



L-R: Executive Chef Gavin Robertson & Senior Sous Chef, Joshua McDonald

# menu philosophy

## honest goodness

feel good, whole food, made fresh

At Adelaide Convention Centre, food and beverage is a celebrated and joyful pillar of our event experience – a culinary journey of its own.

Our Honest Goodness menu philosophy, developed by Executive Chef Gavin Robertson in collaboration with leading nutritional experts from the South Australian Health and Medical Research Institute (SAHMRI), the University of Adelaide and CSIRO, has transformed the event culinary experience by bringing public nutrition to the forefront. It's focus on mindful eating – including use of minimal intervention ingredients, conscious reduction of processed elements and emphasis on house-made – ensures delegates leave feeling refreshed and energised after their dining experience.

Honest Goodness is a celebration of our land, providing guests a 'taste of South Australia'. We're spoilt for choice when it comes to amazing produce in South Australia, and proud to share that an impressive 97% of produce featured in this menu has been sourced locally. This includes representation from all of South Australia's celebrated food and beverage regions, from the Adelaide Hills to the Murraylands, Barossa Valley, Kangaroo Island and Australia's seafood capital, the Eyre Peninsula, which is pictured throughout this menu.

In designing Honest Goodness, our team has brought local artisan and First Nation producers into the creative culinary process to elevate the way our food is both prepared and presented – all for your enjoyment. The following pages reveal dishes that are brimming with nutrient-dense, whole foods sourced from local, sustainable environments. Our dedicated, in-house chefs use these ingredients to make creative, restaurant-quality dishes that are nutritionally balanced, vibrant in colour and bursting with flavour.

Honest Goodness also reflects our ongoing commitment to sustainability – ensuring that, as much as possible, ingredients have been responsibly farmed, sustainably produced and ethically sourced. We are incredibly passionate about sustainability, and in particular, minimising food waste. While careful ordering plays an important role, we've been able to eliminate organic waste to landfill through use of Adelaide's first WasteMaster - an innovative onsite organics recycling system - coupled with our comprehensive food redistribution program, which sees any unused food items donated to support those facing food insecurities in our community (visit page 51 for more information).

Honest Goodness, it's about celebrating food that not only tastes good, but is good in every sense.