

Shared Platters

Ciabatta bread rolls and butter medallions included

Entrée – Choose any 2

Mezze – Grilled & marinated zucchini, capsicum, eggplant, asparagus, balsamic mushrooms, fennel & chilli spiced olives served with herbed crostini & fresh basil pesto

Ploughman – Shaved leg ham, Casalingo salami, Hahndorf chorizo, smoked beef, aged cheddar, German mustards & dill pickle pieces served with warm ciabatta

Marinara – Cold smoked Atlantic salmon, Coffin Bay Oysters, whole cooked prawns, wakame salad, pickled squid & octopus served with Thousand Island dressing, caper berries & fresh lemon wedges

From the Grill – Chargrilled chorizo, chicken wings, zucchini, capsicum, eggplant & pita bread served with Danish feta Haus hummus dip

Oriental – Assorted sushi & cold rolls, wakame salad, tempura vegetables & fried dumplings served with kewpie mayo, wasabi & soy dipping sauce

Showcase SA – Barossa duck & walnut pate, Harris Smokehouse smoked salmon, Coffin Bay fresh oysters, SA Gulf king prawns, Hahndorf Gourmet spicy chorizo sausage, Udder Delights triple cream brie cheese with Beerenberg Farm pastes & Jelly all served with warm ciabatta bread

Main – Choose any 3

Whole Baked Barramundi stuffed with lemon, onion, garlic and thyme

Roasted Suckling Pig served with spiced apple sauce on apple cabbage slaw

Rosemary & Garlic Roasted Lamb Leg on top a bed of pea & potato crush drizzled with a minted jus

Grilled zucchini & Capsicum Penne Pasta tossed with fresh tomato basil pesto & shaved parmesan

American BBQ Style Pork Ribs served with garlic & chive potato puree

Peri Peri Whole Chicken with garlic buttered & grilled corn on the cob, paprika aioli & candied lemon

Pepper Crusted Striploin drizzled with mushroom jus & fried rosemary

Crispy Skin 5 Spice Pork Belly served with sticky red glaze, fried noodles & fresh coriander

Authentic Butter Chicken Curry accompanied with saffron pilaf rice & fried shallots



Shared Platters continued...

Dessert – Choose any 2

Fresh Fruit Pavlova topped with vanilla cream & strawberries

Chocolate Ganache Tart garnished with candied oranges & double cream

Adelaide Hills Cheese accompanied with Beerenberg condiments, assorted crackers, fresh & preserved fruits

Lemon Curd Tart finished with torched Italian meringue & zested sugar

Cinnamon Sugared Churros with a green cardamom chocolate sauce

Mascarpone Mousse Tart topped with a mixed berry compote & pistachio crumb

Adelaide Hills Fruit served with a passionfruit sauce & fresh cream

Warm Baked Apple & Rhubarb Crumble dusted with cinnamon sugar served with vanilla bean ice cream

Sticky Date Pudding served with salted caramel sauce & green apple sorbet

Sides – Choose any 2 to be served with mains

Rosemary & garlic roasted chat potatoes

Steamed seasonal vegetables

Classic garden salad with balsamic vinaigrette

Roquette, parmesan and pine nuts

Heirloom carrots with honey, dill and seeded mustard

Green apple and cabbage slaw with herbed aioli

Quinoa, cous cous, red current, orange segment and pistachio salad

Price includes 1 chef and 1 wait staff



Minimum 30 people