
TWO COURSE LUNCH | 64

Set entrée & set main or set main & set dessert

THREE COURSE LUNCH OR DINNER | 86

Set entrée, alternate main & set dessert

SERVED WITH ASSORTED BREAD ROLLS, FRESHLY BREWED COFFEE, A SELECTION OF TEAS & PETIT FOURS

PRE-EVENT CANAPÉS | 13.5

ADD ONE HOT & COLD SIDE DISH | 7

ALTERNATE SERVICE PER COURSE | 7

ADDITIONAL CHOICE ENTRÉE | 9.5

ADDITIONAL CHOICE MAIN | 12.5

ADDITIONAL CHOICE DESSERT | 9.5

BESPOKE MENU | 15

Create your own menu with our Executive Chef Philip Pope

ALL PRICING IS PER PERSON UNLESS STATED OTHERWISE

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

V vegetarian | **VG** vegan | **GF** gluten free | **NF** nut free | **DF** dairy free | **H** halal



COLD**SEAFOOD**

Atlantic salmon, green apple, celery leaf, pickled shallot, crème fraiche **GF | NF**

Spencer Gulf kingfish, kohlrabi, fermented chilli, salted egg, caper, coconut yoghurt **GF | DF | NF**

Spicy king prawn salad, cucumber pickle, kaffir lime, toasted rice, soft Asian herbs, chilli jam dressing, charred lime **GF | NF | DF**

BEEF

Poached peppered beef, green olive & basil pesto, fried herbs, burnt heirloom tomato, coriolo extra virgin olive oil | **GF**

CHICKEN/DUCK

Pommery mustard chicken, artichoke, endive, toasted walnuts, wild honey lemon thyme **GF**

Honey roasted duck, celeriac cream, poached rhubarb, maple roasted hazelnuts, watercress | **GF**

LAMB

Seared lamb loin, golden raisin & freekeh salad, mint & preserved lemon labneh, candied tomato, nasturtium leaf & oil

PORK

Charcuterie plate, local smallgoods, pate, giardiniera vegetables, apple & fig relish, charred sourdough | **NF**

VEGETARIAN

Burrata, heritage tomatoes, herb crostini, wild cress, vincotto & herb oil **V | NF**

PLANT-BASED

Miso-rubbed eggplant, hummus, soy caramel cauliflower, roasted seed granola, baby salad leaves **VG | GF**

HOT**SEAFOOD**

Seared scallop, romesco, charred free-range pork belly, celeriac & fennel remoulade

Barbeque king prawn, fennel & saffron risotto, lemon, herb pangrattato & herb oil | **NF**

Torched miso Atlantic salmon, toasted buckwheat, sweet potato noodles, white radish, shiitake broth | **DF**

BEEF

Lemongrass & soy braised boneless beef rib, green mango & chilli salad **NF | DF**

LAMB

Lamb porterhouse, roasted carrot, hummus, pomegranate, harissa yoghurt **GF | NF**

PORK

Pork belly, parsnip cream, baked pumpkin, apple relish, mustard oil **GF | NF**

PASTA

Potato gnocchi, forest mushrooms, garden peas, parmesan oil, fried greens **V | NF**

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BEEF

Beef fillet, potato & herb gratin, heritage beetroots, parsnip cream, roasted shallot horseradish butter **NF | GF**

Charred beef fillet, baked parmesan gnocchi, Dutch carrots, portobello ketchup, greens | **NF**

Boneless short-horn beef rib, smoked potato, artichoke crisps, spinach, black garlic & verde **GF | NF**

Sous vide beef striploin, balsamic mushrooms, sweet potato, grilled sprouts, chimichurri **GF | NF**

LAMB

Grilled lamb rack, green wheat & lemon risotto, green peas, asparagus, truffle & parsley oil | **NF**

Roasted lamb rump, pumpkin fondant, charred leek, rainbow chard, caramelised cauliflower | **NF**

Braised lamb shoulder, pearl barley, buffalo ricotta, heirloom vegetables, pickled walnut, toasted ancient grains

POULTRY

Charred chicken breast, red pepper & manchego risotto, buttered green vegetables, basil & olive tapenade | **GF**

Baked chicken breast, sage & leek rosti, spinach, wild mushrooms, fried green leek | **NF**

Lemon thyme confit chicken, cauliflower cheese, caramelised root vegetables, vine tomato, chicken jus | **NF**

Crispy duck, confit leg croquettes, beetroot, smoked almond, goat curd, kale pesto

PORK

Master stock braised pork belly, soy mushrooms, charred cabbage, nashi fruit **DF | NF**

SEAFOOD

Grilled barramundi, bisque, mussel, finger lime, charred green onion, chilli oil **GF | NF**

Barramundi, grilled potato, spiced lentil, savoy cabbage, red wine butter | **NF**

Grilled Atlantic salmon, fried potato, niçoise vegetables, semi-dried olives, salmon roe **NF | DF | GF**

Atlantic salmon & white anchovy tart, fennel & lemon ratatouille, citrus sabayon | **NF**

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COLD

Heirloom tomato, fior di latte, caramelised onion, pesto, fried basil **GF | V**

Wild rocket, shaved pecorino, honey-baked pear, seeded mustard & red wine vinegar **GF | V**

Grilled baby gem lettuce, pancetta crisps, radish, tahini dressing | **GF**

Orange, pickled fennel, breakfast radish, watercress, roasted cashews **GF | DF | V**

Garden salad, cherry tomatoes, cucumber, red onion, balsamic dressing **GF | DF | NF | VG**

HOT

Duck fat roasted potatoes, truffle parmesan, rosemary salt **GF | NF**

Chermoula baked cauliflower, lemon yoghurt, roasted almonds | **GF**

Charred broccolini, dried tomato, pine nuts, basil oil **GF | DF**

Roasted butternut, cranberry, goat feta, lemon thyme **GF | NF**

Baked heirloom vegetables, pomegranate, honey butter, herbs **GF | NF**

Sweet potato wedges, chimichurri, garlic aioli, herbs **GF | NF | DF**

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COLD

Baked New York cheesecake, Pimm's strawberry compote, pistachio ice cream
 Citron tart, lime marshmallow, raspberries, crème fraîche
 Lemon & coconut cake, torched meringue, mango compote, coconut lime leaf sorbet
 Russian honey & walnut cake, double cream, fresh berries
 Peanut butter & caramel mousse gateaux, layers of chocolate chiffon sponge, banana ice cream
 Tiramisu, sponge finger biscuits soaked in coffee, Frangelico, masala spiced mascarpone creme, pure cocoa
 Vanilla crème caramel, ginger poached apple, chocolate dipped biscotti
 Assorted mini desserts

HOT

Chocolate whisky pudding, rich caramel sauce, roasted almond ice cream
 Spiced rhubarb, pear bakewell tart, vanilla anglaise, double cream
 Flourless orange & almond pudding, Cointreau ice cream, citrus salad

GF, DF & VEGAN

Pineapple & coconut sorbet 'bombe'
 Flourless chocolate cake, berry compote, vanilla coconut sorbet
 Almond milk & vanilla panna cotta, seasonal fruit compote, almond brittle

CHEESE

SA CHEESE PLATTER - SERVED TO THE TABLES

| 14.5

Locally sourced artisan cheeses, Adelaide Hills semi-dried fruits & pastes, Tuckers savoury crackers

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