

MONARTO HOSPITALITY KIT

WATERHOLE

**WHETHER YOU'RE LOOKING TO HOST A CONFERENCE,
A WEDDING CELEBRATION OR AN INTIMATE PRIVATE
PARTY, WE WILL HELP CREATE A TRULY MEMORABLE
EXPERIENCE FOR YOUR GUESTS.**

Located 60 minutes (70 kilometres) from Adelaide, Monarto Safari Park is one of the largest open-range zoos in the world spanning more than 1,000 hectares, home to more than 500 animals roaming as far as the eye can see.

A philosophy of excellence underpins everything we do. This means our approach to every event, whether it's for twenty people or 500 people, is firmly focused on ensuring every aspect is held to the highest standards. From the early concept stages and planning right through to seamless execution on the day, no detail is too small to consider.

Hosting your event at Monarto Safari Park means you will be offered a restaurant style food and wine experience, featuring seasonal cuisine from South Australia's leading producers, in a natural safari-style setting.

We would welcome the opportunity to talk to you about hosting your next function with us. Contact us today and we'll help you deliver a truly outstanding event experience for you and your guests.

P: 08 8211 1141

E: functions@adelaideoval.com.au

www.monartohospitality.com.au

Zoo entry & room hire charges will apply for all functions held at Monarto Safari Park. Security charges apply for all after hours functions (from 4pm).

CONTINENTAL BREAKFAST

CONTINENTAL

Shared to the table 25.00 | Served individually 27.00

Selection of chilled juices

Filtered coffee and selection of teas

Fresh fruits & berries **V DF NF GF**

Greek yoghurt pots, strawberry compote & puffed grain granola **V**

Assorted mini danish, muffins, croissants & local preserves

Selection of savoury filled mini croissants

Double smoked ham & Swiss cheese & Tomato & basil pesto **V**

MORNING/AFTERNOON TEA

FRESHLY BREWED FILTERED COFFEE AND A SELECTION OF TEAS

Shared to the table 10.00 | Served Individually 11.00

Served with 1 break item

Shared to the table 14.00 | Served Individually 15.00

Served with 2 break items

Shared to the table 18.00 | Served Individually 19.00

Served with 3 break items

FAVOURITES

Fresh seasonal fruit platters **V DF NF GF**

Assorted fruit danish pastries

Assorted mini muffins, chocolate, blueberry, apple, white chocolate & raspberry

Freshly baked scones, Beerenberg jams & whipped cream **NF**

Portuguese custard tarts **NF**

Carrot & walnut cake

Assorted cookies

SLICES

Lemon coconut

Peanut butter & white chocolate blonde

Cheesecake crumble

Anzac caramel

Muesli & yoghurt

SAVOURY

Vili's cocktail pastries, Beerenberg tomato sauce

WORKING LUNCH

VARIETY LUNCH BOX

Served in individual lunch boxes 37.00 | Served on platters to the table 35.00

Wraps & baguettes – assorted flavours

Garden salad **V DF GF NF**

Chef's selection of dessert

Fruit salad **V DF GF NF**

Soft drink or water

HOT LUNCH - 10 PEOPLE MINIMUM

Served in individual lunch boxes 41.00 | Served on platters to the table 39.00

1 hot fork dish

1 salad

Chef's selection of dessert

Fruit salad **V DF GF NF**

Soft drink or water

HOT LUNCH - 20 PEOPLE MINIMUM

Served in individual lunch boxes 47.00 | Served on platters to the table 45.00

1 hot fork dish

1 vegetarian hot fork dish

2 salads

Fresh fruit platters **V DF GF NF**

Served with bread & butter

Soft drink or water

BBQ PLATTER - 20 PEOPLE MINIMUM

Served individually 44.00 | Served to the table 42.00

2 BBQ items

1 salad

Fresh fruit platters **V DF GF NF**

Served with bread & butter

Soft Drink or Water

BBQ

Served individually 51.00 | Served to the table 49.00

3 BBQ items

2 salads

Fresh fruit platters **V DF GF NF**

Served with bread & butter

Soft drink or water

Add mini cakes, pastries & tarts for an extra \$5.00 per person | *Vegetarian & Gluten Free options will also be available*

HOT FORK DISH SELECTION

CHICKEN

Butter chicken (Murgh Makhani), butter, cream, cashew & spices **GF**

Korean fried chicken, fermented cabbage salad, fried beans & green onion **NF DF**

LAMB

Persian lamb tagine, dates & pickled lemon, moghrabieh **GF NF**

Kashmiri lamb (Rogan Josh), yoghurt, spices & chilli

PORK

Braised pork belly, turmeric, lemongrass & coconut **GF DF**

Sticky pork belly, sweet & sour vegetables, sesame noodles **NF DF**

BEEF

Memphis style smoked beef brisket, grilled vegetables, pickled onions & chipotle butter **GF DF**

Slow-cooked BBQ beef short rib, grilled potatoes, BBQ glaze & chimichurri **NF DF**

SEAFOOD

Soy braised wild caught barramundi, steamed pak choi, garlic chips & chilli **NF**

Mustard & red miso baked atlantic salmon, toasted sesame, asparagus, nori & yuzu butter

SALADS

Garden salad, lettuce, cherry tomato, cucumber, red onion & carrot

Roasted potato salad, pancetta crisps, shaved pecorino & mustard cream

VEGETARIAN

Vegetable biryani, potato, peas & saffron spice

Indonesian nasi goreng, cabbage, soy & crispy shallots

Cauliflower & chickpea masala, chilli, cashew & coriander

Moroccan baked sweet potato, roasted peppers & red onion

Potato gnocchi, wild mushroom, roasted baby tomato & herbs

BBQ SELECTION

Chicken tandoori marinated, fried potato & mango chutney **GF NF**

Slow-cooked beef brisket, smokey BBQ bourbon glaze, lime & chipotle buttered corn cob

Lamb cutlets Portuguese style, black-eyed beans & roasted tomato yoghurt **GF NF**

Pork belly, master stock braised, chargrilled, spicy plum & apple salad **GF NF DF**

Atlantic salmon, chilli, mustard & honey & rough-cut herb salad **NF DF**

Chargrilled vegetables, grilled haloumi & salsa verde **GF NF**

SIT DOWN LUNCH & DINNER

2 COURSE LUNCH 59.00

Set entrée & set main OR set main & set dessert

3 COURSE LUNCH/DINNER 75.00

Set entrée, set main & set dessert

3 COURSE DINNER 81.00

Set entree, alternate main & set dessert

ALTERNATE DROP PER COURSE 6.00

ADDITIONAL CHOICE ENTREE 9.00

ADDITIONAL CHOICE MAIN 12.00

ADDITIONAL CHOICE DESSERT 9.00

PRE EVENT CANAPES 13.5

Chefs selection 3 items 30 mins

ENTREES

SA antipasto plate, locally sourced charcuterie, pickled vegetables, frittata, olives & toasted crostini

Poached king prawn, salted cucumber, pickled avocado, sea vegetables & yuzu pearls

Hot smoked salmon, beetroot, watercress, creme fraiche & confit shallot GF NF DF

Lamb, ancient grains, goat's feta, pomegranate & baby herbs

Chicken, smoked eggplant, lentil salad, chicken crackling & sage GF NF DF

Burrata, dukkha, roasted heirloom tomatoes, garlic chips & schiacciata V

WARM/HOT ENTREES

Charred cuban chicken, roasted pineapple, black bean salsa, lime & baby coriander GF NF DF

Seared duck breast, fermented red cabbage puree, grilled pear, fennel & orange GF NF DF

Zaatar rubbed lamb, pickled Lebanese eggplant, glazed pumpkin, tahini yoghurt

Braised pork belly, torched apple, celeriac, charred corn & cider vinegar aioli GF NF

Charred prawn, green mango, fermented chilli, apple, palm sugar & lime caramel GF NF DF

Spinach & ricotta cannelloni, roasted tomato, shaved parmesan & pesto V

SIT DOWN LUNCH & DINNER

MAIN COURSE

BEEF

Fillet, potato & parmesan galette, duck fat, charred asparagus, swiss mushroom jus GF NF

Slow-cooked beef sirloin, confit new potatoes, roasted broccoli, king oyster, fermented garlic & mustard butter GF NF

Sticky beef cheek, kimchi, pickled green mango, baked eggplant & herb salad NF DF

CHICKEN

Chicken breast, barley, parsnip purée, baby vegetables & banana shallot NF

Confit maryland, cauliflower skordalia, pickled cauliflower, roasted tomato, pumpkin flower, chicken glaze NF

Chicken breast, soft goats cheese polenta, cured pork belly, braised wild mushrooms, red pesto GF

DUCK

Duck breast & leg, balsamic beetroot, celeriac fondant, dried plum & blood plum oil GF NF DF

LAMB

Lamb rump, roasted carrot purée, candied beetroot, silverbeet & burnt yoghurt GF NF

Lamb rack, goats cheese soufflé, creamed spinach, butter-poached shimeji mushroom NF

12 hr braised shoulder, roasted butternut, heirloom carrots, mint vinegar & Tuscan gremolata GF NF

PORK

Pork cutlet, grain mustard & herb butter, celeriac purée, braised pork cheek & savoy cabbage NF

SEAFOOD

Atlantic salmon, potato purée, fried chorizo, green peas, pea shoots & citrus cream NF

Barramundi, roasted tomato, pickled ginger, charred broccolini, lemon & almond gremolata GF NF

VEGETARIAN

Grilled sweet potato, goats cheese, roasted heirloom tomatoes, semi-dried olives, salsa verde GF NF

SIT DOWN LUNCH & DINNER

SIDE DISHES

Select 1 hot & 1 salad 7.50 per person

HOT SELECTION

Garlic & parmesan herb baked baby potatoes GF V NF

Steamed broccolini, preserved lemon, toasted almond & olive oil GF V DF

Baked pumpkin, maple glaze, feta & toasted seeds V

Moroccan spiced roasted cauliflower, tahini hummus GF V NF DF

Wild thyme & balsamic roasted vegetables GF V NF DF

SALAD SELECTION

Green leaf salad, aged sweet vinegar dressing GF V NF DF

Roasted pear, shaved parmesan, candied walnut & rocket salad GF V

Heirloom tomato, cherry bocconcini, pickled onion, fresh basil & sticky balsamic GF V NF

DESSERTS

Spiced apple custard crumble, blueberry coulis, macadamia nut ice cream

Blonde chocolate brownie, peanut butter biscuit, buttermilk honey ice cream

Soft centre chocolate pudding, rum soaked muscatels, vanilla bean ice cream, creme anglaise NF

Devils chocolate mousse cake, soft chiffon sponge, raspberry jelly NF

New York baked cheesecake, fresh berries, salted caramel ice cream NF

Opera slice, coffee macaroon, gold leaf, chocolate cream

White chocolate creme caramel, poached pear, pistachio biscotti

Salted caramel layered mousse cake, chocolate crumbs, honeycomb ice cream NF

Bourbon flourless chocolate cake, mascarpone espresso cream, toffee popcorn & Dutch cocoa NF

Baked lemon tart, torched italian meringue, berry sorbet, creme fraiche NF

Bittersweet dark chocolate tart, praline mousse, hazlenut granola, white chocolate sorbet

Chefs platter of mini desserts

DESSERT TO THE TABLE

Chefs platter of mini desserts

SA cheese platter locally sourced artisan cheeses, Adelaide Hills semi-dried fruits & pastes,
Tuckers savour/crackers

COCKTAIL FOOD

COCKTAIL FOOD 1 HOUR

Shared to the table 23.00 | Served individually 25.00

3 hot & 2 cold

COCKTAIL FOOD 1.5 HOURS

Shared to the table 34.00 | Served individually 36.00

5 hot & 3 cold

COCKTAIL FOOD 2 HOURS

Shared to the table 42.00 | Served individually 44.00

7 hot & 3 cold

SUBSTANTIAL COCKTAIL FOOD 1 HOUR

Shared to the table 40.00 | Served individually 42.00

4 canapes & 2 substantials

SUBSTANTIAL COCKTAIL FOOD 1.5 HOURS

Shared to the table 57.00 | Served individually 59.00

5 canapes & 3 substantials

SUBSTANTIAL COCKTAIL FOOD 2 HOURS

Shared to the table 73.00 | Served individually 75.00

6 canapes & 4 substantials

CANAPES | COLD

Tuna, sesame crusted, roasted nori & ponzu **DF NF**

Scallop, green mango & palm sugar caramel **GF DF NF**

Kingfish ceviche, coconut yoghurt & smoked fish roe **GF DF NF**

Braised octopus, roasted olive & tomato gel **GF DF NF**

Poached chicken, crispy chorizo & red pepper chutney **NF**

Peking duck pancake, pickled carrot, spring onion & plum

Smoked lamb, hummus, sumac & toasted grains **GF**

Honey goats cheese tart, medjool date & micro pepper leaf **V NF**

Pickled watermelon, goat's feta & confit shallot **V GF**

Almond milk panna cotta, charred pumpkin & almond dukkah **V GF DF**

COCKTAIL FOOD

CANAPES | HOT

- Pulled beef brisket mac n cheese croquette, smokey BBQ bourbon glaze **NF**
- 5 spice chicken strip, toasted sesame, green onion & kewpie mayonnaise **NF**
- Chicken satay skewer, roasted peanut & coconut sauce **GF DF**
- Southern fried chicken, chipotle & lime aioli **NF DF**
- Chilli & lime salted squid, chilli & palm sugar syrup
- Potato spun prawns, miso ginger caramel & green onions
- Tempura prawn, fried chilli, shallot & sesame soy
- Greek lamb kofta, preserved lemon tzatziki **NF**
- Herb crusted pulled lamb, smoked paprika & mint tabouli **NF**
- Sticky pork bao, fermented cabbage, sriracha & radish **NF**
- Char sui pork bites, eggplant chutney & black vinegar dressing **GF DF**
- Arancini, wild mushroom, truffle parmesan, panko herb crumbed, black garlic aioli **V**
- Pumpkin & toasted almond samosa, spicy tomato kasundi **V**
- Mini pizzette, tomato pesto, basil & bocconcini **V**
- Beef slider, American cheese, pickle, mustard & tomato **NF**
- BBQ chicken slider, slaw & sriracha mayonnaise **NF**
- Vegetarian slider, grilled mushroom, halloumi & beetroot relish **V NF**

CANAPES | SUBSTANTIAL

- Mini taco, Mexican chilli, guacamole, lime & coriander **NF DF**
- Tandoori chicken pots, basmati & raita **GF**
- Seafood basket, panko crumbed whiting, tempura prawn & salt and pepper squid
- Harissa lamb cutlet, puffed wheat tabouli & mint yoghurt **NF**
- Smoked beef rib, pickled watermelon & chimichurri **GF NF DF**
- Sticky prawn, Thai vegetables & chilli marmalade **GF DF**
- Pulled lamb, goats cheese risotto, pea & mint pesto **GF**
- Chicken & chorizo paella, lemon aioli **GF NF DF**
- Braised beef ragu, potato gnocchi & parmesan **NF**
- Pork belly, nashi pear & fennel salad, celeriac remoulade **GF NF DF**

GLOSSARY

ANCIENT GRAINS include varieties of wheat, spelt, freekeh, bulgur, faro, einkorn, and emmer; the grains millet, barley, teff, oats, and sorghum & quinoa, amaranth, buckwheat, and chia.

ARANCINI, are stuffed Italian rice balls which are coated with breadcrumbs and then deep fried.

BÁNH MI is the Vietnamese word for bread. In Vietnamese cuisine, it also refers to a type of baguette which is often split lengthwise and filled with various savory ingredients.

BLACK GARLIC is sometimes described as fermented garlic, but it is actually made from standard garlic bulbs, slowly cooked until the cloves are black and almost treacly.

BOA BUN is a type of lotus leaf bun.

Burrata is a fresh Italian cow's milk cheese made from mozzarella and cream.

CAPONATA is a Sicilian eggplant dish consisting of a cooked vegetable salad made from chopped fried eggplant, celery, vinegar & capers.

CHAR SIU is a popular way to flavour and prepare barbecued pork in Cantonese cuisine. It is classified as a type of Siu mei, Cantonese roasted meat.

CHARCUTERIE is the art of preparing and assembling cured meats and other meat products.

CHIMICHURRI (Argentinian) a piquant sauce or marinade traditionally used on grilled meat, typically containing parsley, garlic, vinegar, olive oil, and flakes of chilli pepper.

CHIPOTLE is a smoke-dried ripe jalapeño chili pepper used for seasoning. It is a chili used primarily in Mexican and Mexican-inspired cuisines.

CONFIT is any type of food that is cooked slowly over a long period of time as a method of preservation. Confit as a cooking term describes when food is cooked in oil, at a lower temperature

CRUDO In Italian, means "raw."

DUKHA is an Egyptian dry mix of roasted nuts, seeds and spices finely blended together.

EDAMAME are young soybeans that are soft and edible.

FREEKEH is a cereal food made from green durum wheat that is roasted and rubbed to create its flavour.

HIRAMASA kingfish is the Japanese name for this fish and it is highly regarded in Japan.

JALAPEÑO PEPPERS are medium-sized chili peppers with a mild to moderate amount of heat, used to flavour many Mexican dishes.

KASUNDI is the Asian or Bengali variety of mustard sauce. It is a pungent paste of fermented mustard seeds & spices.

KEWPIE MAYONNAISE is a smoother, creamier mayonnaise, and it's made with rice vinegar rather than distilled vinegar.

GLOSSARY

KIMCHI is a traditional Korean dish consisting of fermented vegetables, which is mainly served as a side dish.

KOHLRABI is part of the cabbage family. The name translates as 'turnip cabbage' and the mild, sweet flavour is somewhere between a turnip and a water chestnut, with a crisp, crunchy texture.

KOMBU is edible kelp from the family Laminariaceae widely eaten in East Asia. It may also be referred to as kombu, dashima or haidai.

LABNEH is yoghurt that has been strained to remove most of its whey, resulting in a thicker consistency

LAKSA is a spicy noodle soup it consists of thick wheat noodles or rice vermicelli with chicken, prawn or fish, served in spicy soup based of rich and spicy curry coconut milk.

LEAF CELERY, also called Chinese celery or Nan Ling celery, is a variety of celery cultivated in East Asian countries for its edible, flavourful stalks and leaves.

MISO is a traditional Japanese seasoning produced by fermenting soybeans with salt and sometimes rice, barley, seaweed or other ingredients.

MOJO is the name of several types of sauces, varying in spiciness, consisting primarily of olive oil, pepper varieties, garlic, paprika, cumin or coriander, and other spices.

PAELLA is a Spanish rice dish originally from Valencia. Paella is one of the best-known dishes in the Spanish cuisine.

PANGRATTATO is Italian for breadcrumbs "grated bread"

PHO is a Vietnamese soup consisting of broth, rice noodles, herbs & meat – usually beef

PONZU is a citrus based sauce commonly used in Japanese cuisine. It is tart, with a thin, watery consistency and a dark brown colour.

QUINOA is a grain crop that is grown for its edible seeds.

RAINBOW CHARD (spinach/silverbeet family) is a colourful leafy vegetable, the leaf stalks are large and often prepared separately from the leaf blade.

SCHIACCIATA It's a type of flat bread made with flour, water, yeast, salt and olive oil, Schiacciata literally means "squashed".

SHICHIMI is a spicy Japanese seasoning blend, also known as Shichimi Togarashi, includes chillies, sesame, orange peel, nori and more, is used to flavour soups, noodles dishes, grilled meats and seafood.

SKORDALIA is a thick purée in Greek cuisine traditionally made by combining crushed garlic, potato puree & olive oil.

SPECK is smoked or pickled pork belly.

SRIRACHA is a type of hot sauce or chili sauce made from a paste of chili peppers, distilled vinegar, garlic, sugar, and salt.

GLOSSARY

TAPAS is an appetiser or snack in Spanish cuisine and translates to small portion of any kind of Spanish cuisine.

TOFU, or bean curd, is a popular food derived from soya.

WAKAME is a species of edible seaweed, a type of marine algae.

WASABI or Japanese horseradish is a plant of the family Brassicaceae, which also includes horseradish and mustard in other genera.

YUZU FRUIT the highly prized Japanese citrus fruit with the beautifully perfumed smell and juice.

ZAATAR is the name of a spice mixture typically used as a condiment, which contains the herb along with toasted sesame seeds, dried sumac, and often salt, as well as other spices.