



Breakfast Menus

Light Start (standing buffet)

Freshly squeezed organic orange juice
Chocolate, oat and cranberry slice
Skala brioche bun with Barossa bacon, McGwerriton organic eggs,
Swiss cheese and Beerenberg BBQ relish
Vittoria organic espresso coffee station and T Bar tea selection

Standing Breakfast

Freshly squeezed organic orange juice
Individual hand-picked fruit salad
Riverland fruit Bircher with shaved apple
Skala brioche bun with Barossa bacon, McGwerriton organic eggs,
Swiss cheese and Beerenberg BBQ relish
Vittoria organic espresso coffee station and T Bar tea selection

Full Plated Breakfast

Freshly squeezed organic orange juice
Individual hand-picked fruit salad
Chocolate, oat and cranberry slice
Riverland fruit Bircher with shaved apple
Warm croissant fruit loaf with Beerenberg preserve
Freshly brewed Vittoria coffee and T Bar tea

Choose one of the following:

Mushroom medley, wild rocket and chestnuts
on grilled parmesan polenta with Kris Lloyd feta
or

Scrambled organic eggs, Barossa bacon, vegetable hash brown, avocado,
mixed tomatoes and basil pesto, served with rye
or

Moroccan baked eggs in Napoli sauce with toasted pine nuts, provolone
cheese, snow pea tendrils and chargrilled Turkish
or

Poached organic eggs, hot smoked Huon salmon, baby spinach,
hollandaise and salsa verde on grilled English muffin

Optional side dishes (shared):

House made baked beans
Grilled Barossa chorizo, spinach and pine nuts

Conference Breaks

Vittoria organic espresso coffee station and T Bar tea selection

Continuous Vittoria organic espresso coffee station
and T Bar tea selection

Selection of organic juices, Santa Vittoria sparkling and still water

Vittoria organic espresso coffee station and T Bar selection
with your choice of one of the following or proportional mix
of up to 3 items *for groups of 20 or more*

Mixed house made cookies

Home style carrot and walnut muffin

5 spice spinach, ricotta and pine nut filo pastry

Loukoumi pork belly cold roll with Vietnamese dressing

Hazelnut and chocolate torte with Callebaut mousse

Lychee and mango baked cheesecake

Freshly baked scones and cream with Douglasdale rhubarb and
raspberry jam

Individual hand-picked fruit salad pots



Light Working Lunches (minimum 20 guests)

Menu 1

Selection of baguettes and sandwiches
Choice of one Salad
Choice of one Sweet
Soft drinks and water
Organic espresso coffee station and T Bar tea selection

Menu 2

Freshly made baguettes and sandwiches
Choice of two Main Dishes
Choice of two Salads
Choice of one Sweet
Soft drinks and water
Organic espresso coffee station and T Bar tea selection

Optional additions:

All pricing per guest per dish

Chicken and sweet corn with spring onion and young ginger
Roasted honey pumpkin with coriander cream
Oxtail and root vegetable with quinoa
Pearl barley and vegetable broth

Home style beef lasagne
Handmade beef tortellini, spicy Sicilian Napolitano sauce
Roast pumpkin, spinach and ricotta shells with tomato basil puree
Indian butter chicken (served with steamed rice)
Chicken Sambal (served with steamed rice)
Thai green chicken curry (served with steamed rice)
Beef Madras (served with steamed rice)
Lamb korma (served with steamed rice)
Smoked salmon quiche with spring onions and capers
Zucchini and Meredith feta free range egg frittata
Chorizo and chicken cacciatore (served with steamed rice)
Beef bolognese and potato gnocchi bake

Bean salad with green herbs, capsicum and red wine vinaigrette
Vegetarian Asian noodle, coriander, lime and chilli dressing
Green vegetable and coriander salad with cashew pesto
Caesar salad with cos lettuce, Barossa bacon, parmesan croutons and coddled egg dressing
Leaf salad, garden vegetables, almond and blue cheese dressing
Organic wild rice, rocket, crisp vegetable and spiced lime

Steamed green vegetables rolled through goat's curd and almond dukkah
Roasted vegetable masala and crisp chickpeas

Callebaut chocolate and almond fudge
Strawberry cream tartlet
Lemon baked cheesecake
Yoghurt and fruit puree trifle
Passionfruit curd and Italian meringue tart
Individual hand-picked fruit salad

Australian cheese platter with selection of lavosh and house crisps,
selection of Riverland dried fruits, nuts, seeds and quince paste



Cocktail Menu

Cocktail starting from ½ hour, minimum 3 items.

All pricing per item per guest

Cold

Seared veal, quandong and macadamia

Free range duck pate, Davidson plum and dark rye

Quail egg nest

Hot smoked ocean trout, cucumber and wasabi mayonnaise

Hot

Kris Lloyd tarte tatin, heirloom tomatoes and rocket

Baked La Casa ricotta with candied citrus

Cold

South Australian natural oyster

South Australian prawn and crab cone

Slow cooked lobster pot with paprika espuma

South Australian King prawn, avocado and vodka gel

Hot

Poached chicken and quinoa bonbon, charred capsicum

Truffle and oregano arancini

Matzi Yum cha selection with caramelised chilli

Lamb, lemon myrtle and salted sour cream

South Australian Kilpatrick oyster

Finger Food (substantial)

Tandoori chicken wrap with garlic yogurt and salted cucumber

Pork belly slider with herbed aioli

Mushroom and tarragon falafel tortilla

Chicken, mushroom and leek wrapped in pastry

Nam Jim salmon with kohlrabi slaw

Sweets

Callebaut chocolate and mocha torte

White chocolate and raspberry marshmallow cones

Mango verrine with lime meringue

Cocktail Beverage Packages

Hardy's The Riddle

Featuring

Brut

Sauvignon Blanc

Shiraz Cabernet Sauvignon

Tooheys Extra Dry, Hahn Premium Light

Soft drink, juice and water

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,

Soft drink, juice and water

Also available on request Angas Moscato

Regional

Featuring

Blanc Jansz Premium Cuvee Blanc Tasmania

Honeysuckle and citrus scents are immediately apparent with slight aromas of nougat, roasted nuts and a sniff of strawberry from the Pinot Noir. Delicate fruits and creaminess wash through the mouth leaving a lingering finish of citrus and 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,

Soft drink, juice and water

Freshly brewed tea, coffee

or organic espresso coffee station



Lunch and Dinner Menus

Starters

Selection of cocktail items served as floating canapés with pre-dinner drinks

Entrée

Charcuterie selection

San Jose smallgoods *and*
chicken liver parfait, muntries *and*
house made bresaola, grain mustard

Vegetarian selection (V)

soy portobello mushroom, daikon, sweet puffed rice *and*
salted beetroot, fresh curd, caraway *and*
jalapeno and gruyere croquette, watercress aioli

Seafood plate (additional \$3.50 per guest) (GF)

Atlantic salmon terrine, horseradish cream *and*
slow cooked Kabbie Farm marron, aerated yuzu, truffle *and*
yellowfin tuna bresaola, buttermilk, cucumber jelly

Tequila chicken breast, corn and tomato salsa, lime avocado
and black bean crumb (GF) (DF)

Barbeque octopus, kipfler potato, chorizo emulsion and kale chips

Crispy Loukoumi pork belly, herb yoghurt and pickled grapes (GF)

Organic chicken and forest mushrooms in butter pastry with spinach veloute
and balsamic onion (vegetarian option available)

Roast pumpkin, spinach and ricotta pasta shells with tomato basil puree (V)

Wagyu beef brisket, smoked mayonnaise, gherkin, sour onion and baby
parsley

Palate Cleanser

Pear sorbet

Blackberry and cabernet sorbet

Pineapple sorbet

Side Dish

Rocket with salted house ricotta, radicchio, caramelised walnuts
and sumac (GF)

Grilled gem lettuce, anchovy butter and shaved 24 month aged comte (GF)

Baby potatoes roasted in duck fat, smoked curd and saltbush (GF)

Summer vegetable salad with preserved lemon olive oil (GF) (DF)

Main Course

Atlantic salmon, miso cauliflower, pickled cucumber and ink tuille

Pan seared barramundi, green tomato, lemon labneh, watermelon
and puffed quinoa (GF)

Mediterranean free range chicken breast, herbed baby chats,
tomato salsa *and* tarragon mayonnaise (GF)

Mushroom, taleggio and asparagus risotto (V) (GF)

Lamb rump, shiitake, baby leeks, chervil *and* mustard sauce (GF) (DF)

Koyunye free range pork scotch, fennel, apple *and* vanilla puree

Five spiced duck *and* mushroom pie, orange *and* buttermilk salad

Paroo kangaroo, macadamia cream, plum *and* saltbush dukkah (GF) (DF)

220gm beef fillet with Desiree puree, balsamic onion
and charred baby onion (\$POA) (GF)

Mayura Station Marble 9+ wagyu rump, smoked potato *and*
aerated béarnaise (\$POA) (GF)

Dessert

Dark chocolate *and* almond fudge cake, berry salad
and Chantilly cream (GF)

Strawberry champagne jelly, Eton mess, pistachio crisps
and blood orange glaze (GF)

Tiramisu panna cotta, with Kahlua soaked sponge layers, espresso
custard, chocolate soil *and* hazelnut curls

Yoghurt *and* white chocolate ganache, pomegranate, forest berry
sauce, basil *and* praline dust (GF)

Queensland pineapple *and* peach crumble with coconut
macaroon ice cream

Australian cheese plate with selection of lavosh *and* house crisps,
selection of Riverland dried fruits, nuts, seeds *and* quince paste



Trilogy Menus

Our Trilogy menus have been meticulously crafted by our team of Chefs in order to best match ingredients and flavours providing you with a truly unique dining experience. Menu items are not interchangeable.

Menus tailored to specific needs can be constructed upon request (\$POA).

Menu 1

Entrée

Kris Lloyd goat's feta tarte tatin, mixed tomatoes, rocket
and

Tequila chicken breast, corn salsa, black bean crumb
and

Hot smoked ocean trout rillette, cucumber,
watercress and wasabi mayonnaise

Main Course

Mushroom, taleggio pie, shaved asparagus
and

Middle Eastern Huon salmon fillet, quinoa, parsley,
apple and radish salad, garlic yoghurt
and

Beef fillet, tomato, olive, herb and parmesan crust,
roast balsamic onion puree

Dessert

Palm sugar panna cotta, saffron spiced pear, puffed wild rice
and

Mango sorbet, passionfruit gel, compressed melon
and

Dark chocolate and mocha torte

Menu 2

Entrée

Cumin spiced lamb, smoked yoghurt, almond
and

Truffle and oregano arancini, cured yolk, chive
and

South Australian kingfish crudo, Yucatan pickle, verjus

Main Course

Roast Loukoumi pork belly, parsnip textures, preserved cherry
and

Pumpkin, spiced lentils, feta, wattle seed
and

Barramundi, saffron beurre blanc, tomato, asparagus

Dessert

Mandarin and vanilla bean splice, citrus crumb
and

Pink moscato and strawberry jelly, basil, raspberry, crisp sugar
and

Sticky date, salted caramel, dehydrated mousse



Buffet Menu (minimum 100 guests)

Cold Selection (select 4)

Items delivered as either canapés on arrival or as individually plated entrée tasting tiles

Tomato, basil and olive bruschetta
Citrus cured king salmon and horseradish Romesco on rye
Peppered seared veal with truffle infused hommus and caper and parsley salsa
Roast eggplant, basil and Meredith feta on crisp sourdough
Vietnamese cold roll with prawns, tom yum noodles, pickled vegetable and crisp lettuce
Spiced carrot, goat's curd mousse in a charcoal cone
Steak tartare on toast with confit garlic aioli
Free range chicken pate, passion fruit gel and pistachio, crouton
Confit forked duck on blini with cornichons and candied cumquat
King fish sashimi with ponzu dressing

Hot Selection (select 4)

Home style beef lasagne
Handmade beef tortellini, spicy Sicilian Napolitano sauce
Roast pumpkin, spinach and ricotta shells with tomato basil puree
Indian butter chicken (served with steamed rice)
Chicken Sambal (served with steamed rice)
Thai green chicken curry (served with steamed rice)
Beef Madras (served with steamed rice)
Beef vindaloo (served with steamed rice)
Smoked salmon quiche with spring onions and capers
Zucchini and Meredith feta free range egg frittata
Mt Byron lentil and vegetable masala (served with steamed rice)
Chorizo and chicken cacciatore (served with steamed rice)
Beef bolognese and potato gnocchi bake
Free range chicken, leek and mushroom pie, sour cream pastry

Carvery Selection (select 1)

Slow roast beef studded with garlic, red wine glaze and horseradish cream
Whole roast market fish, young ginger, shallots and sesame soy dressing
South Australian moisture infused pork, green apple and sage remoulade

Salad Selection / Hot Accompaniments (select 4)

Bean salad with green herbs, capsicum and red wine vinaigrette
Vegetarian Asian noodle, coriander, lime and chilli dressing
Green vegetable and coriander salad with cashew pesto
Caesar salad with cos lettuce, Barossa bacon, parmesan croutons and coddled egg dressing
Leaf salad with petite garden vegetables, olive soil and citrus dressing
Baby potatoes with ground fennel, Murray River salt and black pepper
Steamed Jasmine rice
Organic wild rice, rocket, crisp vegetable medley, mustard and cider vinaigrette
Cauliflower bake with parmesan custard, thyme and prosciutto
Steamed green vegetables rolled through goat's curd and almond dukkah

Desserts (select 4)

Callebaut chocolate and almond fudge cake
Strawberry cream tartlet
Lemon baked cheesecake
White chocolate crème brulee tart with raspberry powder
Yoghurt and fruit puree trifles
Passionfruit curd and Italian meringue tart
Individual hand-picked fruit salad
Australian cheese platter



Lunch and Dinner Beverage Packages

All packages are available in two forms - a traditional beverage package with continuous service supplied for the specified duration or as a start up package which supplies a pre-organised range and quantity of drinks to the table.

Hardy's The Riddle

Featuring
Brut
Sauvignon Blanc
Shiraz Cabernet Sauvignon
Tooheys Extra Dry, Hahn Premium Light
Soft drink, juice and water

Ceravolo South Australia

Featuring
Sparkling Chardonnay Pinot Noir
Cortese
Fruity, fragrant white wine
Petit Verdot
Powerful and brooding red wine
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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,
Soft drink, juice and water

Tailor Your Own Package

Create your own package from our extensive beverage list
\$POA

Freshly brewed tea, coffee
or organic espresso coffee station