

Lunch & Dinner

Entree

Sea

45 Degree Salmon, Spiced Avocado, Orange Bitters Dressing, Snow Pea

Baby Squid Stuffed with Black Ink Risotto, Roasted Tomato Sauce, Green Onion Vinaigrette

Vanilla Poached Prawns, Peach, Radish, Spiced Tomato Gazpacho

BBQ Garlic Prawns, Avocado, Jalapeno, Mango

Land

Chermoula Spiced Chicken, Carrot, Yoghurt, Pistachio

Braised Lamb Shoulder, Feta Gremolata, Smoked Raisin Relish

Pork Belly, Compressed Green Apple, Pickled Papaya, Peanuts, Burnt Pineapple Nuoc Cham

Tarragon Salted Beef Brisket, House Pickles, Smoked Mayonnaise

Lightly Spiced Paroo Kangaroo, Haloumi, Pickled Beetroot, Strawberries, Date

Pasta/Vegetarian

Fettuccine, Truffle Cream Cheese, Forest Mushrooms, Garlic, Basil

Crumbed Avocado, Goats Cheese, Chilli Roma Tomato

Spinach and Ricotta Cannelloni, Roasted Tomato Sugo, Aged Parmesan, Rocket and Almond Pesto

Potato Gnocchi, Roasted Pumpkin, Old Man Saltbush, House Dukkha

SA Seafood Trio Plate

Yellow Fin Tuna, Sesame Seeds, Goats Cheese, Pickled Beets

Coffin Bay Oyster, Wakame, Roe

BBQ Garlic Prawns, Avocado, Jalapeno, Mango

\$25.00 per person

Additional Items

Fresh Oysters
\$4.00 each oyster

Spiced Nuts, Flat Bread, Balsamic Olive Oil
\$4.50 per person

Olives, Hummus, Flat Bread
\$4.50 per person

Lunch & Dinner

Main Course

Beef/Lamb

Beef Porterhouse, Herbed Potato, Mushrooms, Port Wine Jus

Beef Fillet, Smoky Chilli Beans, Confit Tomato, Tarragon, Jus

Beef Fillet, Braised Brisket, Thyme Hash, Green Beans, Port Wine Jus

Roasted Lamb Rump, Pumpkin Hummus, Fennel, Radish, Jus

Roasted Lamb Rack, Potato, Burghal Wheat, Feta, Red Pepper Agrodolce

Poultry/Game

Chicken Breast, Creamed Corn Polenta, Sweet Tomato Jam, Jammon, Port Wine Jus

Chicken Breast, Lemon Thyme Risotto, Shaved Asparagus

Confit Duck Leg, Braised SA Lentils, Eggplant Pickle

Confit Duck Leg, Breast, Ginger Carrots, Capers, Raisins

Pork

Pork Loin, Pumpkin Sage Rosti, Apple Verjuice, Jus

Seafood

Salmon Fillet, Green Pea Arancini, Almond Dukkah

Skate Fillet, Cherry Tomato, Caper, Basil, Saffron Potato

Spiced Barramundi, Sag Aloo, Coconut Sauce

Cajun Spiced Ocean Trout, Tomato, Basil, Green Beans, Corn Salsa

Side Dishes; with compliments

Please select two items from the following to be served;

Garlic Thyme Chat Potatoes

Honey Roasted Root Vegetables

Steamed Green Vegetables, Olive Oil, Sea Salt

Pumpkin, Baby Spinach and Chickpea Salad

Garden Salad, Tomato, Olive and Feta

Lunch & Dinner

Dessert

After Dinner Mint Chocolate Torte, Biscotti Crumbs,
Mint Ice-Cream

Spiced Fig Pudding, Bourbon Apples, Vanilla Bean
Ice-Cream

Warm White Chocolate Blondie, Mango, Macadamia,
Kangaroo Island Honey

Vanilla Bean Panna Cotta, Macerated Strawberries,
Lime Biscotti

“Gingerbread” Cheesecake, Ginger Ale Poached
Pear, Mascarpone

Chocolate Tart, Marble Hill Cherry Ice-Cream

Dirty Chai Tiramisu

Dessert Trio Plate

Vanilla Panna Cotta, Macerated Strawberries, Lime
Biscotti

After Dinner Mint Chocolate Torte, Biscotti Crumbs,
Mint Ice-Cream

“Gingerbread” Cheesecake, Ginger Ale Poached
Pear, Mascarpone

Additional \$5.00 per person

Freshly Ground Coffee, T2 Tea Selection and
Assorted Chocolates

(Inclusive with all Lunch and Dinner Menus)

Prices

3 Course: 1 Entrée, 1 Main Course, 1 Dessert
\$75.00 per person

Additional Selections Available:

Entrée/Dessert \$6.00 per person / per choice

Main Course \$8.00 per person / per choice

Alternate Service \$5.00 per person, Entrée or
Dessert

Alternate Service \$6.00 per person, Main Course

Lunch & Dinner

Antipasto Selection

Platters To The Table

Included on the Plate is a Selection of Champagne Ham, Sliced Prosciutto, Sopressa and Grissini

Please select five items from the following to be served;

Feta Cheese, Preserved Lemon, Rosemary

Lime and Chilli Pickled Squid

Button Mushrooms Roasted, Honey, Balsamic

Sweet and Sour Pickled Vegetables

Baby Bocconcini, Salsa Verde

Artichoke Hearts, Black Pepper, Orange

Garlic and Basil Roasted Capsicums, Sun-Dried Tomatoes

House Marinated Mixed Olives

Dolmades

Three Cheese, Herb Frittata

Feta Filled Sweet Peppers

\$15.00 per person

Seafood Selection

Platters To The Table

Two pieces of each item per person

Freshly Shucked South Australian Oysters

Spencer Gulf King Prawns

Sliced Smoked Salmon

Condiments

\$32.50 per person

Additional Options:

Chef's Selection of Petite Cakes, Tartlets and Mini Éclairs

\$12.50 per person

Fine Australian Cheeses with a Selection of Lavosh, Grissini, Quince Paste, Riverland Muscatels, Dried Fruits

\$12.50 per person (1 platter per table)

Chef's Selection of Canapés (Half hour duration)

\$12.00 per person

The National Wine Centre of Australia prides itself on being adaptable and flexible to every request. If you have a catering idea or concept you would like to explore, please make a time to meet with one of our Sales Executives who can put together a tailored packages to suit every aspect of your requirements.