



End of Year Banqueting Menu

November - December 2018

House Made Bread

Entrée Tasting Plate

Wagyu beef brisket, capers, gherkin, smoked mayonnaise *and*
Prawn, verjus watermelon, samphire aged balsamic *and*
Beetroot, caraway tuile, goat's cheese espuma

Main Course

Trilogy Main of –

Pork belly, apple and celery, walnut *and*
Mushroom, taleggio and tarragon pithivier *and*
Pan seared barramundi, caramelised cauliflower, pine nuts

Or pre-select 2 of the following:

Sous vide turkey, chestnut foam, roasted pumpkin and cranberry jam
Pan seared barramundi, caramelised cauliflower, pine nut, rocket and beurre blanc
Mushroom, taleggio and tarragon pithivier with shaved asparagus
Pork belly, apple and celery, shaved walnut and mustard jus
Angus Castle beef sirloin, broccoli, confit garlic and caper crumb

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

Dessert Tasting Plate

Brandy cranberry pudding chocolate ball *and*
Strawberry mousse, moscato, summer berries, meringue *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* | \$109.00 |

* 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 \$330.00

DJ from \$590.00

Festive novelties \$2.00 pp

Coloured napkins \$0.50 pp

Chair covers (black or white) \$4.00 pp