

A romantic wedding photograph of a bride and groom. The bride is wearing a white wedding dress with a long, flowing veil and holding a bouquet of white flowers. The groom is in a dark suit. They are standing on a paved path next to a body of water, with tall grasses and a bridge in the background. The scene is bathed in warm, golden light, suggesting late afternoon or early morning. A white text box with a dotted border is overlaid on the upper part of the image.

WEDDINGS

ADELAIDE CONVENTION CENTRE



BANQUET MENU

IMPRESS YOUR GUESTS.

TO BEGIN

COLD

Taste of South Australia- Coffin Bay oyster with salmon caviar, kingfish ceviche, Spencer Gulf prawn and dill tian, Barossa Valley prosciutto, with Bloody Mary relish (GF)

Seared peppered tuna with wakame, cucumber sesame, shiso shallots and ginger (GF)

Harris Farm beetroot cured salmon and smoked Port Lincoln kingfish, lemon gel, cucumber pickle and buckwheat pearls (GF)

Spencer Gulf prawns, watercress, radish, asparagus, lime and tomato dressing (GF)
Blue swimmer crab and pickled tomato tian, dill mayonnaise, with snow pea and corn shoots, (GF)

Poached chicken with avocado, pink grapefruit, radicchio and coconut chards (GF)

Adelaide Hills jamon, salami and pâté, with pickled currants, marinated olives, kohlrabi remoulade

Murraylands beef carpaccio, truffle mayonnaise, witlof celery and capers, with grilled Turkish bread

Beetroot and sweet onion tart, with goats cheese, horseradish, fine herbs and citrus (v)

Roast carrot, sheeps milk feta, almond, amaranth, pepitas and sherry caramel (v) (GF)

Asparagus, quinoa, dutch carrot, curd and currants with apple cider and pomegranate dressing (v) (GF)

TO BEGIN

HOT

Pan-seared ocean trout, wilted watercress and sauce vierge (GF)

Chargrilled Port Lincoln kingfish fillets, capers, heirloom tomato and Puy lentils (GF)

Oven-roasted snapper with sherry vinegar, feta, currants, pinenuts, fennel and aioli. (GF)

Sriracha-spiced chicken, grilled zucchini, cumin pumpkin puree (GF)

Five-spice duck breast, with blood plum sauce (GF)

Chargrilled marinated quail served on wilted spinach, grilled carrots and wild mushrooms (GF)

Crispy pork belly, celeriac remoulade and apple purée (GF)

Wild mushroom and goats curd tortellini with olives, sundried tomato pesto (v)

Roma tomato and buffalo mozzarella tart, rocket, olive oil and balsamic (v)

Spiced tofu, edamame, bean shoots, Chinese mushrooms, miso dressing (v) (GF)



MAINS

FROM THE SEA

South Australian pan-seared kingfish, slow roasted tomato medley, basil, kipfler potatoes, fennel butter sauce (GF)

Crisp South Australian snapper with ragout of potatoes, onions, artichokes, and green olives with sauce vierge (GF)

Atlantic salmon fillet, grilled asparagus, dill galette, leek and saffron buerre blanc (GF)

Note: Snapper is unavailable from 1 November to mid-December. An alternative fish will be used during this period.

LAND

Poultry

Corn-fed breast of chicken, EVOO whipped mash, snow peas, shiitake mushrooms, bacon crisps, and red wine jus (GF)

Prosciutto and sage-wrapped breast of chicken, sundried tomato and basil puree, wilted spinach (GF)

Roast breast of duck, butternut squash, braised red cabbage, artichokes, berry infused reduction (GF)

South Australian Lamb from the Murraylands Region

Great Southern lamb rack and braised shoulder, sweet potato gratin, capsicum, eggplant ragout and minted jus (GF)

Murraylands lamb rump, charred carrots, lemon potatoes with mint salsa verde (GF)

Red wine, balsamic and rosemary braised lamb shank, skordalia, braised shallots and olives, feta, asparagus and pan jus (GF)

Beef

Murraylands peppered beef tenderloin, rosti potato, shaved speck bacon, spinach and shallots, Madeira jus (GF)

Chargrilled 120g beef tenderloin with a slow-braised brisket, truffled puree, wild mushrooms, roasted beets, jus (GF)

Braised beef cheek, soft polenta, beans, baby carrots, roasted parsnip, pan juices (GF)

VEGETARIAN

Roasted capsicum and leek filo parcel, asparagus(v)

Pumpkin, ricotta and beetroot tart with heirloom tomato confit (v)

Stuffed zucchini flower with ricotta and basil, tomato and quinoa (v) (GF)

FROM THE PATISSERIE

Triple chocolate gateau with toffee shards and berry compote

Blackcurrant cheesecake with coconut panna cotta

Pistachio terrine with dehydrated chocolate mousse

Apple and rhubarb spiced tart, marshmallow macadamia brittle

Coffee cake with vanilla granita, spiced mixed berry compote

Salted caramel tart with candied nuts and vanilla, popcorn, macaroons

Tiramisu with chocolate shards

Lemon tart with berry coulis and double cream

Baileys chocolate pyramid, Galliano glaze and gold dust

Caramel and Haigh's chocolate mousse with freeze dried raspberries

Mango strawberry panna cotta with vanilla biscotti

Apple strudel with berry compote and vanilla bean ice cream

Platter of desserts chosen by our master pastry chef, highlighting the seasons (Table platter: 20 pieces)

South Australian cheese platter with house-made lavosh, wine jelly and muscatel grapes (One platter per table)