
“WE ARE SO FORTUNATE IN SOUTH AUSTRALIA TO BE ABLE TO SERVE A WIDE RANGE OF FRESH, QUALITY PRODUCE AND THE ENTIRE ADELAIDE OVAL TEAM IS PROUD TO NOW OFFER CLIENTS THE OPTION TO SERVE THEIR GUESTS WITH FOOD THAT IS SOURCED ENTIRELY FROM WITHIN THE STATE.”

- EXECUTIVE CHEF PHILIP POPE

ENTRÉE

- | Paringa farm lamb, smoked tomato, ancient grain tabouli & Fleurieu baked yogurt.
- | Cleanseas Hiramasa Kingfish crudo, coconut yogurt, wasabi & coastal greens
- | SA Antipasto plate, locally sourced charcuterie, pickled vegetables, frittata, olives & toasted crostini

MAIN COURSE

- | Slow cooked Clare Valley Beef sirloin, confit new potatoes, toasted broccoli, king oyster, fermented garlic & mustard butter
- | Gawler River District Pork belly, cavolo nero, nashi pear, pickled fennel, sage butter & crackling
- | Murraylands Confit chicken, cauliflower skordalia, pickled cauliflower, roasted tomato, zucchini flower, chicken glaze
- | Braised Kangaroo Island lamb shoulder, butternut, Adelaide Hills pomegranates, heirloom carrots & goats curd

DESSERT

- | SA cheese platter locally sourced artisan cheeses, Adelaide Hills semi dried fruits & pastes, tuckers savour crackers
- | Frozen nougat & Kangaroo Island honey parfait, burnt banana, whipped ricotta & butterscotch

Note: This menu can be tailored to suit all dietary requirements. Please provide all dietary information to your Function Sales Executive upon booking.

PARINGA FARM LAMB

Primarily a Suffolk cross bred lamb, sourced from the rich fertile pastures of the Adelaide Hills and Fleurieu Peninsula, then provided a premium grain diet at Paringa Farm, South Australia.

CLARE VALLEY BEEF

Clare Valley Gold meat is extremely tender and has a wonderful rich taste. The cattle are grain fed for 100 days and graded under the Meat Standards Australia grading system to ensure the brand delivers on its eating quality promise. Because the cattle are grain fed (GMO free) during fattening period, the meat has a very delicate taste. High levels of marbling produce a unique combination of flavour and tenderness. The meat is extremely soft and succulent, which definitely benefits the taste. The cattle are raised in an environment with ample space to pasture and with absolute control from raising the cattle through processing, packaging and shipment, Clare Valley Gold leaves nothing to a chance.

GAWLER RIVER DISTRICT PORK

Grain Fed in the Gawler River district of South Australia, this quality assured succulent pork combines leanness with flavour and achieves the marbling traits of the very best of meats for your enjoyment. All stock are a blend of three pure breed animals, being Duroc, Landrace and Large White, to give consistent marbling throughout the meat and maintaining low fat scores on the rest of the animal.

KANGAROO ISLAND LAMB

Kangaroo Island Lamb are not confined to feeding yards, they are free to roam on the farm. They're not artificially managed or fed grain treated additives but instead feed on natural sub clover rye grass - resulting in a flavoursome, high quality, and tender meat. Kangaroo Island Lamb is as natural as Kangaroo Island itself. The island's mild climate, the lush and pristine spring pastures, the stress-free environment, together with the maritime surroundings produce tender choice lamb with a subtle salt like sharpness - a result of the sea spray combining with rain on a pasture.

ISLAND BEEHIVE

This rare honey is produced by the Ligurian bee on the pristine Kangaroo Island, off Australia's south coast. The island is a Ligurian bee sanctuary and therefore is home to the purest strain of these bees in the world. With the hives located in one of the most remote parts of the island, the bees have access to the cup gum flower, which helps to produce this pure, organic honey, yielding a delicate and subtle flavour.

TUCKER'S NATURAL

Grain Fed in the Gawler River district of South Australia, this quality assured succulent pork combines leanness with flavour and achieves the marbling traits of the very best of meats for your enjoyment. All stock are a blend of three pure breed animals, being Duroc, Landrace and Large White, to give consistent marbling throughout the meat and maintaining low fat scores on the rest of the animal.

POMIGOLD

Pomigold is a family-owned business located in Mypolonga, growing the best pomegranate fruit and producing the highest quality juice filled with all the health benefits pomegranates offer. Their fruit is all hand-picked in April and May and transported to the family factory where it is sorted, packed and stored.



CLEAN SEAS

Clean Seas takes pride in its sustainability credentials and do all they can to deliver Spencer Gulf Hiramasa Kingfish in the most environmentally responsible way. Clean Seas are proud to farm Spencer Gulf Hiramasa Kingfish in a remote location off the Eyre Peninsula town of Port Lincoln in South Australia, one of the cleanest bodies of water in Australia. Ethically sourced from pristine waters is what gives the Hiramasa Kingfish it's exceptional, unparalleled taste.

SECTION28 ARTISAN CHEESES

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RIVIERA BAKERY

The Riviera tradition of fine baking dates back to the 1960's in the Italian town of Trieste, where Luciano first learned the craft. Blending his authentic Italian baking skills with new techniques, Luciano developed his own style of authentic, continental breads and rolls. From small beginnings and a limited range almost 40 years ago, today Riviera Bakery is a proud South Australia company that supplies over 50 styles of continental bread to South Australian's to enjoy.

BAROSSA VALLEY CHEESE COMPANY

The Barossa Valley Cheese Company is the success of the hard-working Victoria McClurg, who is also a qualified wine maker. In March 2003, she opened The Cheesecellar in the Barossa Valley, where visitors are welcomed to enjoy cheese a range of cheese that are all made on site. Victoria insists that the Barossa Valley Cheese Company will not stray from its artisan ethos, supporting local farmers and producers to create cheese that is truly South Australian.

BAROSSA FINE FOODS

From humble beginnings that date back to the early 1900's, Barossa Fine Foods started in South Australia with its flagship store in the Adelaide Central Markets and has expanded rapidly ever since. While their production has increased significantly, they pride themselves on staying true to their traditional hand processing methods and to never compromise on the quality of our smallgoods.

ONKAPARINGA CREAMERY

The Onkaparinga Creamery is housed within the heritage listed Lobethal Woollen Mill complex which started its life as a brewery in 1851 and operated as a woollen mill through the 1900's. Now, cheese makers continue the legacy of skilled craftsmanship - ensuring the beautiful surrounds remain in pristine condition and able to provide bountiful produce for many years to come. They have specialised in hand crafting white mould, blue mould and fresh cheeses, and always use both goat and cow's milk sourced from local family farms throughout the regions.

