

A close-up photograph of succulent leaves, likely from a Coorong ice plant. The leaves are small, rounded, and have a textured surface. They are primarily green, with some showing a reddish-purple hue, particularly at the edges. The leaves are arranged in a dense, overlapping pattern. A white rectangular border is superimposed on the image, framing the central portion of the succulent. The word "cocktail" is written in white, bold, lowercase letters within this border.

cocktail

Pictured: Coorong ice plant

happy hour

60 minute service

Includes either Mezze Platter or Fried Mezze Platter (please choose), Plant Based Platter & Vineyard Package.

Mezze Platter — cold roasted peppered beef, red pepper hummus, house-made baba ghanoush, artichokes, pickled vegetables, olives, marinated feta, South Australian brie, crusty artisan & crisp breads **NF**

Fried Mezze Platter - salt & pepper squid, tempura prawns, wild mushroom arancini, Taka Tala chicken, vegetable spring rolls, sweet potato fries, dipping sauces **NF**

Plant Based Mezze Platter — seed pâté, roasted Mediterranean vegetables, crudités, red pepper hummus, house-made baba ghanoush, artichokes, pickled vegetables, olives, crusty artisan breads & crisp breads **NF, PB**

Vineyard Package — sparkling, white & red wines, Coopers Pale Ale or Dry, Premium Light beer, mineral water & water infused with native herbs & fruits

cocktail

DF – dairy free **GF** – gluten free **NF** – nut free **PB** – plant based **V** – vegetarian

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cocktail packages

*All cocktail party packages include our Vineyard package
Upgrade to our Estate package for an additional charge
Upgrade to our Premium package for an additional package*

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

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

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

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

cocktail selection

Minimum spend applies

Minimum spend must include items from any of the cold, hot, plant based, dessert and substantial sections before 'Showcase Cooking' and 'Grazing Tables' can be added.

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.

Cold Selection

Vietnamese tofu rice paper rolls, nước chấm chay dipping sauce **GF, NF, PB**

Beetroot & goat curd tartlet, saltbush dust **NF, V**

Whipped feta, native thyme, dehydrated heirloom tomato tart **NF, V**

Oysters from the Eyre Peninsula: natural & raspberry balsamic mignonette **DF, GF, NF**

Poached Spencer Gulf prawn skewers, citrus mayonnaise, fried capers, lemon myrtle **DF, GF, NF**

Native dukkah-seared yellowfin tuna, radish, dill mousse **GF, NF**

KIS vodka & Geraldton wax-cured Port Lincoln kingfish, yuzu mayonnaise, pickled shallot **DF, GF, NF**

Seven Seasons Bush Apple gin-cured salmon, finger lime mascarpone **GF, NF**

Rare roast beef rolled in mustard & herbs, rosemary aioli, sourdough baguette **DF, NF**

Chicken liver parfait, brioche, quince jelly **NF**

Anise myrtle duck pancakes, rosella hoisin sauce **DF, NF**

Smoked chicken tartlet, native golden yam purée, verde **NF**

Chicken finger sandwiches, Sriracha mayonnaise **DF, NF**

Plant Based Cold Selection

Vietnamese tofu rice paper rolls, nước chấm chay dipping sauce **GF, NF, PB**

Seed pâté, roasted grape, pickled golden beetroot, celery cress **GF, NF, PB**

Burnt cucumber, wakame, vegan ponzu mayonnaise, puffed rice **GF, NF, PB**

Hot Selection

Porcini & black truffle arancini, native basil emulsion **GF, NF, V**

Beetroot arancini, saffron vegan aioli **GF, NF, PB**

Wild mushroom, artichoke, caramelised onion & feta tart **NF, V**

Fried Coorong mullet fingers, saltbush, caperberry & yuzu aioli **NF**

Tempura prawn cutlets, ponzu, pickled ginger dipping sauce **NF**

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cocktail selection (continued)

Hot smoked salmon & Onkaparinga brie quiche, micro chervil **NF, V**

House-made braised beef & Barossa Valley Shiraz pie **NF**

Lamb & roasted fennel sausage rolls, chilli chutney **NF**

Chicken & lemongrass kofta, coriander green sauce **NF**

Chorizo & manchego quesadillas, tomato, corn salsa **NF**

Fried chicken & sweetcorn dumplings, Chinese black vinegar, fermented chilli dressing **DF, NF**

Beerenberg Taka Tala fried chicken, ranch dressing, micro herbs **NF**

Plant Based Hot Selection

Beetroot arancini, saffron vegan aioli **GF, NF, PB**

Spicy fried corn ribs, vegan ranch dressing **GF, NF, PB**

Spinach, onion & zucchini pakora, green coriander sauce **GF, NF, PB**

Dessert Selection

Strawberry gum & wattleseed cheesecake bites **NF, V**

Vanilla cupcake, finger lime frosting **NF, V**

Caramel & popcorn profiteroles **NF, V**

Green tea & sour cherry tart **NF, V**

Petit fours **NF, V**

Dark chocolate dipped strawberries **GF, NF, PB**

Substantial Selection

Shredded duck, glass noodle salad, tom yum dressing, crispy shallots **DF, GF, NF**

Mini cheeseburgers: beef patty, brioche bun, pickles, mustard, tomato chutney, American cheese **NF**

Mini Southern fried chicken burgers, charcoal bun, spicy bacon, quandong jam **NF**

Mini halloumi & red capsicum burger, chipotle mayonnaise **NF, V**

Char siu (pork) bao, pickled Vietnamese vegetables **NF**

Fried fingers of Coorong mullet, shoestring fries, caperberry & saltbush mayonnaise **GF, NF**

Gluten free gnocchi, wild mushrooms, peas, basil rocket emulsion **GF, NF, PB**

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grazing tables & showcase cooking stations

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

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

All showcase cooking stations and grazing tables are add-ons to the cocktail menu with a minimum spend.

If not part of a 'cocktail' minimum spend: a charge per person, per station applies.

grazing tables

Charcuterie Table

Handmade pâté from the Barossa Valley, house-roasted & cured meats, olives, hummus, baba ghanoush, pickled & grilled vegetables, South Australian cheese, dried fruits, berries, chutneys, crusty breads **NF**

Plant Based Table

Textures of mushrooms, olives, hummus, baba ganoush, pickled & grilled vegetables, seasonal vegetable crudités, seed pâté, marinated tofu, dried fruits, berries, chutneys, crusty breads **NF, PB**

Cheese Table

South Australian cheeses including a selection of plant based seed pâté & dips, house-made wattleseed lavosh, crisp breads, wine jelly, fresh grapes, fresh fruit, Kangaroo Island honey **NF, V (GF crackers on request)**

Sweet Table

Selection of house-made truffles, chocolate bark, rocky road, salted caramel popcorn, chocolate dipped cheesecake bites, mousse shots, assorted tarts, mini cakes, marshmallows **NF**

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interactive showcase cooking stations

Paella Fiesta Grande

Chicken, pork belly, capsicum, red onion, pea, saffron, tomato, smoked paprika **DF, GF, NF**

Add seafood: Spencer gulf prawns, mussels, squid, for additional charge per person

Mushroom, capsicum, red onion, artichoke, green beans, tomato, saffron, smoked paprika **GF, NF, PB**

From the Char Grill

Mini gourmet sausages: Kangaroo, BBQ beef, chicken & native thyme,
caramelised onions, mini brioche rolls **NF**

Live-carved crispy pork belly, chipotle apple slaw **DF, GF, NF**

Lamb cutlets, native mint & basil verde **DF, GF, NF**

Chilli & lime Spencer Gulf prawns **DF, GF, NF**

South Australian Seafood

Freshly shucked oysters from the Eyre Peninsula: natural & raspberry balsamic mignonette **DF, GF, NF**

Poached Spencer Gulf prawns, lemon myrtle mayonnaise **DF, GF, NF**

Tuna, salmon & kingfish sashimi **DF, GF, NF**

Accompaniments: wasabi mayonnaise, Ponzu dressing, wakame,
pickled ginger, Geraldton wax & chilli dressing

Burger Station

Select three choices from the below:

Cheeseburger: beef patty, brioche bun, pickles, mustard, tomato chutney, American cheese **NF**

Southern fried chicken burger, charcoal bun, spicy bacon, quandong jam **NF**

Mini tofu & red capsicum burger, chipotle mayonnaise **GF, NF, PB**

Pulled salmon, roasted red onion & caper aioli, charcoal bun **NF**

Char siu (pork) bao, pickled Vietnamese vegetables **DF, NF**

Kangaroo sausage, bush tomato chutney, torpedo brioche **NF**

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interactive showcase cooking stations (continued)

Curry Station

Butter chicken, roasted eggplant, coriander, papadums **GF, NF**

Sri Lankan beef curry, coconut, sweet potato, chilli **DF, GF, NF**

Aloo gobi, potato & cauliflower with hints of spice, roasted cumin, fresh coriander leaves **GF, NF, PB**

Accompaniments: roti, chutneys, papadums, riata

Dessert Station

Mini Magnums **GF, NF, V**

Chocolate mousse **GF, NF, V**

Miso caramel blondie **NF, V**

Brioche buns filled with orange cream **NF, V**

Banoffee tarts **NF, V**

Hot fried churros, chocolate sauce **NF, V**

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For more information
+61 8 8210 6677
sales@avmc.com.au
www.adelaidecc.com.au



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