

ALL BREAKFAST ITEMS ARE SERVED WITH FILTERED COFFEE,
TEA & FRUIT JUICE

CONTINENTAL BUFFET

Selection of mini fruit muffins & French pastries | **V**
 Spiced fruit loaf bake with raw honey & double cream
 Yoghurt pots, strawberry compote & granola
 Sliced, fresh seasonal fruit | **VG** | **GF** | **NF** | **DF**
 Warm filled croissants:
 | Double smoked Barossa ham, swiss cheese & whole grain mustard
 | Marinated heirloom tomato, bocconcini & basil pesto | **V**

34

BREAKFAST CANAPÉS

Mango and coconut chia pots with coconut & pepita crumble | **VG** | **GF** | **NF**
 Potato bun, maple glazed bacon, herb omelette, tomato chutney | **NF**
 Buttermilk blueberry pikelet with maple syrup & double cream | **NF**
 Croque monsieur, double smoked ham, gruyere, mustard mayonnaise | **NF**
 Warm spelt and brown sugar banana bread with whipped vanilla butter | **NF**
 Flaked hot-smoked salmon tart, truffle eggs, crème fraiche, caviar | **NF**

40

BREAKFAST PLATED

SHARED

Selection of mini fruit muffins & French pastries | **V**
 Sliced, fresh seasonal fruit | **VG** | **GF** | **DF** | **NF**

51

SELECT ONE HOT ITEM

ALL BREAKFAST PLATES ARE SERVED WITH OUR IN-HOUSE BAKED SOURDOUGH

Spanish baked eggs, grilled Barossa chorizo, fior de latte & mixed pepper ragu | **NF**

Barossa bacon, scrambled Clare Valley free range eggs, potato rosti, slow cooked breakfast
beans, sauteed mushrooms & herb baked tomato | **NF**

Poached Clare Valley free range eggs, roasted corn fritter, whipped avocado, crispy
Barossa bacon & black bean salsa | **NF**

Poached Clare Valley free range eggs, grilled haloumi, vine ripe tomato, asparagus,
dikkah & rocket verde | **V**

SOMETHING A LITTLE DIFFERENT

Southern style buttermilk chicken waffle, crispy Barossa bacon, fried Clare Valley free range egg, maple
sriracha, avocado & lime butter & toasted seeds

Savory spiced French toast, saffron crème fraiche, scramble eggs, fried potato & roasted tomato kasundi

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allergens in the working environment and supplied ingredients

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



ALL ITEMS ARE SERVED WITH FILTERED COFFEE & TEA

ONE BREAK ITEM	13
TWO BREAK ITEMS	18
THREE BREAK ITEMS	22

BREAK ITEMS

THE USUAL

Assorted mini filled croissants, plain, chocolate & almond frangipani

Assorted house-made cookies & short bread

Assorted warm French pastries

Sliced, fresh seasonal fruit | **VG** | **GF** | **NF** | **DF**

Buttermilk scones, chantilly cream & assorted Beerenberg preserves | **NF**

Kytons lamingtons, Davidson plum jam & chantilly cream | **NF**

House-made Portuguese custard tarts & cinnamon sugar | **NF**

Baked orange & almond cake, marmalade & lime marshmallow | **GF** | **DF**

Spiced carrot & zucchini loaf, cream cheese frosting & toasted pepita | **NF**

Lemon & blueberry friand

LET'S TRY SOMETHING SPECIAL

Cranberry & white chocolate scone, lemon curd & double cream | **NF**

White chocolate, macadamia & caramel scroll

House-made South Australian classic kitchener bun, fresh whipped Jersey cream & Beerenberg raspberry preserve | **NF**

SLICES

(Events over 50 guests will get an assortment)

Raspberry cheesecake brownie | **NF**

Macadamia blondie & salted pretzels

Honey, almond & oat with yoghurt drizzle

Lemon & toasted coconut | **NF**

Vanilla slice & passionfruit icing | **NF**

CUPCAKES

(Events over 50 guests will get an assortment)

Red velvet, cream cheese & swiss buttercream, raspberries & dark chocolate | **NF**

Madagascan vanilla, lemon curd & crunchy meringue kisses | **NF**

Sticky date & chocolate salted caramel ganache | **NF**

SAVOURY ITEMS

FRESHLY BAKED ASSORTED PASTIES

(Events over 50 guests will get an assortment)

Baby spinach, feta & sesame puff | **V**

Moroccan lamb sausage roll & preserved lemon yoghurt

Vegetable cornish pasty | **V**

V2 plant based pie & tomato chutney | **VG** | **NF**

MINI MUFFINS

(Events over 50 guests will get an assortment)

Spinach, feta & Kalamata olive | **V** | **NF**

Bacon, sundried tomato & parmesan | **NF**

SCROLLS

(Events over 50 guests will get an assortment)

Vegemite, baby spinach & three cheese | **V** | **NF**

Double smoked leg ham, roasted peppers, smoked mozzarella & tomato pickle | **NF**

Smoked chicken, caramelised onion & crumbed feta | **NF**

QUICHES

(Events over 50 guests will get an assortment)

Pesto roasted pumpkin & goats cheese | **V**

Barossa bacon, grilled leek & fresh mozzarella | **NF**

Whipped ricotta, sundried tomato, & baby spinach

Smoked chorizo, green olive & wild rocket | **NF**

A HEALTHIER OPTION

Natural yoghurt, raw honey & fresh berries | **NF** | **GF**

Mango & coconut chia pots, coconut & pepita crumble | **VG** | **GF** | **NF**

Spiced banana, walnut & spelt muffins

Cacao & beetroot slice with vegan cream cheese frosting | **VG** | **NF**

Raspberry, cranberry & coconut bliss balls

Apricot & dark chocolate energy bites | **VG**

Date, flaxseed, honey & oat energy bites

Salted cashew & date bliss balls | **VG**

BARISTA COFFEE UPGRADE

Barista made espresso coffee, hot chocolate and teas

Coffee cart fee | 220

Per cup | 6

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SELECT THE FOLLOWING

ONE FILLED ROLL

ONE SALAD

ONE SLICE

SERVED WITH A RANGE OF FRESHLY BAKED ARTISAN BREADS,
FILTERED COFFEE, TEA, SOFT DRINKS & FRUIT PLATTERS**FILLED ROLL****POULTRY**Shaved smoked turkey, avocado, swiss cheese,
rocket, confit garlic & lemon aioli | **NF**Poached chicken, romaine lettuce, preserved
lemon & chive mayonnaise | **NF**Chicken katsu, pickled zucchini, wombok slaw
& kewpie | **NF****BEEF**Peppered house smoked pastrami, kraut, provolone
cheese, roasted peppers & corn relish | **NF**Korean BBQ beef, kimchi slaw, roasted peppers,
Asian herbs & sesame mayonnaise**SEAFOOD**Chopped poached prawn, spiced avocado, gem
lettuce & lemon aioli | **NF | DF**Flaked hot smoked salmon, lemon crème fraiche,
caper & pickled red onion | **NF****PORK/HAM**Classic BLT, crispy Barossa bacon, beefsteak tomato,
romaine lettuce & dijonnaise | **NF**Barossa gypsy ham, aged Alexandrina cheddar,
beetroot pickle, baby spinach & tomato relish | **NF**Salami calabrese, grilled eggplant, La Casa fior di
latte, fresh basil & wild rocket | **NF**Prosciutto, grilled pear, blue cheese dressing, mixed
leaves & balsamic reduction | **NF****VEGETARIAN**Lemon thyme sauteed swiss mushroom, provolone,
chive cream & arugula | **V**Whipped avocado, heirloom tomato, fior di latte,
baby spinach & pesto mayonnaise | **V****SALAD**Roasted potato, cornichon & dill mayonnaise,
pickled red onion & pancetta crisps
| **GF | DF | NF**Poke bowl, pulled coconut braised chicken breast,
brown rice, roasted corn, grilled broccolini, shaved
cucumber, pickled radish & sriracha mayonnaise
| **GF | DF | NF**Vietnamese beef, crispy egg noodles, pickled
daikon & carrot, Asian herbs & nuoc mam dressing
| **DF | NF**Fresh from the garden, heirloom tomato, cucumber,
radish, pickled onion, mixed leaves & balsamic oil
| **VG | NF | GF**Ancient grain & mixed bean salad, kale, roasted
beetroot, tangy yoghurt & sumac dressing | **V**Harissa roasted cauliflower & pumpkin salad,
chickpea, pomegranate, sunflowers seeds & orange
tahini dressing | **V**Fried puffed tofu & cucumber, edamame, snake
bean, fermented chilli, crispy szechuan spiced glass
noodles, black vinegar & soy dressing
| **GF | VG | NF**Tom yum glazed butternut pumpkin, roasted
cashews, green mango, crispy shallot, coriander,
lime & palm sugar dressing | **GF | DF****SLICE**

(Events over 50 guests will get an assortment)

Raspberry cheesecake brownie | **NF**

Macadamia blondie & salted pretzels

Honey, almond & oat with yoghurt drizzle

Lemon & toasted coconut | **NF**Vanilla slice & passionfruit icing | **NF****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

SELECT THE FOLLOWING

ONE FILLED ROLL
 ONE SALAD
 TWO HOT DISHES
 ONE SWEET

44

SERVED WITH A RANGE OF FRESHLY BAKED ARTISAN BREADS,
 FILTERED COFFEE, TEA, SOFT DRINKS & FRUIT PLATTERS

FILLED ROLL**POULTRY**

Shaved smoked turkey, avocado, swiss cheese,
 rocket, confit garlic & lemon aioli | **NF**

Poached chicken, romaine lettuce, preserved
 lemon & chive mayonnaise | **NF**

Chicken katsu, pickled zucchini, wombok slaw &
 kewpie | **NF**

BEEF

Peppered house smoked pastrami, kraut, provolone
 cheese, roasted peppers & corn relish | **NF**

Korean BBQ beef, kimchi slaw, roasted peppers,
 Asian herbs & sesame mayonnaise

SEAFOOD

Chopped poached prawn, spiced avocado, gem
 lettuce & lemon aioli | **NF** | **DF**

Flaked hot smoked salmon, lemon crème fraiche,
 caper & pickled red onion | **NF**

PORK/HAM

Classic BLT, crispy Barossa bacon, beefsteak
 tomato, romaine lettuce & dijonnaise | **NF**

Barossa gypsy ham, aged Alexandrina cheddar,
 beetroot pickle, baby spinach & tomato relish | **NF**

Salami calabrese, grilled eggplant, La Casa fior di
 latte, fresh basil & wild rocket | **NF**

Prosciutto, grilled pear, blue cheese dressing, mixed
 leaves & balsamic reduction | **NF**

VEGETARIAN

Lemon thyme sauteed swiss mushroom, provolone,
 chive cream & arugula | **V**

Whipped avocado, heirloom tomato, fior di latte,
 baby spinach & pesto mayonnaise | **V**

SALAD

Roasted potato, cornichon & dill mayonnaise,
 pickled red onion & pancetta crisps
 | **GF** | **DF** | **NF**

Poke bowl, pulled coconut braised chicken breast,
 brown rice, roasted corn, grilled broccolini, shaved
 cucumber, pickled radish & sriracha mayonnaise
 | **GF** | **DF** | **NF**

Vietnamese beef, crispy egg noodles, pickled
 daikon & carrot, Asian herbs & nuoc mam dressing
 | **DF** | **NF**

Fresh from the garden, heirloom tomato, cucumber,
 radish, pickled onion, mixed leaves & balsamic oil
 | **VG** | **NF** | **GF**

Ancient grain & mixed bean salad, kale, roasted
 beetroot, tangy yoghurt & sumac dressing | **V**

Harissa roasted cauliflower & pumpkin salad,
 chickpea, pomegranate, sunflowers seeds & orange
 tahini dressing | **V**

Fried puffed tofu & cucumber, edamame, snake
 bean, fermented chilli, crispy szechuan spiced glass
 noodles, black vinegar & soy dressing
 | **GF** | **VG** | **NF**

Tom yum glazed butternut pumpkin, roasted
 cashews, green mango, crispy shallot, coriander,
 lime & palm sugar dressing | **GF** | **DF**

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HOT DISH

CHICKEN

Grilled Sicilian chicken, sundried tomato romesco, marinated olive, shaved pecorino & torn basil | **NF** | **GF**

Korean fried chicken, gochujang & mandarin glaze, toasted sesame & garlic chives | **DF**

Lemon soy & pineapple charred chicken, green chili & pineapple ketchup | **GF** | **DF** | **NF**

Maple sriracha grilled chicken, roasted sweet potato, lime & coriander butter | **GF** | **NF**

LAMB

Pulled middle eastern lamb shoulder, sumac roasted white beans & pomegranate molasses & mint tzatziki | **NF** | **GF**

BBQ honey mustard spiced lamb steaks, balsamic roasted carrots & herb verde

BEEF

Smoked Mt Schank beef ribs, apple slaw & chimichurri | **NF** | **DF**

Charred beef fillet medallions, swiss mushroom & green peppercorn sauce | **NF** | **GF**

Caramelised beef brisket bites, lime & chipotle buttered corn ribs | **NF**

SEAFOOD

Steamed Humpty Doo barramundi, native sea greens & shallot salsa, charred lemon | **GF** | **DF** | **NF**

Miso & orange glazed salmon, Chinese broccoli & toasted nori kewpie | **DF**

PORK

Mustard & sweet paprika rubbed smoked Berkshire pork shoulder, pickled wild fennel, cider vinegar & brown sugar syrup | **GF** | **NF** | **DF**

Black vinegar & szechuan pepper glazed pork belly, ginger & shallot braised Chinese cabbage | **GF** | **DF** | **NF**

VEGETARIAN

Potato gnocchi, blistered heirloom tomatoes, grilled artichoke, cavolo nero, parmesan oil & sweet basil pesto | **V**

Moroccan baked vegetables, pearl cous cous, green olives, smoked ricotta & chermoula dressing | **V**

SWEET

SLICES

(Events over 50 guests will get an assortment)

Raspberry cheesecake brownie | **NF**

Macadamia blondie & salted pretzels

Honey, almond & oat with yoghurt drizzle

Lemon & toasted coconut | **NF**

Vanilla slice & passionfruit icing | **NF**

CUPCAKES

(Events over 50 guests will get an assortment)

Red velvet, cream cheese & swiss buttercream, raspberries & dark chocolate | **NF**

Madagascan vanilla, lemon curd & crunchy meringue kisses | **NF**

Sticky date & chocolate salted caramel ganache | **NF**

FRUIT

Sliced, fresh seasonal fruit | **NF** | **DF** | **VG** | **GF**

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SELECT THE FOLLOWING

TWO HOT DISHES

ONE VEGETARIAN HOT DISH

ONE SALAD

SERVED WITH A RANGE OF FRESHLY BAKED ARTISAN BREADS,
FILTERED COFFEE, TEA, SOFT DRINKS & FRUIT PLATTERS

HOT DISHES

CHICKEN

Grilled Sicilian chicken, sundried tomato romesco, marinated olive, shaved pecorino & torn basil
| **GF** | **NF**

Korean fried chicken, gochujang & mandarin glaze, toasted sesame & garlic chives | **DF**

Lemon soy & pineapple charred chicken, green chili & pineapple ketchup **GF** | **DF** | **NF**

Maple sriracha grilled chicken, roasted sweet potato, lime & coriander butter **GF** | **NF**

LAMB

Pulled middle eastern lamb shoulder, sumac roasted white beans & pomegranate molasses & mint tzatziki
| **GF** | **NF**

BBQ honey mustard spiced lamb steaks, balsamic roasted carrots & herb verde | **GF** | **DF** | **NF**

Slow cooked butterflied lemon & confit garlic lamb leg, roasted sweet peppers & preserved lemon oil
| **GF** | **NF** | **DF**

PORK

Mustard & sweet paprika rubbed smoked Berkshire pork shoulder, pickled wild fennel, cider vinegar & brown sugar syrup | **GF** | **DF** | **NF**

Black vinegar & szechuan pepper glazed pork belly, ginger & shallot braised Chinese cabbage
| **DF** | **GF** | **NF**

BEEF

Smoked Mt Schank beef ribs, apple slaw & chimichurri | **DF** | **NF**

Charred beef fillet medallions, swiss mushroom & green peppercorn sauce **GF** | **NF**

Caramelised beef brisket bites, lime & chipotle buttered corn ribs | **NF**

VEGETARIAN

Potato gnocchi, blistered heirloom tomatoes, grilled artichoke, cavolo nero, parmesan oil & sweet basil pesto | **V**

Moroccan baked vegetables, pearl cous cous, green olives, smoked ricotta & chermoula dressing | **V**

Thai vegan massaman curry, sweet potato & tofu, roasted peanuts, spring onion & fried beans
| **VG** | **GF**

SEAFOOD

Steamed Humpty Doo barramundi, native sea greens & shallot salsa, charred lemon | **GF** | **NF** | **DF**

Miso & orange glazed salmon, Chinese broccoli & toasted nori kewpie | **DF**

SALAD

Roasted potato, cornichon & dill mayonnaise, pickled red onion & pancetta crisps | **GF** | **DF** | **NF**

Poke bowl, pulled coconut braised chicken breast, brown rice, roasted corn, grilled broccolini, shaved cucumber, pickled radish & sriracha mayonnaise
| **GF** | **DF** | **NF**

Vietnamese beef, crispy egg noodles, pickled daikon & carrot, Asian herbs & nuoc mam dressing
| **DF** | **NF**

Fresh from the garden, heirloom tomato, cucumber, radish, pickled onion, mixed leaves & balsamic oil
| **VG** | **NF** | **GF**

Ancient grain & mixed bean salad, kale, roasted beetroot, tangy yoghurt & sumac dressing | **V**

Harissa roasted cauliflower & pumpkin salad, chickpea, pomegranate, sunflowers seeds & orange tahini dressing | **V**

Fried puffed tofu & cucumber, edamame, snake bean, fermented chilli, crispy szechuan spiced glass noodles, black vinegar & soy dressing
| **VG** | **NF** | **GF**

Tom yum glazed butternut pumpkin, roasted cashews, green mango, crispy shallot, coriander, lime & palm sugar dressing | **GF** | **DF**

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TWO COURSE LUNCH | 69

Set entrée & set main or set main & set dessert

THREE COURSE LUNCH OR DINNER | 93

Set entrée, alternate main & set dessert

SERVED WITH IN-HOUSE STONE BAKED SOURDOUGH ROLLS, CULTURED BUTTER, RIO VISTA BESPOKE BLEND OLIVE OIL & NATIVE BUSH PEPPER DUKKAH

PRE-EVENT CANAPÉS | 15

ADD ONE HOT & COLD SIDE DISH | 8

ALTERNATE SERVICE PER COURSE | 8

ADDITIONAL CHOICE ENTRÉE | 11

ADDITIONAL CHOICE MAIN | 14

ADDITIONAL CHOICE DESSERT | 11

BESPOKE MENU | 17

Create your own menu with our Executive Chef Philip Pope

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COLD**CHEESE**

Burrata, pickled beetroots, watercress, red pepper romesco & fried sourdough | **V** | **NF**

Torched burrata, sweet & sour peperonata, basil oil, toasted olive cracker, microcress & balsamic pearls | **V** | **NF**

Onkaparinga goats cheese panna cotta, toasted hazelnut & chia praline, minted pea purée & pea husk oil | **V** | **GF**

SEAFOOD

Torched 42°C salmon fillet, citrus buttermilk, compressed heirloom cucumber, caper berry & smoked salmon pearls | **GF** | **NF**

Seared tuna, Japanese turnip, green chilli & ginger soy, orange togarashi & sesame emulsion | **GF** | **DF**

Smoked Spencer Gulf hiramasa kingfish, pickled chilli & cucumber, nori salted brioche crumbs, chive & citrus creme fraiche & salmon roe | **NF**

Poached Eyre Peninsula prawn, herbed gribiche, Adelaide Hills reisling jelly, baby fennel & green apples | **GF** | **NF** | **DF**

LAMB

Seared lamb loin, smoked feta, green freekeh salad, preserved lemon & pomegranate | **NF**

BEEF

Mayura station full blood wagyu beef, pickled enoki, wasabi cream, edamame & fried shallot | **NF** | **GF**

DUCK

Miso glazed duck, celeriac & walnut cream, Riverlands orange marmalade, witlof & citrus corirole extra virgin olive oil | **GF**

Cold smoked duck breast, raspberry emulsion, wild pepper whipped feta, chia & fennel cracker, shiraz gel | **NF** | **GF**

CHICKEN

Red wine poached chicken, burnt butter & wattle seed crumb, pickled grapes, shaved celery & bark smoked Alexandrina fraiche | **GF**

VEGETARIAN

Wild mushroom pate, thyme & black pepper, pickled walnut, endive & mustard salad, house baked sourdough | **V** | **NF**

Smoked heirloom vegetables, chickpea cream, sour pickled radish, puffed sumac grains & seeds, orange & Geraldton wax honey | **GF** | **DF** | **VG**

HOT**DUCK**

Orange glazed duck breast, spiced carrot purée, chard, roast garlic & chive emulsion, heirloom carrot crisps | **NF** | **GF**

PORK

Soy & palm sugar glazed pork belly, green mango salad, kimchi aioli, sesame & green onion dressing, crispy fried bao | **DF**

L'abruzzese casarecce, tomato chilli sugo, hand rolled pork & fennel meatballs, dried olive, fired roasted peppers, fried parsley & pecorino

LAMB

Seared lamb loin, maple roasted butternut squash, caramelized goats curd, pickled lemon, dukkah & sumac oil | **GF**

BEEF

Limestone Coast braised beef short rib, celeriac puree, confit onions & smoked pimento butter | **GF** | **NF**

SEAFOOD

Scorched scallops, sweet corn purée, cauliflower cous cous, burnt caper & anchovy butter & petite herb salad | **GF** | **NF**

Grilled pacific scallops, celeriac, orange & lemon thyme velouté, fried basil & basil oil | **NF**

BBQ gulf prawn, Alexandrina crème fraiche & chive risotto, smoked tomato bouillon, fennel & herb gremolata | **GF** | **NF**

Ora king salmon tataki, compressed fennel, xo aioli, yuzu & miso dressing, avruga & sea parsley oil | **NF** | **DF**

Seared Tasmanian salmon, bouillabaisse cream, pickled Boston Bay mussels, wild sea greens & grilled lemon | **GF** | **NF**

PASTA

Potato & parmesan gnocchi, semi roasted heirloom tomatoes, basil butter & pine nuts | **V**

VEGAN

Miso rubbed eggplant, maple roasted cashews, braised oyster mushroom, green onion & sesame | **VG** | **DF**

Crispy fried seasonal sprouts, white bean & confit garlic purée, rosemary salted white beans, herb oil & toasted pita | **NF** | **VG** | **DF**

House rolled braised cabbage spring roll; pickled vegetables, glass noodles, sweet & sour sriracha glaze, toasted sesame & Asian herb salad | **DF** | **VG**

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BEEF

Sous vide pure angus beef fillet, caramelised butternut, baby king oyster mushroom, black garlic & smoked bone marrow butter | **NF** | **GF**

Charred beef tenderloin, braised onion, gruyere & chive mash, torched sprouts & black cabbage | **NF** | **GF**

Angus pure beef fillet au poivre, brown butter galette, button onion, charred broccoli, brandy & black pepper cream

Port braised beef rib, grilled brussel sprouts, spiced glazed baby carrots, confit kipfler potatoes, green beans & port reduction | **NF** | **GF**

CHICKEN

Grilled chicken breast, roasted cauliflower, caramelised cauliflower, shallot, cavolo nero & chicken jus | **NF** | **GF**

Grilled chicken kiev, lemon thyme & potato hash, poached leeks, white wine velouté & brown butter crumb | **NF**

Chargrilled chicken breast, Onkaparinga truffle brie risotto, grilled petite zucchini, zucchini flower cream, heirloom tomato & jus gras | **NF** | **GF**

Wild garlic & thyme confit chicken, portuguese spiced kipfler potato, roast corn purée, pineapple & yellow pepper salsa, coriander verde | **NF** | **GF**

LAMB

12 hour braised lamb shoulder, fried galette, parsnip purée, braised shallot, white shimeji mushroom, garden peas & vine tomato | **NF** | **GF**

Pasture raised lamb rump, sweet potato, caponata, silver beet & baked Fleurieu natural yoghurt | **GF**

Murraylands roasted lamb rack, roast carrot & cumin, burnt onion heart, pea husk oil, pomegranate gastrique | **NF** | **GF**

PORK

Braised free range pork belly, chorizo, spicy plum, parsnip cream, charred corn husk & apple butter | **NF** | **GF**

Local Berkshire pork cutlet, pepper crust, cabbage & pancetta colcannon, seeded mustard jus, roasted apple & fennel relish | **NF** | **GF**

Blackened pork tenderloin, yuzu kosho, shitake mushrooms, burnt eggplant purée, miso leeks, edamame, pea tendrils, kakuni & honey glaze | **GF**

SEAFOOD

Baked Humpty Doo barramundi, smoked bacon & celeriac cream, saffron broth, pea tendril & citrus salad | **NF** | **GF**

Seared ocean trout, edamame & wild mint purée, spice braised grains, pickled beetroots, torched broccolini & citrus butter

Confit Tasmanian salmon, hot pickled baby fennel, cauliflower skordalia, caramelised cauliflower florets, ocean herb chimichurri & salted crispy skin | **NF** | **GF** | **DF**

Steamed Humpty Doo barramundi, potato & fennel cake, shrimp & mussel ragu, charred chorizo, herb & lemon pangrattato

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COLD

The Oval Snickers bar - brown butter cake, peanut butter gianduja, chocolate mousse, peanut brittle & salted peanut ice cream

Tropical delight - coconut mousse, coconut jaconde, passionfruit glaze, lime sorbet & Malibu marshmallow | **GF** | **NF**

Not your grandmas apple pie - cinnamon cake layered with Granny Smith apple mousse & apple compote, calvados sorbet & cinnamon beignets

Pistachio tres leches cake - Cointreau macerated seasonal fruit, vanilla whipped mascarpone & pistachio praline

Peach melba bombe Alaska- peach gelato, raspberry sorbet centre, torched italian meringue, almond praline & raspberry crisp | **GF**

Raspberry ripe - layers of coconut sponge, raspberry curd & chocolate mousse with crème fraiche & textures of raspberry | **NF**

Chocolate stout truffle cake - honeycomb chocolate, 100s & 1000s & espresso gelato

Baked mascarpone vanilla cheesecake - basil sorbet, strawberry pate de fruit & strawberry glaze | **NF**

Tonka bean panna cotta - banana gelato, peanut crumb & black currant

Milk chocolate crème brulee - crisp wattle seed tuile & roasted macadamia nut gelato

HOT

Steamed apple & ginger pudding - pecan & maple ice cream & blackberry compote

Fondant of chocolate - salted butterscotch & hazelnut gelato

Spiced pear tarte tatin - walnut toffee sauce, cinnamon ice cream & toasted walnut crumb

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COLD

Moroccan chickpea & carrot salad, cranberry, pomegranate & mustard dressing | **GF** | **DF** | **NF** | **VG**

Roasted pumpkin, heirloom tomato, goats curd, toasted hazelnuts & balsamic pepitas | **GF** | **V**

Torn buffalo mozzarella, grilled Mediterranean vegetables, preserved lemon & pesto | **V** | **GF**

Whipped ricotta, torched orange, confit fennel, pistachio & watercress | **GF** | **V**

HOT

Twice cooked potatoes, black garlic aioli, green herb verde | **GF** | **DF** | **NF**

Roasted garlic & parmesan cauliflower, lemon tahini | **GF**

Chargrilled sweet potato, harissa, maple & lime labneh | **GF** | **NF**

Grilled greens, smoked almond & orange gremolata | **GF** | **DF**

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COLD**ANTIPASTO PLATTER**

Boston Bay & Barossa small goods, pate, marinated vegetables, Penfield olives, baby bocconcini & charred house made sourdough

CHEESE

Onkaparinga goats cheese panna cotta, toasted hazelnut & chia praline, minted pea purée & pea husk oil | **V** | **GF**

SEAFOOD

Poached Eyre Peninsula prawn, herbed gribiche, Adelaide Hills reisling jelly, baby fennel & green apple salad | **GF** | **NF** | **DF**

Smoked Spencer Gulf hiramasa kingfish, pickled chilli & cucumber, nori salted brioche crumbs, chive & citrus creme fraiche & salmon roe | **NF**

BEEF

Mayura station full blood wagyu beef, pickled enoki, wasabi cream, edamame & fried shallot | **NF** | **GF**

VEGAN

Smoked heirloom vegetables, chickpea cream, sour pickled radish, puffed sumac grains & seeds, orange & Geraldton wax honey | **GF** | **DF** | **VG**

HOT**VEGETARIAN**

Potato & parmesan gnocchi, semi roasted heirloom tomatoes, basil butter & pine nuts | **V**

PORK

Soy & palm sugar glazed pork belly, crispy fried bao, green mango salad, kimchi aioli, sesame & green onion dressing | **DF**

L'abruzzese casarecce, tomato chilli sugo, hand rolled pork & fennel meatballs, dried olive, fired roasted peppers, fried parsley & pecorino

SEAFOOD

Scorched scallops, sweet corn purée, cauliflower cous cous, burnt caper & anchovy butter & petite herb salad | **GF** | **NF**

BBQ gulf prawn, Alexandrina crème fraiche & chive risotto, smoked tomato bouillon, fennel & herb gremolata | **GF** | **NF**

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PORK

Porchetta, free range Berkshire pork, fennel, sage & rosemary, apple & date chutney | **GF** | **NF**

Roasted 5 spice pork belly, green mango salad & chilli relish | **NF** | **GF** | **DF**

CHICKEN

Chicken ballotine, spinach, leek & chestnut, wild mushroom jus | **GF**

Butter poached chicken roulade, basil & sundried tomato pesto & lemon herb oil | **GF**

BEEF

Sous vide pepper berry angus pure beef tenderloin, smoked bone marrow & chive butter | **GF** | **NF**

Smoked & slow cooked rib eye of beef, pickled onions & chimichurri | **GF** | **DF** | **NF**

LAMB

Sumac 12 hour slow roasted lamb shoulder, chickpea tahini & pomegranate syrup | **GF**

Oregano & lemon rubbed roasted leg of lamb, with spiced mint tzatziki | **GF** | **NF**

SEAFOOD

Chermoula baked Atlantic salmon fillet, with fresh summer citrus salsa | **GF** | **DF** | **NF**

Lemongrass & ginger baked snapper fillet, shaved papaya & nuoc cham salad | **GF** | **DF** | **NF**

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COLD

Citrus cream caramel - orange syrup & pistachio biscotti

Coffee crème brulee - chocolate & walnut lavosh

Eton mess, fresh berries - lemon curd, coconut meringue & cream | **GF**

Tiramisu - espresso-soaked finger biscuits, mascarpone & bitter cocoa

HOT

Warm triple chocolate brownie - white chocolate fudge sauce & whipped vanilla cream | **NF**

Warm salted caramel & banana pudding - maple & pecan ice cream

Roasted apple & blueberry oat crumble - vanilla cream & butterscotch | **NF**

Cinnamon sugared churros, belgium waffles, caramelised banana, fresh strawberries & hot chocolate sauce | **NF**

CHEESE**SA CHEESE PLATTER - SERVED TO THE TABLES**

| 16

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

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CANAPÉ PACKAGES

1 HOUR | 33

Three hot & two cold canapés

1.5 HOURS | 43

Five hot & three cold canapés

2 HOURS | 53

Seven hot & three cold canapés

SUBSTANTIAL CANAPÉ PACKAGES

1 HOUR | 53

Four canapés & two substantial items

1.5 HOURS | 69

Five canapés & three substantial items

2 HOURS | 86

Six canapés & four substantial items

COLD

Salt & 5 spice cured duck breast, smoked beetroot & whipped ricotta | **NF** | **GF**

Peking duck pancake, pickled vegetables & spicy plum sauce | **NF** | **DF**

White anchovies, grilled sourdough, romesco, garlic aioli & parsley salad | **DF**

Salmon tartare, pickled lemon, coconut yoghurt & chive blini | **DF** | **NF**

Kangaroo Island oysters, fermented chilli, lime & apple citrus mignonette | **DF** | **NF** | **GF**

Szechuan & sesame tuna, wasabi crème fraiche & lemon soy

Grilled brioche, roasted pear, goats curd & truffle honey | **V**

Lemon thyme corn bread, whipped ricotta, maple & toasted pecan | **V**

Saffron & oat milk latte with spiced granola | **V** | **DF**

Beef Tartare, confit egg yolk, capers, herbs, turkish wafer & lemon oil | **DF** | **NF**

Lemon myrtle chicken roulade, spinach & ricotta, garlic chips, saltbush & native verde | **NF** | **GF**

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HOT

Red wine braised beef cheek pie, confit tomato & pickled onion | **NF**

Korean BBQ beef rib, kimchi slaw, toasted sesame & green onion | **DF**

BBQ & brown sugar rubbed beef brisket burnt ends, smokey BBQ sauce & crispy Barossa bacon | **NF** | **GF**

Pulled soy & lemongrass beef steamed bun, honey sriracha & lime dressing | **DF**

Crispy fried chicken, Thai basil, hot honey dressing & vermicelli crisps | **DF** | **NF**

Herb panko crusted chicken meatball with sriracha glaze | **NF**

Southern fried chicken pops, jalapeno & chive ranch | **NF**

Korean fried chicken bao, kimchi & sesame sriracha mayonnaise | **DF**

Miso, soy & orange chicken skewers, kombu aioli & toasted sesame | **DF**

Spicy red curry chicken satay, roasted peanut & coconut sauce with fresh Asian herbs | **DF** | **GF**

Portuguese chicken skewer, lime & coriander pesto | **GF** | **DF**

Ginger, lime & palm sugar prawn skewers, laksa spiced mayonnaise & laksa mint | **DF** | **NF** | **GF**

Miso & maple glazed salmon skewers, ginger & sesame kewpie | **NF** | **DF**

Coconut crumbed prawn, lemon & ginger syrup | **NF** | **DF**

Lemon myrtle salted squid, caper & dill aioli | **NF** | **DF**

King prawn satay, green mango & peanut salad | **DF** | **GF**

Tempura prawn bao, furikake, green chilli & radish | **DF**

Sticky bourbon pork belly bites, Muscovado sugar, cucumber & chilli salad | **DF** | **GF** | **NF**

Smokey bacon & brie mac & cheese bites with spiced tomato jam | **NF**

Spanish chorizo & potato soup, chives, saffron & chilli oil | **NF** | **GF**

Spiced lamb sausage rolls & lemon harissa yoghurt | **NF**

Confit lamb loin, celeriac purée, cassis jus, sweet & sour onions | **GF**

Slow cooked middle eastern lamb chips, smoked garlic & mint yoghurt | **NF**

Smoked mozzarella, basil & champagne risotto arancini with herb panko & saffron aioli | **V** | **NF**

Flaky spanakopita, feta & spinach pastry & tangy tomato chutney | **V** | **NF**

Creamed corn souffle, whipped feta & red pepper relish | **V** | **NF**

Baked baby potato, salsa verde, bocconcini & tomato jam | **V** | **NF** | **GF**

V2 plant based pie, sweet potato, mushy peas & caramelised onion relish | **VG**

DESSERT

Lime curd tart & gin marshmallow | **NF**

Mini mascarpone cheesecakes, chantilly cream & fresh strawberries | **NF**

Crème patisserie tarts & fresh seasonal fruits | **NF**

Baked 68% dark chocolate mousse gateaux, salted caramel & freeze-dried raspberries | **NF**

Passionfruit curd filled choux buns & torched meringue | **NF**

Lemon & blueberry madeline & citrus buttercream

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BOWL

Beef pho bowl, braised brisket, rice noodle, Vietnamese herbs, hoi sin & bean sprouts | **DF** | **NF**

Slow cooked peppered beef, bone marrow mash & mustard butter | **GF** | **NF**

Spanish meatballs, rich tomato soffrito, manchego & crusty sourdough | **NF**

Braised lamb shank pot pie, onion gravy & gruyere puff | **NF**

Grilled native pepper lamb pops, sticky balsamic & dukkah | **DF** | **GF**

Hand made potato gnocchi, roast pumpkin, baby spinach, toasted pinenuts, herb & parmesan crumb | **V**

L'abruzzese casarecce pasta, slow cooked beef shin, cured olive & fior di latte | **NF**

Fried pork dumplings, chilli broth, sesame & chive | **DF**

BBQ char siu pork belly, szechuan noodles, braised greens & garlic sauce | **DF** | **NF**

BBQ chilli & lime king prawns, papaya salad, mango dressing & crispy shallot | **DF**

Okonomiyaki Japanese pancakes, cabbage, carrot, green onion, plant based mayonnaise & okonomi sauce | **VG** | **DF** | **NF**

Tofu & wild mushroom san choy bow, sweet soy, chilli, Asian herbs, crispy shallot & betel leaf | **VG** | **DF**

SLIDER, SANDWICH & ROLL

Cubanos sandwich, shaved mojo pork, smoked ham, swiss cheese, dill pickles & buttered brioche | **NF**

Chinese BBQ pork belly slider, pickled Asian red cabbage, chilli & ginger jam | **NF** | **DF**

Grilled beef slider, American cheese, bacon, garlic pickle, ketchup & mustard | **NF**

Smoked brisket slider, cucumber pickle, chipotle onions & fresh mozzarella | **NF**

Shaved house smoked pastrami melt, fermented cabbage & horseradish cream | **NF**

Pulled chicken Philly slider, braised green peppers & provolone cheese | **NF**

Fried hot honey chicken sandwich, southern slaw & buttermilk dressing | **NF**

Grilled lamb pita, mint, pomegranate & tomato salad, confit garlic yoghurt & molasses | **NF**

Slow cooked lamb sandwich, sweet & sour cucumber, feta & mint pesto | **NF**

Hot smoked salmon, bread & butter pickle & citrus crème fraiche sandwich | **NF**

Grilled shrimp roll, spicy avocado, chive & ranch dressing | **NF**

Exotic mushroom bahn mi, radish, fresh herbs & pickled vegetables | **NF** | **V**

Mediterranean spiced mince, mozzarella, caramelised onion, chopped pickle & mayonnaise | **NF** | **V**

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LIVE FOOD STATION PACKAGE (4 stations)

Minimum 200 guests | Please choose one cold canapé, two hot canapés & four food stations.

85

LIVE FOOD STATIONS (2 hours)

(Food stations outside of the package offering must be accompanied with a canape package)

Your Local Pizza Bar	25	East Street Market	25
Fresh from the Coast	25	A Little Cheesy	25
Sushi is the Hiro	29	Belgian Chocolate Experience	25
Polenta Bar	25	Learn From One Of Our Pastry Chefs	25
Paella Pan	25	Petit Gateaux Grazing	25
Curry	25		

SAVOURY

YOUR LOCAL PIZZA BAR

Caramelised onion, goats cheese & rocket pesto | **V**
Buffalo chicken, blue cheese & ranch dressing | **NF**
Prosciutto, Italian sausage, basil, olive & fior di latte
| **NF**

Nutella, caramelised banana & roasted hazelnuts
(last hour of event)

FRESH FROM THE COAST

Coffin Bay oysters | **GF** | **DF** | **NF**
Hiramasa kingfish sashimi | **GF** | **DF** | **NF**
King George whiting ceviche | **GF** | **DF** | **NF**
Smoked Port Lincoln calamari | **GF** | **DF** | **NF**
Crispy potato fries with malt vinegar salt | **VG** | **NF**
SIDES – classic tartare, sweet sour nam jim, citrus aioli,
maryrose, lemon and lime wedges

SUSHI IS THE HIRO

Selection of vegetarian, chicken & seafood rolls, nigiri
& aburi

POLENTA BAR

Beef shin ragu | **GF** | **NF**
Slow cooked pulled pork shoulder | **GF** | **NF**
Braised wild mushrooms | **GF** | **NF** | **V**
Soft creamy polenta, shaved parmesan, fresh chili,
tomato salsa, basil pesto & olive oil | **V** | **GF**

PAELLA PAN

Traditional seafood | **GF** | **DF** | **NF**
Chicken & Spanish sausage | **GF** | **DF** | **NF**
Mediterranean vegetable | **GF** | **DF** | **NF**
Served with grilled lemon & aioli

CURRY

Butter chicken | **GF**
Lamb rogan josh | **GF**
Saag paneer | **V** | **GF**
Selection of naan breads, roti, Pappadams
SIDES – mango chutney, mint yoghurt, raita,
mixed pickle

EAST STREET MARKET

Selection of steamed dumplings
Banh mi & bao bar
Noodle bar - ramen, pho & laksa

DESSERT

A LITTLE CHEESY

Local artisan cheeses, house made lavosh, cheddar
oat short breads, fresh & dried fruits, Adelaide Hills
fruit paste & assorted roasted nuts

BELGIAN CHOCOLATE EXPERIENCE

Milk & dark callebaut chocolate fountain, fresh
strawberries, banana, fudge brownie, cinnamon
churros, marshmallow & salted pretzel

PETIT GATEAUX GRAZING

A selection of fruit tartlets, petit gateaux, profiteroles,
madeline, mousses, pannacotta, macarons, handmade
chocolates & pate de fruit

LEARN FROM ONE OF OUR PASTRY CHEFS

Eaton Mess - Crisp meringue, assorted fresh fruits,
double cream, fruit compotes, mango sorbet &
almond praline

Trifle - Vanilla & chocolate sponge, fruit jellies,
crème patisserie, assorted fresh fruits & compotes,
chantilly cream, chocolate shavings, crispy pearls &
boozy syrups

Gelato & Ice Cream - House-made Ice Creams:
Pistachio, crema, chocolate & bacio

House-made fruit sorbets: mango, lemon
& strawberry

Assorted toppings, waffle cones & baskets

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