

MENU SELECTIONS

Banquet or buffet ... it's your choice. Either way we will present a spectacular meal for your event and enable you to create the perfect banquet menu from a huge range of options. Should you have other suggestions please discuss them with your Event Planning Manager and we'll do all that we can to accommodate your preference.

Menu prices are based on set menus

Should you wish to select two dishes to be served to alternate settings, a charge of \$3.00 per person per course will apply.

Choice menus will attract a surcharge of \$6.00 / person for each choice.

When an item selection is made for alternate menu or a choice menu the price of item higher in cost will be charged.

Minimum spend for dinner food menu will be \$40.00 per person

Menu price:

2 course menu range from: \$40.00 - \$48.00

3 course menu range from: \$54.00 - \$61.00

4 course menu range from: \$66.00 - \$78.00

Brewed coffee and a selection of traditional teas with chocolates are included in the price

Food & Beverage Package Bonus:

Combine any of the above banquet option selections with a beverage package of your choice for a minimum duration of 4 hours and we will:

- **provide a discount on the total food and beverage package**
 - **2 course menu with 4 hour beverage package discount applicable @ \$3.00 per person**
 - **3 course menu with 4 hour beverage package discount applicable @ \$4.00 per person**
 - **4 course menu with 4 hour beverage package discount applicable @ \$5.00 per person**

Choose from this extraordinary range of tempting dishes

Pre Dinner

Chefs selection of cold canapés and hors d'oeuvres \$4.50

APPETISER

Cold

- poached chicken tenderloin in master stock with sesame bean sprout \$14.00
- smoked turkey on romaine lettuce with berry dressing \$14.00
- double smoked leg ham, Barossa small goods and vegetable antipasto \$14.00
- roast salmon mousseline with blood orange chive dressing \$14.00
- escabeche of marinated green prawns on red oak lettuce with native lime caviar \$15.00
- hot smoked king fish on spring onion pikelet with chilled tomato gin cocktail \$15.00
- smoked Tassal salmon with green olives and tomato salsa \$15.00
- fillet of beef or chicken in light tom yum dressing \$15.00
- char grilled prawns and scallops, Kaffir lime saffron sauce, with enoki mushrooms \$16.00
- roasted duck with chilli orange marmalade \$16.00

APPETISER

Vegetarian

- marinated bocconcini on tomato confit
- grilled polenta, spiced tomato concasse and chick pea salad
- marinated soft bean curd in green ginger and lime pickle
- artichoke filled with eggplant pate on vodka verjuice

Soup

- cream of cauliflower soup with toasted coconut \$11.00
- beetroot soup with sour cream \$11.00
- roasted red pepper and carrot with creamed coriander \$11.00
- traditional minestrone soup \$11.00
- sweet potato and pumpkin soup with green ginger \$11.00
- beef and mirepoix of vegetables with black pepper and cheese crepes \$11.00
- tom yum soup with shellfish \$12.50

ENTRÉE

Hot

- soy chicken with Asian greens, saffron rice and ginger glaze \$14.00
- blue swimmer crab ravioli with a light chive cream sauce \$14.00
- lamb tagine with dried fruit cous cous \$15.00
- chicken on bok choy with lemon sauce \$15.00
- beef and mushroom flat 'pot-au-feu' \$15.00
- smoked pork belly with reduced balsamic and olive oil \$15.00
- Malaysian styled curried prawns with coconut rice \$16.00
- seared Port Lincoln tuna with kailan spinach and reduced red balsamic dressing \$16.00
- salt and pepper soft shell crab \$16.00

Vegetarian

- sweet potato, silver beet, artichoke and ricotta tart
- vegetable korma with basmati rice
- asparagus and goats cheese frittata

MAIN COURSE

Poultry

- flame-grilled chicken fillet on sage polenta and Madeira cream \$29.00
- oven baked lemon pepper chicken with white wine sauce \$29.00
- turkey steak, apple roesti and calvados jus \$30.00
- slow-cooked duck leg on bok choy with Thai red curry sauce \$32.00
- roasted duck breast with cumquat and orange marmalade \$32.00

Meat

- beef cheek and roasted vegetable pithivier \$29.00
- roast beef sirloin with chantrelle mushroom jus \$30.00
- lamb medallions with date and apricot cous cous and spiced jus \$30.00
- pork steaks on caponata salad – zucchini, tomato and mushroom \$32.00
- lamb loin cutlets with beans and braised cabbage \$32.00
- crusted veal on mushroom compote and green pepper jus \$32.00
- fillet steak with reduced red wine jus \$32.00
- tenderloin of beef with port jus and pomme dauphinoise \$32.00

MAIN COURSE

Seafood

- marinated salmon roasted with choy sum and shiitake mushroom \$32.00
- grilled king fish with anchovy and caper butter \$32.00
- Tuna steak with tandoori seasoning and cardamom risotto \$32.00
- snapper fillet with green olives and tomato glaze (N/A during November) \$32.00

Vegetarian

- layered pumpkin, roasted eggplant and capsicum polenta tower
- pad Thai with tofu and roasted peanut salad
- mixed vegetables and date pilaf with cucumber yoghurt
- open ravioli with vegetable ratatouille and garlic toast
- spinach, pine nuts and fennel risotto
- moussaka

DESSERT

- layered fresh fruit compote and sherry jelly \$12.00
- sugar cured baby pineapple Charlotte with vanilla bean anglaise \$12.00
- Kangaroo Island honey and passionfruit yoghurt mousse \$12.00
- drunken date and walnut spiced pudding \$12.00
- cream caramel with Bavarian cream and strawberries \$12.00
- Adelaide Hills berry and double cream soufflé \$12.00
- lemon and lime japonaise torte \$13.00
- Haigh's filter chocolate and crème de menthe tart \$13.00
- medley of coffee and cocoa swirled with whole cream \$13.00
- amaretto lasagne layered with blood orange cream \$13.00
- dense chocolate cake soaked in Grand Marnier with wild cherry compote \$13.00
- creme Catalana with marinated Bavarian strawberries \$13.00
- dried Riverland apricot and sultana ice-cream with fresh fruit \$13.00

CHEESE

- Selection of ripened semi matured Australian cheese with lavosh and Muscatel grapes \$12.00
- Gourmet cheese selection (three varieties) with quince paste, liquered figs and breads \$14.00
- Petit fours \$4.00