

plated lunch & dinner

*Functions
& Events*

Pricing

2 Course Lunch	59
set entrée & set main OR set main & dessert	
3 Course Lunch	75
set entrée & set main & dessert	
3 Course Dinner	81
set entree, alternate main, set dessert	
Signature South Australia	86
Alternate drop per course	6
Additional Choice Entree	9
Additional Choice Main	12
Additional Choice Dessert	9
Pre Event Canapes - chefs selection 3 items 30 mins	13.5
Add 1 hot & 1 salad side dish	7.5

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

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

Vvegetarian | **VG** vegan | **GF** gluten free | **NF** nut free | **DF** dairy free

entree

Cold

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

78° gin & lime cured hiramasa kingfish, kohlrabi, grapefruit, radish & roe DF NF GF

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

Prawn & crab salad, compressed melon, cucumber, asparagus & puffed wild rice DF GF NF

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

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

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

Smoked duck, sour cherries, pickled walnut, goat curd & sorrel GF

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

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entree

Hot

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 NF GF

Poached veal fillet, white anchovy, caponata, lemon & parsley pangrattato NF GF

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

Scorched scallop, parsnip, squid ink cracker, caramelised cauliflower & shichimi NF

Coorong Mullet, smoked potato, edamame, wasabi, sour cream & cured egg yolk GF NF

Potato gnocchi, fried speck, garden peas, truffle oil, burnt butter & pecorino NF

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

Taste of SA

Add | 6.5

Clean Seas Hiramasa Kingfish crudo, coconut yoghurt, wasabi & coastal greens NF GF

Woodside goats feta, pickled local beets & white balsamic syrup V GF NF

Paringa farm lamb, smoked tomato, ancient grain tabouli & baked yoghurt

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main course

Beef

Beef fillet, baked pumpkin gnocchi, smoked garlic, roasted sprouts, grilled leek & jus NF

Beef fillet, potato & parmesan galette, duck fat charred broccolini, swiss mushroom jus NF GF

Beef short rib, sweet potato purée, rainbow chard, grilled artichoke & chimichurri NF GF

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

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

Chicken

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

Chicken breast, smoked scarmorze risotto, grilled corn & roasted peppers, broccolini & almond crumble GF

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

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main course

Lamb	<p>Lamb rump, freekeh salad, braised fennel root, smoked tomato & Persian feta</p> <p>Lamb rump, roasted carrot purée, candied beetroot, silverbeet & burnt yoghurt GF NF</p> <p>Lamb rack, goats cheese soufflé, creamed spinach, butter-poached shimeji mushroom NF</p> <p>12 hr braised shoulder, roasted butternut, heirloom carrots, mint vinegar & Tuscan gremolata GF NF</p>
Pork	<p>Pork cutlet, grain mustard & herb butter, celeriac purée, braised pork cheek & savoy cabbage NF</p> <p>Pork belly, cavolo nero, nashi pear, pickled fennel, sage butter & crackling GF NF</p>
Seafood	<p>Atlantic salmon, potato purée, fried chorizo, green peas, pea shoots & citrus cream NF</p> <p>Hiramasa kingfish, sweet potato fondant, buttermilk, roasted corn & herb oil GF NF</p> <p>Atlantic salmon, Goolwa pipis, saffron, kipfler potatoes & smoked roe salsa GF NF DF</p> <p>Barramundi, roasted tomato, pickled ginger, charred broccolini, lemon & almond gremolata GF NF</p>
Veg	<p>Grilled sweet potato, goats cheese, roasted heirloom tomatoes, semi-dried olives, salsa verde GF NF</p>

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side dishes

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Served to the table

Hot

Garlic & parmesan herb baked baby potatoes V NF GF

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

Baked pumpkin, maple glaze, feta & toasted seeds V

Moroccan spiced roasted cauliflower, tahini hummus V GF NF DF

Wild thyme & balsamic roasted vegetables V GF NF DF

Salad

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

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

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

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desserts

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

Devils chocolate mousse cake, soft chiffon sponge, raspberry jelly New York baked cheesecake, fresh berries, salted caramel ice cream

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

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

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

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

Chefs platter of mini desserts

Cheese

SA cheese platter

| 14.5pp

locally sourced artisan cheeses, Adelaide hills semi-dried fruits & pastes, tuckers savour crackers

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