

honest goodness

feel good, whole food, made fresh

MENU 2018/19



ADELAIDE
CONVENTION
CENTRE

Developed in collaboration with
the South Australian Health and Medical Research Institute (SAHMRI),
University of Adelaide and CSIRO, Health and Biosecurity

honest goodness

In this newly reinvented Adelaide Convention Centre menu, nature is the hero. Developed in collaboration with the South Australian Health and Medical Research Institute (SAHMRI), the University of Adelaide and CSIRO, Health and Biosecurity, it is packed with authentic, wholesome foods sourced from local sustainable environments.

It focuses on Honest Goodness – feel good, whole food, made fresh – achieved using minimal intervention foods and artisan produce, along with an unwavering commitment to 'house-made'. The result is memorable, restaurant-quality dishes that are not only nutritionally-balanced but full of flavour.



Special thanks to Professor Gary Wittert of the South Australian Health and Medical Research Institute (SAHMRI), the Freemasons Centre for Men's Health, School of Medicine, University of Adelaide; and Pennie Taylor, CSIRO, Health and Biosecurity and the University of Adelaide, for their assistance in developing this menu.



cocktail

happy hour

\$36 per person – 60 minutes service

Designed as an all-inclusive package for networking with friends and colleagues

Mezze Platter – cold roasted peppered beef, house-made hummus, house-made baba ganoush, artichokes, pickled vegetables, olives, marinated feta, aged Cheddar, crusty artisan breads and grissini sticks

Vineyard Beverage Package – sparkling, white and red wines, Coopers Pale Ale or Lager, premium light beer, mineral water, house-made iced teas and fruit-infused waters

cocktail packages

*All cocktail party packages include Vineyard Package beverages.
Upgrade to our Estate Package for additional \$5 per person.
Upgrade to our Premium Package for an additional \$10 per person.*

\$52 per person

1 hour service
Choice of three cold items
Choice of three hot items

\$62 per person

1.5 hour service
Choice of three cold items
Choice of four hot items

\$72 per person

2 hour service
Choice of three cold items
Choice of four hot items

\$82 per person

2.5 hour service
Choice of four cold items
Choice of four hot items

\$92 per person

3 hour service
Choice of four cold items
Choice of four hot items
Choice of two substantial items

\$112 per person

4 hour service
Choice of four cold items
Choice of four hot items
Choice of two substantial items
Choice of one live cooking station

\$132 per person

5 hour service
Choice of four cold items
Choice of four hot items
Choice of two substantial items
Choice of two live cooking stations

cocktail selection

Minimum spend \$37.50 per person

Example minimum spend: three hot or cold items and two substantial items

Cold Items \$6.50 Per Item

- Vegetable rice paper rolls with lime dipping sauce **V GF**
- Heritage tomato tart with red onion jam **V**
- Goat cheese, saltbush, Seville orange tartlet **V**
- Smoked trout rilletes, caviar and lemon cream
- Coffin Bay oysters – natural with lemon **GF**
- Prawn skewers marinated in chilli and herbs **GF**
- Spencer Gulf prawn and avocado crisp
- Seared peppered tuna, shallot, ginger and shiso **GF**
- Port Lincoln kingfish ceviche with fennel, pickled shallots **GF**
- Beetroot and vodka salmon, horseradish, red onion and crème fraîche **GF**
- Rare beef, goat curd, sourdough crisp
- Peking duck pancakes with hoisin dipping sauce
- Assorted sushi rolls with soy and wasabi **GF**
- Chicken liver parfait, house chutney brioche crumb
- Poached chicken sandwich, parsley and chive mayonnaise

Hot Items \$6.50 Per Item

- Thai-style chicken skewer with lemongrass and coriander **GF**
- Asparagus and corn tartlet **V**
- Mushroom and brie tartlet **V**
- Moroccan lamb, oregano and lemon kofta with coriander **GF**
- Wild mushroom arancini balls with truffle mayonnaise **V**
- Spinach and onion pakora with tamarind raita **V GF**
- Roasted corn and sweet chilli empanada **V**
- Chickpea and pomegranate samosa **V**
- Peking duck pastry pillows
- Gourmet shepherd's pie
- Lamb, mint and feta sausage roll
- Lean beef and basil meatballs with bush tomato chutney **GF**
- Chorizo and Manchego calzone
- Prawn and pork gyoza with soy dipping sauce
- Goujons of fish with tartare sauce
- Panko-crumbed prawn cutlets with chive aioli
- Salt and pepper squid with lemon, chilli and lime

cocktail selection (continued)

Patisserie Canapés \$6.50 Per Item

Macaron lollipops **V GF**

Lemon basil and blackberry verrine **V GF**

Eton mess shots **V GF**

Mini salted caramel tarts **V**

Assorted cake poppers **V**

Chocolate-dipped strawberries **V GF**

Chocolate mendiants with dried fruits and nuts **V GF**

Substantial Items \$9 Per Item

Mini pulled pork sliders with spicy BBQ sauce

Murraylands lean beef sliders with seeded mustard, smoked burger cheese

Breast of chicken with avocado, chipotle on brioche

Chargrilled lamb cutlets with garlic, tomato compote **GF**

Crispy pork bao with minted slaw

Chicken tikka with minted natural yoghurt **GF**

Gnocchi with wild mushrooms and truffle **V**

Whiting and shoestring fries with sauce gribiche

Cocktail functions held after 7pm require a more substantial menu which can be created by adding a minimum of two or more substantial items or any one or more of the live cooking stations.

a touch of theatre

price per person, per station – minimum 80 people

Let your guests enjoy the sights, sounds and aromas as our highly skilled and entertaining Chefs prepare your canapés.

Please note, live cooking stations and displays are per person, per station, based on a minimum of 80 people. For lower numbers, a surcharge applies.

Live stations are add-on to the cocktail menus and cannot be used in standalone format. Our Executive Chef will be happy to create special stations to suit your requirements.

From the Char Grill \$18

Mini pulled pork sliders with spicy BBQ sauce

Wagyu beef sliders with chipotle and smoked burger cheese

Grilled haloumi with chargrilled eggplant and basil pesto **V**

Big Paella Fiesta \$18

Select any two:

Paella Valenciana – chicken, lima beans, green beans, piquillo peppers, artichoke hearts **GF**

Salmon paella – salmon, scallops, squid, pipis, tomato **GF**

Roast vegetable paella – pumpkin, piquillo peppers, eggplant, field mushrooms, olives and peas **GF**

Asian Inspired \$18

Selection of sushi and sashimi **GF**

Vietnamese rice paper rolls **V GF**

Bang bang chicken salad **GF**

Charcuterie \$18

Handmade pâté and terrines from the Barossa

Live slicing of whole roasted and cured meats

Coriole olives, South Australian cheese **V**

Crusty breads from the Adelaide Central Market

Selection of local Beerenberg chutneys and pickled vegetables

a touch of theatre (continued)

BBQ \$22

Chargrilled lamb cutlets with mint and Dijon **GF**

Smoked beef brisket with vinegar BBQ sauce **GF**

Spicy chicken wings **GF**

Grilled corn with chipotle **V GF**

Coleslaw **GF**

Ocean Inspired \$22

Smoky Bay oysters, shucked live with cucumber and champagne mignonette **GF**

Spencer Gulf prawns skewers with chilli and dill **GF**

King George whiting with lime and dill aioli

Poke Station \$22

Salmon sashimi **GF**

Grilled haloumi **V GF**

Poached chicken **GF**

White and wild rice, avocado, crispy onion, coriander, edamame, sesame dressing

South Australian Cheese \$24

Onkaparinga Creamery Blue

Barossa Artisan Brie

Section 28 II Lupo

Served with grapes, lavosh, water crackers and crusty artisan breads

Sweet Treats \$18

Handmade cake poppers, chocolate bark **V**

Individual crème brûlée with mixed berry compote **V GF**

Hand-rolled chocolate truffles and petit fours **V**

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