

A close-up photograph of fresh green leaves, likely Warrigal greens, with several small water droplets on their surfaces. The leaves are vibrant green and have a slightly serrated edge. The background is a soft-focus field of similar green leaves.

**lunch & dinner**

Pictured: Warrigal greens

## plated lunch & dinner

### Included

Warm sourdough with butter medallions **V**

Self-serve espresso coffee

Selection of T Bar teas

### Cold Entrée

Taste of South Australia—Smoky Bay oyster, pickled shallot, blue swimmer crab & Spencer Gulf prawn tian,

Threefold Distilling spring harvest blood orange gin-cured Port Lincoln kingfish,  
dried lemon powder, native herb oil **DF, GF, NF**

KIS Coastal Vodka-cured salmon, split dill & buttermilk dressing, avocado mousse,  
cucumber ceviche, caviar, bronze fennel **GF, NF**

Poached Spencer Gulf prawns, fennel, kohlrabi, torched cucumber, pickled Karkalla,  
mustard & crème fraîche dressing **GF, NF**

Pepperberry seared kangaroo, beetroot & anise myrtle purée, pickled golden beets,  
blackberry, red sorrel **GF, NF**

Sous vide chicken breast, celery curls, roasted grapes, apple pearls, poached apple,  
tarragon emulsion, red elk **DF, GF, NF**

Seared breast of duck, smoked red carrot purée, roasted endive, mandarin gel, pancetta crumb **DF, GF, NF**

Agave roasted heirloom carrot, coconut curd, carrot top pesto, shaved micro vegetable & dill salad **GF, NF, PB**

Native basil & pumpkin seed pâté, zucchini ribbons, charred asparagus, peas, wild herb salad **GF, NF, PB**

White bean & lemon myrtle curd, quandong glazed pumpkin, hemp seed dukkah **GF, NF, PB**

### Hot Entrée

Native herb coated saltwater barramundi, sweet potato, blistered tomato, dirty(y) Inc. lentils, golden raisins,  
pickled shallot salad **DF, GF, NF**

Warm confit of Tasmanian salmon, burnt potato & caviar salad, lemon mascarpone,  
parsnip crisp, green oil **GF, NF**

Braised beef short rib, roasted shallot purée, pickled kohlrabi, spring onion & edamame salad, soy jus **DF, GF, NF**

Adelaide Hills pear cider-braised pork belly, white pear purée, celeriac rémoulade, roasted broccolini,  
fermented honey reduction **GF, NF**

Sous vide chicken thigh with muntries, golden yam purée, burnt sprouts, black garlic beans, fried sage,  
lemon myrtle glaze **DF, GF, NF**

Slow roasted lamb scotch fillet, barley, kale, aged Sherry vinegar, Alexandria Cheese Company Fleurieu feta,  
petit pois, mint, lemon zest, toasted seeds **NF**

lunch & dinner

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

honest goodness 2023/2024

## plated lunch & dinner (continued)

### Hot Entrée (continued)

Beetroot falafel, pumpkin purée, zesty coconut labneh, rocket & muntzie salad **GF, NF, PB**

Soy glazed eggplant, whipped silken tofu, spring onion, sesame seeds, bok choy kimchi **GF, NF, PB**

Buffalo cauliflower wings, roasted heirloom carrots & asparagus, rocket & petit herb salad, **GF, NF, PB**

### Mains

Lemon myrtle chicken supreme, dried roma tomato, charred broccolini, Warrigal greens colcannon, wild mushroom sauce **GF, NF**

Chargrilled Barossa Valley chicken breast, native thyme kipfler potatoes, garlic green beans, heirloom carrot purée, shallot marmalade, crispy prosciutto shard, madeira glaze **DF, GF, NF**

McLaren Vale Shiraz braised beef cheek, pomme purée, sautéed mushrooms, wilted spinach, confit onion, speck pangrattato **GF, NF**

Beef tenderloin, saltbush pressed potato, broccolini, heirloom tomato, foraged mushroom ragout, pepperberry puff pastry shard, Shiraz jus **NF**

Chargrilled beef fillet & braised brisket, fondant potato, cauliflower purée, green beans, roasted heirloom tomatoes, Port jus **GF, NF**

Murraylands roasted lamb rack & braised scotch fillet, mascarpone potato gratin, native mint peas, glazed baby beets, baby carrots, Pinot jus **GF, NF**

Roasted rack of southern lamb, minted carrots, sweet potato purée, Warrigal greens, charred leeks, bush thyme & merlot glaze **DF, GF, NF**

Black pepper & fennel crusted pork belly, celeriac & potato purée, red wine vinegar & maple glazed carrot, confit baby fennel **GF, NF**

Baked saltwater barramundi, miso glazed carrots, sticky rice, ginger steamed greens, edamame, ponzu broth **DF, GF, NF**

Crispy skinned Tasmanian salmon, sweet corn polenta, green beans, shaved fennel & Karkalla, green olive verde **GF, NF**

Blackened mullet, chorizo & white bean cassoulet, charred corn, sea parsley & red capsicum salsa **DF, GF, NF**

### Plant Based Mains

Spiced tofu katsu, fermented vegetables, 100% buckwheat soba noodles, broccolini, chilli glaze **GF, NF, PB**

Ratatouille tart, dirt(y) Inc. lentil & petit salad, native basil pumpkin seed pesto **GF, NF, PB**

Spice roasted cauliflower, fried chickpea falafel, red pepper, sunflower seeds **GF, NF, PB**

Pumpkin, sundried tomato & chickpea wellington, grilled zucchini, smoked capsicum compote **GF, NF, PB**

lunch & dinner

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

honest goodness 2023/2024

## plated lunch & dinner (continued)

### Desserts

- Chocolate tart, Kangaroo Island honey pearls, caramelised puffed rice, 23rd Street Distillery whisky compressed pear, double cream **NF, V**
- Lemon blueberry cake, blueberry crèmeux, blueberry gel, mascarpone, brown butter sourdough ice cream, lemon myrtle syrup **NF, V**
- Deconstructed lemon tart: burnt meringue, lemon curd, vanilla crumb, raspberry gel, white peach & quandong sorbet, meringue shards **GF, NF, V**
- Warm apple & Anzac biscuit cake, cinnamon crumb, vanilla ice cream, salted caramel **NF, V**
- Bailey's Irish Cream verrine, rum baba, pastry cream, coffee sauce, brown sugar crumb **NF, V**
- Textures of strawberry with brown butter cake, rosella jam, Seven Seasons Green Ant gin & yoghurt mousse **NF**
- Chocolate sablé breton pear dome, pear compote, raspberry jelly, choc crispy crunch **NF, V**
- Chocolate fudge cake, vanilla biscuit, sea salt caramel, chocolate sauce, whipped milk chocolate ganache, bush honey & wattleseed ice cream **NF, V**
- Malibu & citrus mousse, vanilla sable, yuzu curd, passionfruit jelly, finger lime & fig jam **NF, V**
- Warm sticky ginger & caramel pudding, Alexandrina Cheese Company Pure Jersey Cream, dehydrated orange **NF, V**
- Coconut milk panna cotta, mojito gel, compressed strawberries **GF, NF, PB**
- Native berry chocolate cake, whipped coconut ganache, sugar shard **GF, NF, PB**
- Poppy & wattleseed gâteaux with roasted streusel **GF, NF, PB**
- Platter of house-made desserts created by our dedicated pastry team, reflecting seasonal trends (Table Platter: 20 pieces) **NF, V**
- Platter of Chef Gavin's favourite South Australian cheeses from the Adelaide Central Markets, house-made wattleseed lavosh, Adelaide Hills fruit paste & fresh grapes **NF, V (GF crackers on request)**

### Mini Dessert & Cheese Platters

*Additional charges apply.*

One platter of each of the following per table:

- House-made desserts created by our talented pastry chefs & reflecting seasonal trends (10 pieces) **NF**
- Chef Gavin's favourite South Australian cheeses from the Adelaide Central Markets, house-made lavosh, Adelaide Hills fruit paste & fresh grapes **NF, V (GF crackers on request)**

lunch & dinner

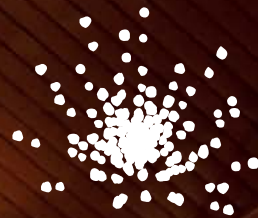
**DF** – dairy free   **GF** – gluten free   **NF** – nut free   **PB** – plant based   **V** – vegetarian

honest goodness 2023/2024





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



ADELAIDE  
CONVENTION  
CENTRE