Deluxe grazing menu

Sunday 1 December 2019

Corporate Suite — *$217.5 per person*

ARRIVAL

Smoked chicken & green olive tart, whipped feta, herb oil

Flaky spiced pumpkin roll, green tomato relish

Plum glazed duck, rice noodle, pickled summer vegetables, Asian herb salad

AFTERNOON TEA

Antipasto Platter
Assorted charcuterie, Australian cheeses, dips, pickled vegetables, olives, Beerenberg chutneys & relishes, toasted pita & baguettes

Selection of Balfours cocktail savoury pastries
Meat pies, vegetarian Cornish pasty, Wagyu beef roll, chicken & vegetable pies, Beerenberg tomato sauce

Buttermilk scones, jam, cream

GRAZING DINNER

Seafood platter
SA king prawns, Coffin Bay oysters, pickled squid, cured kingfish, hot smoked salmon

BBQ brisket sandwich, pickles, beer braised onions, cheddar cheese, BBQ sauce

Southern fried mushrooms, bourbon chilli BBQ sauce

Potato spun prawns, miso ginger caramel

Braised pork & scallion, sticky rice, shitake mushrooms, soy, green onion

Chef's selection of vegetarian & meat pizza

DESSERT

Assorted mini ice creams

King Island cheese platter, lavosh, dried fruits, mixed nuts

BEVERAGE PACKAGE

The Lane Vineyard Lois Blanc de Blanc
Skillogalee Riesling
Tomich Woodside Vineyard Sauvignon Blanc
Skillogalee Rosé
Skillogalee Shiraz
Tomich Woodside Vineyard Pinot Noir

Hahn SuperDry
Furphy
James Squire 150 Lashes Pale Ale
Heineken 3
5 Seeds Crisp Apple Cider
Coca-Cola Soft Drinks
Nespresso Coffee and Madura Teas

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