

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	

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**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, spicey 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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