn, red pepper, chorizo, coriander salsa verde 


Roasted pork belly, kimchi, steamed pak choi, pear puree, chicharrón  


Moroccan braised duck leg, white bean purée, crispy chickpea, sweet raisin tabouleh  


Mediterranean chicken, skordallia, roast pepper & tomato sugo, fried eggplant, basil 


Slow cooked lamb shoulder with lemon thyme & parsley, butternut squash mille-feuille, smoked labneh, garden peas






Herb marinated Gawler River quail, pan fried gnocchi, pickled zucchini, saffron & grain mustard

Baked spinach & ricotta cannelloni, roasted tomato & basil sauce, shaved parmesan, pesto 

Nutmeg scented pumpkin pie, apple & squash remoulade, mascarpone, rocket pesto 

Seared scallops, caramelised pork belly, mustard cauliflower, cauliflower cream, nashi crisps 

Roasted lamb noisette, braised pearl barley risotto, truffled goats curd, green beans, jus 

Note: We cannot guarantee complete allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients.  Vegetarian  Vegan  Gluten free  Nut free  Dairy free

MAIN COURSE

BEEF

Slow cooked beef tenderloin, potato velvet, smoked speck & wild mushroom fricassee, buttered beans, thyme jus ^{GF}

Charred beef fillet, potato & horseradish hash, mushroom ketchup, balsamic roasted beetroots, mustard butter

Charred beef fillet, parsnip puree, honey & cumin baked heirloom carrots, vegetable crisps, trussed tomato, port jus ^{GF}

Beef fillet, charred eggplant puree, lemon & herb crushed chats, grilled broccoli, salsa roja ^{GF} ^{DF}

Mushroom & shiraz braised beef cheek, garlic, parmesan & herb stuffed Portobello mushroom, vegetable puree, sautéed speck lardons

Beef fillet, sweet onion & parmesan gratin, sautéed mushroom, artichoke, roasted heirloom carrot, red wine jus ^{GF}

Slow cooked boneless beef rib, pumpkin puree, charred onion, grilled king oyster mushroom, grain mustard, watercress ^{GF} ^{DF}

90gm beef fillet, smoked & pulled brisket, rosemary roasted kipfler potato, creamed spinach, blistered tomato, peated jus ^{GF}

LAMB

Slow roasted lamb shoulder, parsnip cream, grilled aubergine, onion marmalade, poached tomato, steamed greens ^{GF}

Braised lamb rump, thyme & garlic gallet, sous-vide fennel, baked heirloom carrot, fennel, orange dust ^{GF}

Grilled lamb cutlet, braised lamb shoulder, mushroom duxelles & mascarpone tart, truffled potato puree, roasted truss tomato, lamb jus

POULTRY

Charred chicken breast, confit garlic & thyme hash, creamed leek, roasted baby corn, sesame puff

Baked chicken breast, soft parmesan polenta, portobello mushroom, asparagus, truffle jus, thyme crumb

Confit & roasted chicken Maryland, cauliflower puree, charred red pepper & caper salsa, toasted almond, broccolini ^{GF}

Cajun rubbed chicken breast, roast corn puree, Mediterranean peperonata, sautéed greens, salsa verde ^{GF}

Butter poached chicken, beetroot & feta galette, grilled zucchini, caramelised onion & herb emulsion ^{GF}

Chicken galantine, roast carrot & honey puree, saffron braised leek, grilled asparagus, blistered vine tomato, red wine jus ^{GF}

Twice cooked chicken, artichoke veloute, baked brie & truffle tart, roasted baby vegetables

Confit duck leg, burnt leek, carrot & maple purée, steamed rainbow chard, toasted walnut, fig vincotto

Seared duck breast, orange & anise braised lentils, grilled witlof, baked heirloom vegetables, jus ^{GF}



Lunch & Dinner



Adelaide 


Call (08) 8211 1100

MAIN COURSE



PORK

Sous-vide pork belly, cannellini bean, smoked paprika & chorizo cassoulet, green beans, charred baby corn  

Master stock braised pork, pear puree, gai lan, bok choy, chilli & asian herb salad, crispy shallot, peanut  



Pork cutlet, carrot puree, baked fennel, sesame, thyme & sumac za'atar swiss chard, pan jus 

12 hour pork shoulder, brik pastry, English spinach, pineapple chutney, tahini yoghurt


Pork two ways, smoked & pulled shoulder, roasted belly, black garlic & chestnut puree, XO green beans, wombok  


SEAFOOD

Orange & cashew crumb Barramundi, tarragon & lemon risotto, snow peas, sugar snaps, champagne cream

Pan fried barramundi, tomato & fennel compote, sweet potato Lyonnaise, asparagus, persevered lemon, fine herbs  

Seared king fish, dessert lime, orzo & crème fraiche, dill, sea parsley, broccolini 

Pan fried salmon, potato & dill bake, fennel cream, charred radicchio, sweet orange emulsion, asparagus 

Atlantic salmon fillet, ginger tossed Asian greens, dashi broth, miso butter, shiso, toasted sesame 

Dessert

Apple custard crumble, blueberry coulis, vanilla ice cream

Bittersweet dark chocolate tart, praline mousse, meringue drops

Rich soft centre chocolate pudding, vanilla bean ice cream, Grand Marnier crème anglaise

New York baked cheesecake, caramel ice cream

Pistachio cheesecake, white chocolate mousse, sour cherry

Devils chocolate mousse cake, soft chiffon sponge, raspberry jelly

Modern Bombe Alaska, butterscotch ice cream centre, meringue & chocolate shell

Baked lemon tart, toasted meringue, raspberry sorbet

Opera slice, espresso sorbet, chocolate paint, gold leaf

Sticky date pudding, caramel sauce, creamy vanilla ice cream

Jaffa tiramisu, espresso, syrup soaked savoiardi biscuits, mascarpone, chocolate shavings

Salted caramel layered mousse cake, banana ice cream

White chocolate & cinnamon mousse filled chocolate cake, apple curd


Raspberry & vanilla bean cheesecake, raspberry gel

Crème caramel, almond biscuit, vanilla bean ice cream

Gingerbread, praline & honey parfait, pretzel crumb, pistachio madeleine

Roasted pineapple frangipane tart, caramelised walnut ice cream, chocolate smear

Honey & walnut parfait, salted caramel sauce

Bourbon flourless chocolate cake, double vanilla cream 

Individual King Island cheese plate, fresh & dried fruits, assorted nuts & water crackers

Chef's selection of mini desserts, served on platters for each table to share

GOURMET DESSERT BUFFET

Additional \$14 per person (minimum 60 people)

A chocolate fountain with marshmallows, strawberries & mixed lollies, served with chef's selection of mini desserts and sliced seasonal fruits

SOUTH AUSTRALIAN CHEESE PLATTER

Additional \$14.5 per person

Selection of Adelaide Hills cheeses, fresh & dried fruits, SA almonds, Barossa quince paste, water crackers & sliced baguette (served to the table)