

COCKTAIL MENU

COLD CANAPÉS

- Heirloom beetroot tartlet, gorgonzola dolce, walnuts & baby mint (v)
- Caramelised shallot tarte tartin, whipped ricotta, preserved lemon, chives (v)
- White soy marinated tuna, wasabi mayonnaise, wakame salad (df/gf)
- Duck rilette, toasted brioche, candied orange
- Ham hock and pea terrine, smoked buttermilk, wood sorrel (gf)
- Roast beef, tarragon emulsion, fried capers, anchovy powder, sourdough crouton (df)

HOT CANAPÉS

- Pumpkin, sage & pine nut arancini, caramelised garlic aioli (v)
- Spencer gulf prawn & lemongrass dumplings, nuoc chum, fresh lime, coriander (gf/df)
- Zucchini, chickpea & mint fritter, papaya, fermented green chilli, fried onions (vg)
- Master stock pork belly, tamarind caramel, toasted peanuts, roast chilli nam jim (gf/df)
- Middle Eastern spiced lamb cigar, baba ganoush, fried parsley, sumac (df)
- Malaysian chicken skewer, cashew satay, toasted coconut (df/gf)



COCKTAIL MENU

SUBSTANTIAL (Mini meal)

Ground beef or mushroom slider (v), cheddar cheese, dill pickles, burger sauce
Seasonal, local crumbed fish, fries, tartare sauce, white balsamic and pea powder (d/f)
Spiced pumpkin tart, burnt honey, yoghurt (v)
5 spiced pork belly Bao bun, hoisin, pickled carrot, chilli jam (d/f)
Fragrant South East Asian Beef Curry, jasmine rice, lime pickle (g/f d/f)

DESSERTS

Assorted macaron (g/f v)
Portuguese custard tart (v)
'Sanctuary honey' & malt layer cake (v)
Lychee & rose opera gateaux (v)
Dark chocolate & mandarin tart (v)

CANAPÉ PACKAGES

1 hour	4 canapés	\$24 per person
2 hours	6 canapés	\$36 per person
3 hours	8 canapés	\$48 per person
Canapé		\$6 per item
Substantial		\$9.5 per item

HAIGH'S CHOCOLATE SLAB

3kg of South Australian couverture chocolate
We provide a hammer and chisel for your guests to chip off their own piece of decadence.

\$350 per slab



LUNCH AND DINNER MENU

ENTREE

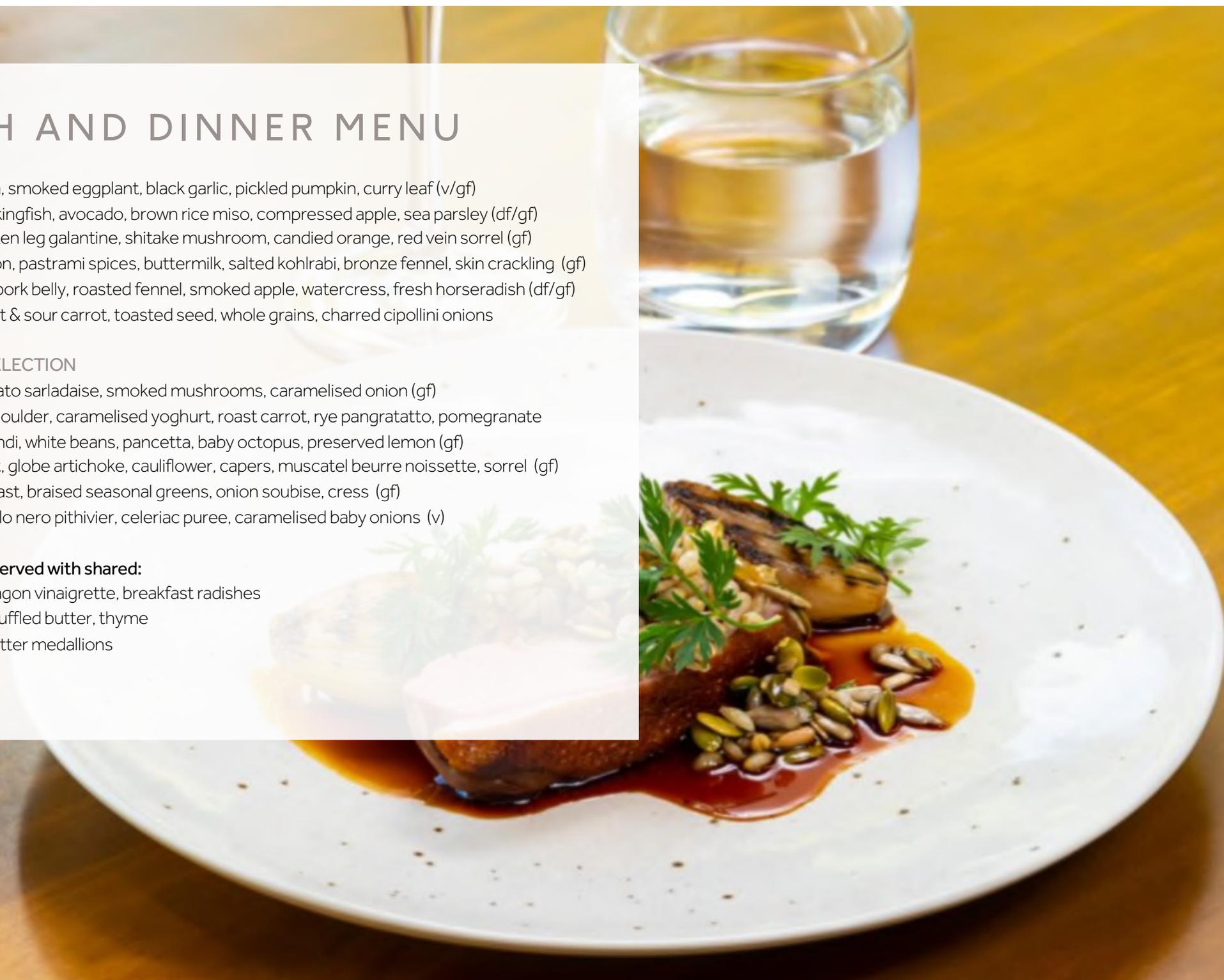
Buffalo mozzarella, smoked eggplant, black garlic, pickled pumpkin, curry leaf (v/gf)
Seared Hiramasa kingfish, avocado, brown rice miso, compressed apple, sea parsley (df/gf)
Greenslades chicken leg galantine, shitake mushroom, candied orange, red vein sorrel (gf)
Sugar cured salmon, pastrami spices, buttermilk, salted kohlrabi, bronze fennel, skin crackling (gf)
Roasted Schuam pork belly, roasted fennel, smoked apple, watercress, fresh horseradish (df/gf)
Duck breast, sweet & sour carrot, toasted seed, whole grains, charred cipollini onions

MAIN COURSE SELECTION

Eye beef fillet, potato sarladaise, smoked mushrooms, caramelised onion (gf)
Hay Valley lamb shoulder, caramelised yoghurt, roast carrot, rye pangratatto, pomegranate
Pan fried barramundi, white beans, pancetta, baby octopus, preserved lemon (gf)
Confit ocean trout, globe artichoke, cauliflower, capers, muscatel beurre noisette, sorrel (gf)
Roast chicken breast, braised seasonal greens, onion soubise, cress (gf)
Mushroom & cavolo nero pithivier, celeriac puree, caramelised baby onions (v)

All main courses served with shared:

Salad greens, tarragon vinaigrette, breakfast radishes
Roast potatoes, truffled butter, thyme
Sourdough and butter medallions



LUNCH AND DINNER MENU

DESSERT

Bitter chocolate torte, tonka bean cream, burnt orange (v/gf)

Whipped coconut pannacotta, confit lemon puree, candied lime, toasted coconut (v)

Rhubarb & yoghurt bavarois, white chocolate crackle, mint snow (v)

Matcha mille feuille, macerated blackberries, pistachio (v)

Lemon verbena meringue, citrus curd, Adelaide Hills berries, cultured cream, native mint (v/gf)

Includes:

Barista-made espresso coffee, a selection of boutique teas and petit fours

MENU OPTIONS

2 Courses

\$65 per person

3 Courses

\$79 per person

Choice mains - per choice

+\$10 per person

Choice entrée - per choice

+\$8 per person

Choice dessert - per choice

+\$8 per person

Alternate drop - per choice

+\$6 per person

Children's meals – under 10 years

\$45 per person

includes main course, dessert and beverages

Chef's selection pre-dinner canapés

\$12 per person

HAIGH'S CHOCOLATE SLAB

3 kg of South Australian milk couverture chocolate

\$350 per slab

We provide a hammer and chisel for your guests to chip off their own piece of decadence.



BEVERAGE PACKAGES

TOMICH HILL PACKAGE

Tomich Hill Sparkling "M" Chardonnay - Pinot Noir, Adelaide Hills
Tomich Hill Sauvignon Blanc, Adelaide Hills
Tomich Hill Barrel Reserve Shiraz, Adelaide Hills
Coopers Pale Ale, Coopers Dry, Coopers Dry, Peroni Nastro Azzuro
Somersby Cider
Soft drinks, orange juice, water

2 hours	\$30 per person
3 hours	\$35 per person
4 hours	\$40 per person
<i>Extra hour</i>	<i>\$5 per person</i>

BREMERTON PACKAGE

The Lane 'Lois' Blanc de Blanc, Adelaide Hills
Bremerton 'Betty & Lou' Sauvignon Blanc, Langhorne Creek
Bremerton 'Tamblyn' Cabernet, Shiraz, Malbec, Merlot, Langhorne Creek
Coopers Pale Ale, Coopers Dry, Coopers Light, Peroni Nastro Azzuro
Somersby Cider
Soft drinks, orange juice, water

2 hours	\$33 per person
3 hours	\$40 per person
4 hours	\$47 per person
<i>Extra hour</i>	<i>\$7 per person</i>

SPIRITS BAR

Fully serviced spirits bar, complete with mixers. **\$400**
Opened and served after main course only until 30 mins prior to completion of event.
Client supplied (3 varieties)



BEVERAGE PACKAGES

ICONS OF SA PACKAGE - *Please select 1 white and 1 red*

Sparkling

Croser NV

White

The Lane 'Block 10' Sauvignon Blanc

Pikes 'Traditionale' Riesling

Pikes 'Luccio' Pinot Grigio

Red

Robert Oakley Signature Series 'GSM' Grenache Shiraz Mouvedre

Hentley Farm 'Villain & Vixen' Shiraz

Seppeltsfield 'Village' Grenache

Coopers Pale Ale, Coopers Dry, Coopers Light

The Hills Cider

Soft drinks, orange juice, water

2 hours

3 hours

4 hours

Extra hour

\$36 per person

\$46 per person

\$56 per person

\$10 per person

SPIRITS BAR

Fully serviced spirits bar, complete with mixers.

after main course only until 30 mins prior to completion of event.

Client supplied (3 varieties)

\$400

Opened and served

