

# COCKTAIL MENU

## PRE-EVENT-1HOUR

\$15 PER PERSON

Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon, chives (v)  
Poached prawn, soy & sesame, fermented honey, chive and coriander (gf,df)  
Sweet potato & cashew fritter, lemon labna, green mango and Thai herb salad (v)

## NETWORKING EVENT (approx.2-3 hours)

\$45 PER PERSON

Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon, chives (v)  
Poached prawn, soy & sesame, fermented honey, chive and coriander (gf,df)  
Sweet potato & cashew fritter, lemon labna, green mango and Thai herb salad (v)  
Beef burger, cheddar cheese, dill pickles, burger sauce  
Saffron and cauliflower arancini, grated parmesan and lemon zest (gf,v)  
Pork, fennel & caramelised apple sausage roll, tomato relish  
Pressed lamb shoulder, pastry, preserved lemon aioli

## CANAPÉ OPTIONS

Additional Canapé

\$7 per item

Additional Substantial Item

\$9.5 per item

## ADD DESSERT

\$7 per item

White chocolate raspberry blondie, raspberry cream  
Lemon meringue tarts  
Chocolate hazelnut cannoli





# COCKTAIL MENU

## CELEBRATION DINNER – 4 hours

\$85 PER PERSON

Heirloom beetroot tarte tatin, whipped ricotta, preserved lemon, chives (v)  
Saffron & cauliflower arancini, grated parmesan, lemon zest (v,gf)  
Chicken sando, pickled cabbage slaw, Thai chili jam aioli (df)

Poached prawn, soy & sesame, fermented honey, chive and coriander (gf, df)  
Beef burger, cheddar cheese, dill pickles, burger sauce  
Sweet potato & cashew fritter, lemon labna, green mango and Thai herb salad(v,gf)

Pressed lam shoulder, pastry preserved lemon aioli  
Pork, fennel & caramelized apple sausage roll, tomato relish  
Mini reuben sandwich, corned beef, sauerkraut, Swiss cheese, Russian dressing

## DESSERTS

White chocolate raspberry blondie, raspberry cream (v)  
Lemon meringue tarts (v)  
Chocolate hazelnut cannoli (v)

## CANAPÉ OPTIONS

Additional Canapé \$7 per item  
Substantial \$9.5 per item

## HAIGH'S CHOCOLATE SLAB

3 kg of South Australian couverture chocolate  
*We provide a hammer and chisel for your guests to chip off their own piece of decadence.* \$350 per slab

## FOOD STATIONS/GRAZING TABLES

Price on application



# LUNCH AND DINNER MENU

## ANTIPASTO PLATTER

\$18 PER PERSON

Capocollo, prosciutto, arancini cherry tomato & bocconcini salad, marinated zucchini, capsicum, olives, grilled focaccia.

## PASTA

Spinach and ricotta cannelloni, Napolitana sauce, arugula and parmesan salad (v)  
Casarecce pasta, slow cooked beef ragu, parmesan, parsley  
Rigatoni pasta, mushroom cream sauce, parmesan, truffle oil (v)

## ENTRÉE

Hummus, broad bean, green pea, preserved lemon, chive oil, flowers (vg)  
Seared kingfish, avocado, brown rice miso, compressed apple, sea parsley (df/gf)  
Chicken leg galantine, shitake mushroom, candied orange, red vein sorrel (gf)  
Roasted pork belly, roasted fennel, smoked apple, watercress, fresh horseradish (df/gf)  
Duck breast, sweet & sour carrot, toasted seed, grains, charred cipollini onions (df)

## MAIN COURSE SELECTION

Seared flank steak, truffled pomme puree, green beans, bacon & bourbon jam jus (gf,df)  
Atlantic salmon, spiced carrot, pumpkin & peas, crispy chickpea crumb (gf,df)  
Roasted lemon thyme chicken breast, grain and herb salad, lemon aioli (gf, df)  
Lamb rump, herbed pearl couscous, compressed cucumber salad. Aleppo pepper labna  
Eye beef fillet, potato sarladaise, smoked mushrooms, caramelised onion (gf,df)+\$8

## All main courses served with shared:

Olive oil roasted chat potatoes tossed in herb brown butter (v) Baby cos, raisin, pearl couscous, mint and toasted sesame dressing (vg, df)  
Sourdough and butter medallions





# LUNCH AND DINNER MENU

## DESSERT

Lemon verbena meringue, citrus curd poached berries, cultured cream  
Chocolate and walnut fudge cake, citrus sour cream  
Orange and almond cake, honey mascarpone, almond brittle  
Vanilla panna cotta, mango gel, confit pineapple, coconut crumble  
Chef's selection of plattered sweet treats

### Includes:

Barista-made espresso coffee & a selection of boutique teas

## MENU OPTIONS

|   |                  |
|---|------------------|
| 2 courses                                   | \$70 per person  |
| 3 courses                                   | \$85 per person  |
| Share platters (mains)-two choices          | +\$10 per person |
| Choice entrée – per choice                  | +\$8 per person  |
| Choice main-per-choice                      | +\$10 per person |
| Choice dessert- per choice                  | +\$8 per person  |
| Alternate drop-per-choice                   | +\$8 per person  |
| Children's meals – under 10 years           | \$45 per person  |
| Includes main course, dessert and beverages |                  |

## CHEESE PLATTERS

Plattered selection of 3 local cheeses, lavash and accompaniments

## HAIGH'S CHOCOLATE SLAB

3 kg of South Australian milk couverture chocolate \$350  
*We provide a hammer and chisel for your guests to chip  
Off their own piece of decadence.*





# BEVERAGE PACKAGES

## WICKS ESTATE PACKAGE

Wicks Estate Sparkling Chardonnay Pinot Noir  
Wicks Estate Sauvignon Blanc  
Wicks Estate Pinot Rose  
Wicks Estate Shiraz  
Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzuro  
The Hills Cider  
Soft drinks, orange juice, water

|                   |                       |
|-------------------|-----------------------|
| 2 hours           | \$36 per person       |
| 3 hours           | \$42 per person       |
| 4 hours           | \$48 per person       |
| <i>Extra hour</i> | <i>\$6 per person</i> |

## BREMERTON PACKAGE

The Lane 'Lois' Blanc de Blanc  
Bremerton 'Betty & Lou' Sauvignon Blanc  
Bremerton 'Racy' Rosé  
Bremerton 'Tamblyn' Cabernet, Shiraz, Malbec, Merlot  
Coopers Pale Ale, Coopers Dry, Peroni Nastro Azzuro  
The Hills Cider  
Soft drinks, orange juice, water

|                   |                       |
|-------------------|-----------------------|
| 2 hours           | \$38 per person       |
| 3 hours           | \$46 per person       |
| 4 hours           | \$54 per person       |
| <i>Extra hour</i> | <i>\$8 per person</i> |





# BEVERAGE PACKAGES

## ICONS OF SA PACKAGE-Please select 1 white and 1 red sparkling

Wicks Estate Vintage 'Pamela' Chardonnay Pinot Noir

### White

Pikes 'Traditionale' Riesling, Clare Valley

The Lane 'Block 10' Sauvignon Blanc, Adelaide Hills

Pikes 'Luccio' Pinot Grigio, Clare Valley

### Red

Robert Oatley Signature Series 'GSM' Grenache Shiraz Mouvedre, McLaren Vale

Hentley Farm Vilain & Vixen' Shiraz, Barossa Valley

Rymill "The Companions" Cabernet Franc, Coonawarra

Coopers Pale Ale, Coopers Dry, Coopers Light

The Hills Cider

Soft drinks, orange juice, water

2 hours

\$45 per person

3 hours

\$55 per person

4 hours

\$65 per person

Extra hour

\$10 per person

## SPIRITS BAR

Fully serviced spirits bar, complete with mixers \$6 per person in conjunction with a Beverage Package. Under 100 guests POA

Opened and served after main course only until 30 mins prior to competition of event. Client supplied (3 varieties)

