



## End of Year Banqueting Menu

November - December 2017

House Made Bread

Entrée Tasting Plate

Wagyu beef brisket, capers, gherkin, smoked mayonnaise *and*  
Prawn, verjus watermelon, samphire aged balsamic *and*  
Salted baked beetroot, caraway tuile, buffalo curd

Main Course

Trilogy Main of –

Pork belly, apple and celery, shaved walnut *and*  
Mushroom, taleggio and tarragon pithivier *and*  
Barramundi, caramelised cauliflower, pine nuts

Or pre-select 2 of the following:

Sous vide turkey, chestnut foam, freeze dry cherries and butter beans  
Pan seared barramundi, caramelised cauliflower, pine nuts and beurre noisette  
Mushroom, taleggio and tarragon pithivier with shaved asparagus  
Pork belly, apple and celery, shaved walnut and mustard jus  
Angus Castle beef sirloin, broccoli, garlic cream and puffed potato

*Main course served with salad of fennel and heirloom tomatoes, sunflower seeds and bocconcini*

Dessert Tasting Plate

Chocolate Christmas pudding ice cream, waffle cone *and*  
Summer berries, bubble and snap *and*  
Lemon, passionfruit, mallow tart

Freshly brewed Vittoria coffee and T-Bar tea served with after dinner treats

### Food and Beverage Pricing

	Sun-Fri	Sat
2 course	\$83.50*	N/A
3 course	\$95.00*	\$115.00

\* available in the Adelaide Rooms at all times

*Inclusive of*

3 hr. Beverage Package featuring -

Hardy's The Riddle Brut, Sauvignon Blanc, Shiraz Cabernet Sauvignon,  
Tooheys Extra Dry, Hahn Premium Light, filtered water and a selection of soft drinks and juices

Private Room, Festive Centrepieces, Personalised Menus, Handcrafted Candelabras  
House Sound System and Dance Floor (size depending on room allocated)



## Conditions

Number of courses applies to all in your group.  
Indicative menu only. Price and content are subject to review.  
We have a responsible drinking policy.  
Standard terms and conditions apply.

## Beverage Package Upgrade

Ceravolo South Australia

Featuring

Sparkling Chardonnay Pinot Noir\*

Cortese *fruity, fragrant white wine*

Petit Verdot *powerful and brooding red wine*

Tooheys Extra Dry, Hahn Premium Light, filtered water and a selection of soft drinks and juices

\*South Eastern Australia

An additional \$4.50 per guest for a service period of 3 hours

Regional

Featuring

Blanc Jansz Premium Cuvee Blanc Tasmania

*honeysuckle and citrus scents are immediately apparent with slight aromas of nougat*

The Lane Block 1A Chardonnay Adelaide Hills

*crisp, white nectarine, honeydew melon, tangerine, flinty, textural and refined French oak*

Bent Creek Black Dog Shiraz McLaren Vale

*medium to full bodied with dark berries, mocha and a dark chocolate textural finish*

Tooheys Extra Dry, Hahn Premium Light, filtered water and a selection of soft drinks and juices

An additional \$17.00 per guest for a service period of 3 hours

Create your own package from our extensive beverage list – price on application

## Optional Extras

Additional first hour of beverage

or part thereof from \$5.00 pp

Juke Box from \$230.00

DJ from \$490.00

Festive Novelties \$2.00 pp

Coloured Napkins \$0.50 pp

Chair Covers (black or white) \$4.00 pp