



cocktail

# happy hour

60 minute service

*Includes either Mezze Platter or Fried Mezze Platter (please choose), Plant Based Platter & Classic Beverage package.*

**Mezze Platter** — pork & fennel salami, Coriolo olives, pickled seasonal vegetables, marinated fetta, South Australian brie, house-made white bean dip, grilled artichoke, olive oil ciabatta crisp, lavosh **NF**

**Fried Mezze Platter** — salt & pepper squid, tempura prawns, porcini & truffle arancini, karaage chicken, vegetable samosa, dipping sauces **NF**

**Plant Based Mezze Platter** — seasonal crudités, house-made white bean dip, smoky baba ganoush, Coriolo olives, pickled seasonal vegetables, grilled artichoke, olive oil ciabatta crisp, lavosh **HF, NF, PB**

**Classic Beverage Package** — sparkling, white & red wines, Coopers Pale Ale or Dry, Coopers Premium Light & mineral water (see page 43).

# cocktail packages

*All cocktail party packages include our Classic package  
Upgrade to our Premium or Reserve package for an additional charge*

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, HF, NF, PB**

House-dried tomato, whipped fetta, baby basil & vincotto tart **HF, NF, V**

Saltbush goat curd & balsamic onion jam tartlet **HF, NF, V**

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

Poached Spencer Gulf prawns, lemongrass & chilli dressing **DF, GF, HF, NF**

Seven Seasons Green Ant Gin-cured Hiramasa kingfish, yuzu mayo, pickled shallots **DF, GF, NF**

Southern blue fin tuna, fried chilli oil, soy emulsion **DF, GF, NF**

Threefold Australian Vodka-cured salmon, whipped cream cheese, caviar, dill blinis **NF**

Marino Wagyu Bresaola, Australian Native Food Co. wild rosella jam, sourdough croûte **DF, HF, NF**

Smoked chicken tart, corn purée, snipped chives **HF, NF**

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

Whipped beetroot, fried chickpeas, chard **GF, HF, NF, PB**

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

### Hot Selection

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

Lamb & fetta sausage rolls, quandong & chilli chutney **HF, NF**

Leek & Gruyere cheese quiche, micro chervil **HF, NF, V**

Fried crumbed flathead fingers, lemon dill & caper aioli **GF, HF, NF**

Cajun crumbed prawns, yuzu mayonnaise **HF, NF**

Beerenberg Taka Tala fried chicken, ranch dressing **HF, NF**

Crumbed macaroni & cheese bites, shaved pecorino **HF, NF, V**

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

## cocktail selection (continued)

Porcini & truffle arancini **GF, HF, NF, V**

Vegetable spring rolls, lemongrass chilli sauce **HF, NF, PB**

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

Katsu tofu, sweet chilli caramel **GF, HF, NF, PB**

### Dessert Selection

Tiramisu brownie **NF, V**

Cherry ripe tart **HF, NF, V**

Pina colada tart **NF, V**

Montélimar nougat **HF, NF, V**

Chocolate truffles **NF, V**

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

### Substantial Selection

Spencer Gulf prawn brioche rolls, shredded iceberg, spicy Marie Rose sauce **NF**

Soy-poached chicken, glass noodle, spring onion, soft Asian herbs **DF, GF, NF**

Cheeseburger: beef patty, American cheese, pickles, burger sauce, potato bun **HF, NF**

Southern fried chicken burger, American cheese, Frank's RedHot sauce, charcoal bun **HF, NF**

Char siu pork burnt ends, chilli cucumber **DF, GF, NF**

Fried fingers of flathead, shoestring fries, lemon dill & caper aioli **GF, HF, NF**

Harissa tofu & red capsicum burger, slaw, potato bun **HF, NF, PB**

Gnocchi, arrabbiata sauce, parmesan, fresh basil **HF, NF**

Hot doughnuts with cinnamon sugar **HF, NF, V**

## grazing tables & showcase cooking stations

*Elevate your event & add visual impact with one of our grazing tables or a showcase cooking station.*

*Our grazing tables and showcase cooking stations present a stunning array of South Australian produce and encourage guests to mingle and network.*

*Please note, grazing table displays and showcase stations 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. minimum spend applies.*

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

## grazing tables

### **Charcuterie Table**

Handmade pâté from the Barossa Valley, house-roasted & cured meats, olives, hummus, baba ganoush, 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 **HF, NF, PB**

### **South Australian Cheese Table**

A selection of South Australian cheeses, house-made wattleseed lavosh, crisp breads, wine jelly, fresh fruit, Kangaroo Island honey **NF, V (GF crackers on request)**

### **Sweet Table**

Selection of house-made truffles, mini cherry ripe, native berry bark, Montélimar nougat, caramel mousse, tiramisu brownie **NF, V**



## showcase cooking stations

*Showcase stations include all items listed*

### **Paella Fiesta Grande**

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

*Add seafood to station above: Spencer gulf prawns, mussels, squid, extra for an additional charge.*

Mushroom, capsicum, red onion, fennel, pea, tomato, saffron, smoked paprika **GF, NF, PB**

### **From the Char Grill**

Gourmet sausages: BBQ Murraylands beef, Adelaide Hills pork, caramelised onions, mini brioche rolls **NF**

Lemongrass crispy skin chicken thigh **DF, GF, HF, NF**

Lamb loin chops, native mint & basil verde **DF, GF, HF, NF**

Red cabbage coleslaw **DF, GF, HF, NF, V**

Sauces & condiments

*Please note, a Char Grill Station is not available for events held in the Gilbert Suite*

### **South Australian Seafood**

Freshly shucked oysters from the Eyre Peninsula **DF, GF, NF**

Poached Spencer Gulf prawns **DF, GF, NF**

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

Accompaniments: wasabi mayonnaise, Ponzu dressing, wakame, pickled ginger,  
23rd Street Distillery whisky & fermented chilli dressing, natural & raspberry balsamic mignonette

### **Burger Station**

Cheeseburger: beef patty, American cheese, pickles, burger sauce, potato bun **HF, NF**

Southern fried chicken burger, American cheese, Frank's RedHot sauce, charcoal bun **HF, NF**

Harissa tofu & red capsicum burger, slaw, potato bun **HF, NF, PB**

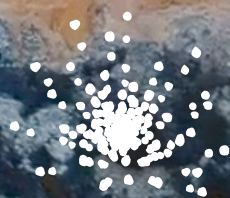


For more information

+61 8 8210 6677

[sales@avmc.com.au](mailto:sales@avmc.com.au)

[adelaidecc.com.au](http://adelaidecc.com.au)



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