



End of Year Banqueting Menu

November - December 2018

Entrée Tasting Plate

Wagyu beef, fermented beetroot, macadamia *and*
Mushroom parfait, burnt pumpkin *and*
Lobster and prawn, kewpie, tempura crumb

Main Course

Trilogy Main of –

Salt baked kohlrabi, charred leek puree and granola *and*
Barramundi, confit baby fennel and romesco *and*
Beef rib, cauliflower and puffed buckwheat

Or pre-select 2 of the following:

Free range chicken breast, charred leek puree, salt baked kohlrabi and granola
Barramundi, confit baby fennel and romesco
Butternut pumpkin risotto, goats curd and cashew
Pork scotch, mustard apple compote and parsnip crisps
Beef rib, cauliflower and puffed buckwheat

Main course served with salad of Echunga leaf, green apple, fennel, pepitas, mustard and Kangaroo Island honey dressing

Dessert Tasting Plate

White chocolate, dulce de leche, chocolate crack *and*
Buttermilk panacotta, balsamic, fresh peach *and*
Christmas pudding, brandy custard ice cream

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