



Sails

A
N
D

SEASONS

Menu

JULY 2017 - JUNE 2018



ADELAIDE
CONVENTION
CENTRE

Lunch



SIGNATURE SELECTION – STAND-UP BUFFET

Option 1: \$42 per person

- Braised chicken thigh in red wine with mushroom, bacon and shallots (GF)
- Grilled mullet fillets with kalamata olives, cherry tomatoes and salsa verde (GF)
- Spinach and ricotta cannelloni with roma tomato and basil ragout (v)
- Sweet potato and Puy lentil with rocket and roasted walnuts (v) (GF)
- Iceberg, spinach and radish salad with ranch dressing (v) (GF)
- Selection of artisan breads and butter
- Chef's selection of cakes and pastries from our in-house pastry kitchen
- Orange juice and mineral water

Option 2: \$42 per person

- Grilled Port Lincoln kingfish Provençale, with baby spinach (GF)
- Beef Bourguignon with baby onions, crispy wild mushrooms and speck bacon (GF)
- Ratatouille of vegetables (v) (GF)
- Roast beetroot, feta, and baby spinach (v) (GF)
- Mixed leaves, tomato, cucumber, dried oregano with white balsamic dressing (GF) (v)
- Selection of artisan breads and butter
- Chef's selection of cakes and pastries from our in-house pastry kitchen
- Orange juice and mineral water

Option 3: \$42 per person

- Thai green chicken curry with jasmine rice, kaffir lime, Thai basil and seasonal vegetables (GF)
- Seared ocean trout with wilted greens and sauce vierge (GF)
- Stir fried vegetables with ginger soy and chilli (v) (GF)
- Chickpea, roasted pumpkin, rocket and caramelised balsamic (v) (GF)
- Rocket, pear and parmesan salad (v) (GF)
- Selection of artisan breads and butter
- Chef's selection of cakes and pastries from our in-house pastry kitchen
- Orange juice and mineral water

Option 4: \$42 per person

- Slow roasted lamb leg with cannellini beans and oregano (GF)
- Ginger and chilli steamed barramundi with tomato, caper berries and edamame (GF)
- Thai-style red curry vegetables with coconut rice (v) (GF)
- Roasted beets, citrus, feta and hazelnut salad with blood orange and maple dressing (v) (GF)
- Cos lettuce, parmesan and red wine dressing (v) (GF)
- Selection of artisan breads and butter
- Chef's selection of cakes and pastries from our in-house pastry kitchen
- Orange juice and mineral water

Option 5: \$42 per person

- Butter chicken with rice, yoghurt and coriander (GF)
- Grilled salmon fillets, with charred capsicums, preserved lemon and toasted pine nuts (GF)
- Hokkien noodles with Asian mushroom (v)
- Chopped Israeli salad with cucumber, tomato, red onion radish, mint and parsley (v) (GF)
- Kipfler, cos lettuce, parsley snow peas and caper salad (v) (GF)
- Selection of artisan breads and butter
- Chef's selection of cakes and pastries from our in-house pastry kitchen
- Orange juice and mineral water

Option 6: Grazing stations \$45 per person

- Antipasto selection, semi-dried tomatoes, chargrilled eggplant, zucchini, feta cheese, olives and capsicums, dolmades
- Continental smallgoods display: salami, prosciutto, shaved ham and pâté, warm sourdough
- Selection of South Australian cheeses and chutneys with crusty breads and lavosh (v)
- Smoked trout and dill mousse with lavosh
- Chargrilled lamb cutlets with truss tomatoes and rosemary (GF)
- Warm salmon and rocket salad (GF)
- Chef's selection of cakes and pastries from our in-house pastry kitchen
- Orange juice and mineral water



CHEF SELECTION LUNCH – STAND UP BUFFET

Dishes selected and served, at the discretion of the chef, using seasonal fresh ingredients. All sandwiches and baps are prepared daily by our dedicated team of chefs at the Centre.

Option 1: \$34 per person

- Two hot fork dishes served with rice or pasta
- Assorted breads with butter
- Seasonal salad
- Sliced seasonal fresh and whole fruits
- Orange juice and mineral water

Option 2: \$36 per person

- Selection of sandwiches, wraps and baps, with a variety of gourmet fillings
- Two hot fork dishes served with rice or pasta
- Seasonal salad
- Sliced tropical fruit or cheese platter (choose one)
- Orange juice and mineral water

Option 3: Networking roving style \$38 per person

- Selection of sandwiches, wraps and baps, with a variety of gourmet fillings
- Smoked salmon and ricotta quiche
- Gourmet beef and Barossa Shiraz pies
- Tandoori chicken skewers with raita (GF)
- Ancient grains and roasted vegetable salad (v)
- Platter of South Australian cheese with muscatel grapes, crackers and quince paste (v)
- Orange juice and mineral water

Option 4: Grazing style deli lunch \$39 per person

- Chef's choice of sandwiches and baps - four flavours
- Continental smallgoods display: salami, prosciutto, shaved ham and pâté
- Antipasto selection: semi-dried tomatoes, chargrilled eggplant, zucchini, feta cheese, olives and capsicums (v) (GF)
- Quinoa pumpkin sweetcorn salad (v) (GF)
- Freshly-baked artisan breads
- Sliced season fresh and whole fruits
- Orange juice and mineral water

Option 5: Asian-inspired \$42 per person

- Selection of sushi with wasabi and soy (GF)
- Prawn and salmon hand rolls (GF)
- Vietnamese rice paper rolls (v) (GF)
- Sweet and sour chicken
- Steamed pork buns
- Spring rolls with sweet chilli (v)
- Soba noodle, broccoli, cauliflower and cress with sweet sesame dressing (v) (GF)
- Sliced tropical fruit
- Orange juice and mineral water



PACKED LUNCH ON-THE-GO

\$31 PER PERSON

Menu 1

- Gruyere cheese, roma tomato and Barossa ham with Beerenberg Worcestershire chutney and cos lettuce wrap
- Greek salad (v) (GF)
- Willunga almond chocolate brownie
- Seasonal fresh fruit
- Fruit juice or bottled water

Menu 2

- Roast beef and horseradish with red onion and rocket on a soft brown bap
- Tomato and bocconcini salad (v) (GF)
- Orange and cranberry cake (GF)
- Seasonal fresh fruit
- Fruit juice or bottled water

Menu 3 (deli selection)

- Prosciutto salami, jamon, Maggie Beer pâté
- Aged Cheddar (v)
- Olives and pickled vegetables (v) (GF)
- Crusty baguette
- Seasonal fresh fruit
- Fruit juice or bottled water

(v) VEGETARIAN (GF) GLUTEN FREE



SEATED LUNCH

ANY 2 COURSES: \$58 PER PERSON

\$74 WITH OUR 2 HOUR VINEYARD BEVERAGE PACKAGE

Client-supplied wine incurs a \$4 per person service charge (Beer & soft drinks will be additional charge)
(Ideal for business and corporate-style lunches)

All lunches are served with bread rolls and butter or olive oil (on request), self-serve espresso coffee, or table-served freshly brewed coffee with a selection of T Bar teas and chocolates.

To begin - cold

- 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)
- Poached chicken with avocado, pink grapefruit, radicchio and coconut chards (GF)
- Adelaide Hills jamon, salami and pâté with pickled currants, marinated olives, kohlrabi remoulade
- 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)

Mains

- South Australian pan-seared Kingfish, slow roasted tomato medley, basil, kipfler potatoes, fennel butter sauce (GF)
- Atlantic salmon fillet, grilled asparagus, dill galette, leek and saffron buerre blanc (GF)
- 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)
- 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)
- 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)
- Pumpkin, ricotta and beetroot tart with heirloom tomato confit (v)
- Stuffed zucchini flower with ricotta and basil, tomato and quinoa (v) (GF)

To begin - hot

- Pan-seared ocean trout, wilted watercress and sauce vierge (GF)
- Sriracha spiced chicken, grilled zucchini, cumin pumpkin puree (GF)
- Five-spice duck breast with blood plum sauce (GF)
- Crispy pork belly celeriac remoulade and apple purée (GF)
- Wild mushroom and goats curd tortellini with olives and sundried tomato pesto (v)
- Roma tomato and buffalo mozzarella tart, rocket, olive oil and balsamic (v)

From the patisserie

- Triple chocolate gateau with toffee shards and berry compote
- Blackcurrant cheesecake with coconut panna cotta
- Pistachio terrine with dehydrated chocolate mousse
- Salted caramel tart with candied nuts and vanilla, popcorn, macaroons
- Lemon tart with berry coulis and double cream
- Caramel and Haigh's chocolate mousse with freeze-dried raspberries
- Mango strawberry panna cotta with vanilla biscotti