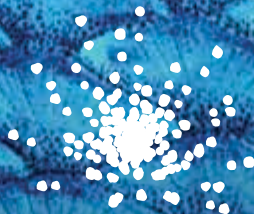


honest goodness

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



lunch

signature selection

\$42 per person

Stand-up lunch, served buffet-style

Option One

Braised chicken thigh in red wine with mushroom and shallots **GF**

Grilled mullet fillets with kalamata olives, cherry tomatoes, steamed baby potatoes, salsa verde **GF**

Provençale vegetables, butter beans, kale and pesto **V GF**

Middle Eastern cauliflower and lentil salad **V GF**

Cos, cucumber and carrot salad with fresh dressing **V GF**

Selection of artisan breads **V**

Chef's selection of sliced fruits, cakes and pastries from our in-house pastry kitchen **OR**

South Australian cheese selection with crackers and lavosh

Mineral water, house-made iced teas and fruit-infused waters

Option Two

Ajwan seasoned Port Lincoln kingfish, roasted beetroot, red onion and baby spinach **GF**

Braised beef with baby onions, sundried tomatoes, wild mushrooms **GF**

Ratatouille of vegetables **V GF**

Roast beetroot and carrot with feta and seeds **V GF**

Mixed leaves, tomato, cucumber and dried oregano with white balsamic dressing **V GF**

Selection of artisan breads **V**

Chef's selection of sliced fruits, cakes and pastries from our in-house pastry kitchen **OR**

South Australian cheese selection with crackers and lavosh

Mineral water, house-made iced teas and fruit-infused waters

Option Three

Thai green chicken curry with jasmine rice, kaffir lime, Thai basil and seasonal vegetables **GF**

Seared ocean trout with peppercorn crust, lemon and herbs **GF**

Stir-fried vegetables with light ginger soy and chilli **V GF**

Chickpea, spinach, eggplant, capsicum with harissa yoghurt dressing **V GF**

Rocket, pear and parmesan salad **V GF**

Selection of artisan breads **V**

Chef's selection of sliced fruits, cakes and pastries from our in-house pastry kitchen **OR**

South Australian cheese selection with crackers and lavosh

Mineral water, house-made iced teas and fruit-infused waters

lunch

V = vegetarian GF = gluten free

signature selection (continued)

Option Four

Greek-style lamb casserole, olives, feta, orzo, butternut pumpkin and fresh herbs **GF**

Ginger and chilli steamed barramundi with tomato, caper berries and edamame **GF**

Thai-style red curry vegetables with coconut rice **GF**

Sweet potato, green bean, almonds and barley salad **V**

Iceberg, young spinach and radish salad with blood orange dressing **V GF**

Selection of artisan breads **V**

Chef's selection of sliced fruits, cakes and pastries from our in-house pastry kitchen

OR South Australian cheese selection with crackers and lavosh

Mineral water, house-made iced teas and fruit-infused waters

Option Five

Butter chicken with rice, light yoghurt and coriander **GF**

Grilled salmon fillets with charred capsicum, 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**

Freekeh, fennel, carrot, almond with kale and baby spinach **V**

Selection of artisan breads **V**

Chef's selection of sliced fruits, cakes and pastries from our in-house pastry kitchen

OR South Australian cheese selection with crackers and lavosh

Mineral water, house-made iced teas and fruit-infused waters

lunch

4

V = vegetarian GF = gluten free

grazing station

\$45 per person

Stand-up lunch, served buffet-style

Antipasto selection – semi-dried tomatoes, chargrilled eggplant, zucchini, feta, olives, capsicum, dolmades **GF**

Charcuterie display – pâté and rillettes, cold roast beef, pork fillets, poached chicken and warm sourdough

Chargrilled lamb cutlets with truss tomatoes and rosemary **GF**

Smoked trout and dill mousse with lavosh

Spiced sweet potato, puy lentil, rocket, herbs and honey -roasted walnuts **V GF**

Chef's selection of sliced fruits, cakes and pastries from our in-house pastry kitchen

OR South Australian cheese selection with crackers and lavosh

Mineral water, house-made iced teas and fruit-infused waters

lunch

5

V = vegetarian GF = gluten free

chef's selection

pricing per person

Stand-up lunch, served buffet-style

Dishes selected and served at the discretion of the Chef, using fresh, seasonal ingredients.

All sandwiches and rolls are prepared daily by our dedicated team of in-house Chefs.

Option One \$35

Two hot fork dishes served with rice or seasonal vegetables

Selection of artisan breads **V**

Seasonal salad **V**

Sliced seasonal fresh and whole fruits **V GF**

Mineral water, house-made iced teas and fruit-infused waters

Option Two \$37

Selection of artisan breads, wraps and rolls, with a variety of gourmet fillings

Two hot fork dishes served with Basmati rice or seasonal vegetable

Seasonal salad **V**

Sliced seasonal fresh and whole fruits **V GF**

Mineral water, house-made iced teas and fruit-infused waters

Option Three – Networking (roving style) \$39

Selection of artisan breads, wraps and wholemeal rolls, with a variety of gourmet fillings

Baked salmon and leek quiche

Handmade gourmet beef and Barossa Shiraz pies

Tandoori chicken skewers with light raita **GF**

Butternut pumpkin, cranberry, herbs and quinoa salad **V**

Sliced seasonal fresh and whole fruits **V GF**

Mineral water, house-made iced teas and fruit-infused waters

chef's selection (continued)

Option Four – Grazing (deli style) \$40

Selection of artisan breads, wraps and wholemeal rolls, with a variety of gourmet fillings

Charcuterie display – pâté and rillettes, cold roast beef, pork fillets and poached chicken

Antipasto selection – semi-dried tomatoes, chargrilled eggplant, zucchini, feta, olives and capsicum **V GF**

Spinach, pea, mint and broad bean salad **V GF**

Selection of artisan breads **V**

Sliced season fresh and whole fruits **V GF**

Mineral water, house-made iced teas and fruit-infused waters

Option Five – Asian-inspired \$42

Selection of sushi and sashimi **GF**

Prawn and salmon hand rolls **GF**

Vietnamese rice paper rolls **V GF**

Hainanese chicken rice with bok choy and spring onion

Steamed Asian greens **V GF**

Tofu, green bean and edamame stir-fry **V**

Soba noodle, broccoli, cauliflower and cress with sweet sesame dressing **V GF**

Sliced tropical fruit **V GF**

Mineral water, house-made iced teas and fruit-infused waters

lunch on-the-go

\$32 per person

Convenient, boxed picnic lunch, ideal for working lunches or delegates on the move

Option One

Poached chicken and avocado wrap, red onion, lettuce, tomato

Greek salad **V GF**

Macadamia, chia and raspberry muesli bar **V GF**

Seasonal fresh fruit **V GF**

Bottled water

Option Two

Roast beef and horseradish with red onion and rocket on a soft brown roll

Potato, green bean, cherry tomato salad **V GF**

Carrot and ginger cake **V**

Seasonal fresh fruit **V GF**

Bottled water

Option Three

Cold roast beef and chicken farmhouse pâté

Pickled vegetables **V**

Aged Cheddar **V**

Olives and pickled vegetables **V GF**

Crusty artisan bread **V**

Seasonal fresh fruit **V GF**

Bottled water

“Our team enthusiastically embraced the challenge of creating this menu as public nutrition is important to all of us. We listened to our clients, handpicked the best of regional produce, and engaged with local artisan producers to develop a menu that is not only distinctly South Australian, but full of flavour. It is occasion food, done right... made with passion and served with pride.”

– Gavin Robertson, Executive Chef, Adelaide Convention Centre