



199 Hutt Street, ADELAIDE SA 5000

P: 8224 0100

Corporate Functions

\$10 p/p **Light Breakfast** **5-15 ppl**

Bake House Selection (Mini Muffins, Danish...)

- or -

House Made Scones / Croissants with preserves

Fresh fruit Platter

Juice, Tea + Coffee (2 drinks per person)

\$20 p/p **Boardroom Buffet Breakfast** **5-15ppl**

Fresh Fruit Salad

Crunchy Fruit + Nut Muesli

Yogurt

Toast + preserves

Mini Muffins

Juice, Tea + Coffee (2 drinks per person)

\$28 p/p **Citrus Breakfast** **5-15ppl**

Sharing: Fresh Fruit Platter

Yogurt

Mini Muffins

Choice of: Eggs Benedict

French Toast

Scrambled eggs with Tomato, Bacon + Toast

Crunchy Fruit + Nut Muesli

Juice, Tea, Coffee (4 drinks per person)

Additions/Adjustments to menu choices will alter menu pricing. **A 10% deposit is required on booking confirmation.**
In the event of cancellation or part cancellation of your event, the deposit is forfeited. All credit cards accepted,
surcharge only applies Diners 4%. Menu may vary.



199 Hutt Street, ADELAIDE SA 5000

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\$48 p/p

Business Lunch

5-15 ppl

Starter: Dips + Olives (for the table)

House Made Bread

Choice of: Corn Risotto

Fish

Steak

Dessert: Cheese Boards (for the table)



199 Hutt Street, ADELAIDE SA 5000

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Citrus Functions

Breakfast

10+ ppl

\$20.90 p/p Healthy Choice Breakfast

Freshly Squeezed Juice

Tea or Coffee

Choice of: Bircher Muesli

Poached Eggs, Mushroom, Tomato + Toast

Fruit Salad

\$20.90 p/p Simple Breakfast

Freshly Squeezed Juice

Tea or Coffee

Choice of: Sweetcorn Fritters

Poached Eggs, Bacon, Tomato + Toast

French Toast

\$23.90 p/p Citrus Breakfast

Freshly Squeezed Juice

Tea or Coffee

Choice of: Crunchy Nut Muesli

Eggs Benedict

Scrambled eggs, Bacon, Tomato + Toast

French Toast

\$36.90 p/p Champagne Breakfast

Freshly Squeezed Juice

Glass Billecart Champagne

Tea or Coffee

Demitasse Bircher Muesli

Choice of: Crunchy Nut Muesli

Eggs Benedict

Scrambled Eggs, Bacon, Tomato + Toast

French Toast

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Citrus Functions

Lunch / Dinner

10+ ppl

2 Course \$48 (Entrée + Main or Main + Dessert)

3 Course \$65

House Made Bread

Entrée: 3 Choice

- Carpaccio Trilogy
- Chicken Salad
- Zucchini Flower

Main: 3 Choice (to replace a choice with steak +\$5 p/p)

- Mushroom Linguine
- Barramundi
- Duck Roulade

Dessert: 3 Choice

- Orange Gratin
- Cheesecake
- Pannacotta

If you would like more or less choices, we would be happy to tailor a package to suit your needs.



199 Hutt Street, ADELAIDE SA 5000

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Citrus Indulgence Dinner Function

\$98.90 p/p

5-15 ppl

Glass Billecart Champagne

Freshly Shucked Oyster with lime

Starter: Pate with Crostini

House Made Bread

Entrée: 3 Choices

- Carpaccio
- Chicken Salad
- Zucchini Flower

Sorbet

Main: 4 Choices

- Mushroom Linguine
- Duck Roulade
- Fish
- Steak

Dessert: 3 Choices

- Orange Gratin
- Lavender Panacotta
- Blueberry Cheesecake

Cheese Boards (for the table)

Individual Chocolate

Tea or Coffee

Must dine at/or before 8pm to ensure all courses are complete during kitchen operating hours.

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Canapés

House opened Oysters - Natural \$4.0

Tomato, goats curd, basil crostini \$2.0

Red pepper, reggiano garlic confit frittata's \$1.5

Swiss brown mushroom, shallot, blue cheese tartlets \$2.0

Baby veal pies \$2.5

Roast Beef, red pepper, horseradish mayonnaise croutons \$2.0

Smoked Salmon, Caper Aioli, croutons \$2.5

Mini sweet corn Fritters \$1.5

Arancini Balls \$1.5

Fresh local asparagus, wrapped in prosciutto \$1.5

Watermelon cubes, sticky balsamic, mint, prosciutto floss \$1.5

Pork + Veal Meatballs \$2.5

Chicken liver pate, infused with orange, port and thyme, crouton \$2.0

Sushi / Californian Rolls \$2.0

Chocolate Dipped Strawberries/ Dried Apricots \$1.5

Platter (to be shared) approx 10 ppl

Potato Skins, tomato sugo dipping sauce \$20

salt + pepper crumbed fresh squid tentacles, fries \$28

Olives + Dips, Charred Sourdough \$22

Antipasto, chef's select meats, marinated + charred vegetables \$25

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Beverage Packages

Package Option	2 hours	3 hours	4 hours
Standard	\$ 25	\$ 35	\$ 45
Deluxe	\$ 32	\$ 40	\$ 48
Premium	\$ 38	\$ 45	\$ 52

* Prices are per person

Standard

- Soft Drinks
- Juices
- Beers: Coopers Pale Ale, James Boags Premium
- white wine
- red wine
- Johnny Q Brut

Deluxe

- Soft Drinks
- Juices
- Beers: Coopers Pale Ale, James Boags Premium, Peroni
- Babich 'white label' S/B + Morilla 'Muse' Riesling
- Bremerton 'Selkirk' Shiraz + Penley Estate 'Phoenix' C/S
- Eliza Pinot / Chardonnay

Premium

- Soft Drinks
- Juices
- Beers: McLaren Vale Ale, Crown Lager, Peroni, Corona
- Geoff Weaver S/B + Protero Chardonnay + HHW Pinot Grigio
- Wild Rock P/N + MSV Shiraz + Penny's Hill C/S
- Eliza 'LT' Pinot / Chardonnay

To tailor your own beverage package please make an appointment and speak with our Function Coordinator.