



199 Hutt Street, ADELAIDE SA 5000

P: 8224 0100

Breakfast Corporate Functions

\$19.9 p/p Boardroom Breakfast 10-16 ppl

Sharing:

Fresh Fruit Platter

Choice of:

Bircher Muesli (blueberry compote, mango and rippled yogurt)

House made **Crunchy nut muesli** (fresh fruit and natural yogurt)

House Made **Crumpets** (with vegemite and butter)

House baked **brioche** (blueberry compote, lemon curd and mascarpone)

Juice, Tea + Coffee (2 drinks per person)

\$29.9 p/p Citrus Breakfast 10 – 40 ppl

Sharing: Fresh Fruit Platter

Yogurt

Mini Muffins

Choice of: **Eggs Benedict** (San Jose ham, hollandaise, English muffin)

Sweetcorn, chilli and coriander fritters (Bacon and slow roast tomato)

Chilli, Garlic and Basil **Scrambled Eggs** (charred ciabatta, bacon, roasted tomatoes and mushrooms)

House made **Waffles** (cookies and cream gelato, chocolate crumble, peanut caramel sauce)

Juice, Tea, Coffee (3 drinks per person)



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Breakfast Functions

\$20.90 p/p **Healthy Choice Breakfast**

Freshly Squeezed Juice

Tea or Coffee

Choice of: **Bircher Muesli** (blueberry compote, mango and rippled yogurt)

Tomato and Basil poached Eggs (on charred ciabatta with salsa verde)

Fruit Plate (green tea sorbet and mint sugar)

\$24.90 p/p **Citrus Breakfast**

Freshly Squeezed Juice

Tea or Coffee

Choice of: House made **Crunchy nut muesli** (fresh fruit and natural yogurt)

Eggs Benedict (San Jose ham, hollandaise, English muffin)

Chilli, Garlic and Basil **Scrambled Eggs** (charred ciabatta, bacon, roasted tomatoes and mushrooms)

House baked **brioche** (blueberry compote, lemoncurd and mascarpone)

\$39.90 p/p **Champagne Breakfast**

Freshly Squeezed Juice

Glass Billecart Champagne

Tea or Coffee

Demitasse Bircher Muesli

Choice of: House made **Waffles** (cookies and cream gelato, chocolate crumble, peanut caramel sauce)

Rohde's free range Eggs (Cooked to your liking with charred ciabatta, bacon, roasted tomatoes, mushrooms)

Chilli, Garlic and Basil **Scrambled Eggs** (charred ciabatta, bacon, roasted tomatoes and mushrooms)

Sweetcorn, chilli and coriander fritters (Bacon and slow roast tomato)

House baked **brioche** (blueberry compote, lemoncurd and mascarpone)

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.



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Lunch / Dinner Function Package A

10-40 ppl

2 Course \$48 (Entrée + Main + Sides)

3 Course \$55 (Entrée + Main + Sides+ Dessert)

Shared Entrée: (1 of each per every 4 ppl)

ANTIPASTO (Shaved South Australian ham & roasted chorizo, Marinated chilli squid , Burnt lemon and thyme marinated feta , Garlic infused Coriolo olives, Palm sugar and balsamic mushrooms)

DUO OF DIPS (Chef's choice of 2 house made dips with garlic toasted foccacia)

Main: (3 Choices)

Braised South Australian **Rabbit Pappadelle** with fresh herbs, baby peas and sherry

Poached Beef Cheek on a soft cauliflower polenta, roast capsicum, shallot and fresh basil salad

Wild Mushroom Ragu on soft polenta with Woodside goats curd and baby herb salad

Sides: (1 of each per every 4 ppl)

Snowpea tendril salad with marinated feta, cherry tomatoes and soused onion

Crushed New Potatoes roasted with rosemary salt

Dessert:

Trio plate (mini sticky date pudding, mini brulee, poached pear)

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

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Lunch / Dinner Function Package B

10-40 ppl

2 Course \$50 (Entrée + Main + Sides) (Main + Sides + Dessert)

3 Course \$60 (Entrée + Main + Sides+ Dessert)

Entrée: (3 Choices)

Spiced ricotta and butternut pumpkin stuffed **Zucchini Flowers** with green olive smear, soused onion and snow pea tendril salad

Twice Cooked Pork Belly on smashed tahini white beans, cranquante potato and baby apple

Duck Leg Rilette with fig jelly, sesame crisp and caramelized shallots

Main: (3 Choices)

Cider Marinated Pork on roasted winter vegetables, apple and horseradish chutney and amber ale glaze

Seared Snapper with lemon myrtle infused seafood and chickpea stew and crusty bread

Al Olio Spaghettini with confit chilli, garlic, broccoli florettes and roasted truss cherry tomato

Sides: (1 of each per every 4 ppl)

Snowpea tendril salad with marinated feta, cherry tomatoes and soused onion

Crushed New Potatoes roasted with rosemary salt

Dessert: (3 Choices)

Citrus Brulee with beetroot and vanilla sorbet, poached baby pear

Sticky Date Pudding with butterscotch sauce, toffee nut ice cream

Affogato, vanilla ice cream, house made biscotti and a shot of Frangelico

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Beverage Packages

Package Option	2 hours	3 hours	4 hours
Standard	\$ 28	\$ 38	\$ 48
Deluxe	\$ 32	\$ 42	\$ 52
Premium	\$ 38	\$ 48	\$ 58

* Prices are per person

Standard

- Soft Drinks
- Juices
- Beers: Coopers Pale Ale, Cascade premium light
- white wine
- red wine
- Johnny Q Brut

Deluxe

- Soft Drinks
- Juices
- Beers: Coopers Pale Ale, James Boags Premium, Peroni
- Leabrook Sauvignon Blanc + Poverty Hill 'Old Vine' Riesling
- Bremerton 'Selkirk' Shiraz + Coriole 'Red Stones' Cabernet Sauvignon
- Schild Estate 'Pure Barossa' Moscato

Premium

- Soft Drinks
- Juices
- Beers: McLaren Vale Ale, Crown Lager, Peroni, Corona
- Geoff Weaver S/B + Protero Chardonnay + HHW Pinot Grigio
- Halifax Vineyard Shiraz + Domain Day "One Serious" Merlot + Torbreck 'Juveniles' GSM
- Eliza 'LT' Pinot / Chardonnay

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

Christmas Function Packages

2 Course \$54 per head (selection of 3 dishes per course)

Either;

Entrée and Main

Or

Main and Dessert

3 Course \$68 per head (selection of 3 dishes per course)

Entrée, Main and Dessert

*Any additional choices required at a cost of \$2.50 per head extra, for each additional choice.

Beverage packages available on request



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Entrée options

½ dozen freshly shucked **Oysters**, fresh lime wedge and citrus sorbet.

Char-grilled King Prawns on citrus scented cous cous, slow roasted tomato aoli.

Confit Pork Belly, tahini smashed white beans baby apples & young herb salad.

House smoked **Salmon**, baby cos hearts, crisp San Jose pancetta, garlic crouton and caper aioli.

Wild **Mushroom Risotto**, ruby chard, asparagus, Woodside goats curd, micro herbs.

Confit **Duck Rilette**, capsicum jam, fig jelly and paprika lavosh.

Ravioli of Truffled celeriac and egg yolk with concasse tomato and white anchovy salsa.



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Main course options

Soft polenta with wild mushroom ragu truffle oil, goats curd and micro herbs.

Pan seared **Salmon**, tomato consomme with fresh asparagus avocado whip.

Turkey Roulade with, sage and pine nut stuffing, celeriac puree & cranberry jus.

Murray Valley **Pork** on seasonal root vegetables, apple and horseradish chutney, amber ale glaze.

Christmas spiced Chicken with poach fennel and orange glaze.

Proscuitto wrapped **Beef fillet**, potato röesti, roasted truss tomato and jus.

Veal shank ragu with potato gnocchi reggiano floss and fresh herbs.



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Dessert Options

Christmas Pudding with spiced anglaise and fresh cherries

Sorbet Christmas Trilogy

Chocolate fudge brownie, berry compote and pistachio ripple cream

Vanilla Pannacotta with poached summer fruits and biscotti

Apple & Rhubarb Tart with rhubarb ice cream and nut praline.

Affogato – vanilla bean ice cream, Frangelico and almond biscotti

Cheese Options

served with pear and honey paste, lavosh, muscatels

Alexandrina black wax cloth wrapped - **Cheddar** (*Mt Jagged, South Australia*) (40 gm)

Paris Creek - **Brie** (*Paris Creek, South Australia*) (30 gm)

Adel - **Blue** (*Adelaide, South Australia*) (30 gm)

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