

LUNCH & DINNER

Entree

Sea

Citrus Marinated Salmon, Avocado Mousse,
Dill Cucumber

Crab Croquette, Mojo Rojo, Charred Corn,
Chilli Jam

Baby Squid Stuffed with Black Rice, Tomato Fondue,
Green Onion

Coconut Spiced Poached Prawns, Green Mango,
Crab Salad

BBQ Garlic Prawns, Sweet and Sour Rice,
Tropical Fruit Salad

Land

Harissa Spiced Chicken, Carrot, Spiced Almond
Hummus

Braised Lamb Shoulder, Eggplant Pickle, Feta
Gremolata

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

Dug Leg Croquette, Duck Ham, Beetroot and
Apple Relish

Lightly Spiced Paroo Kangaroo, Pickled Beetroot,
Strawberries, Date and Tamarind

Pasta/Vegetarian

Fettuccine, Truffle Cream Cheese, Forest
Mushrooms, Basil

Spinach and Ricotta Cannelloni, Napoletana Sauce,
Aged Parmesan, Rocket and Almond Pesto

Potato Gnocchi, Roasted Pumpkin, Old Man
Saltbush, Preserved Lemon Oil, House Dukkah

Sundried Tomato and Feta Arancini, Seeds and Nuts

SA Seafood Trio Plate

Coffin Bay Oyster, Wakame, Roe

Coconut Spiced Poached Prawns, Green Mango,
Crab Salad

Citrus Marinated Salmon, Avocado Mousse,
Dill Cucumber

Additional \$5.00 per person

Land Trio Plate

Duck Leg Croquette, Duck Ham, Beetroot and
Apple Relish

Harissa Spiced Chicken, Carrot, Spiced Almond Aioli

Spinach and Goats Cheese Arancini, Tangy
Tomato Coulis

Additional \$5.00 per person

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Main Course

Beef/Lamb

Beef Porterhouse, Maple Roasted Sweet Potatoes, Miso Butter

Beef Fillet, Herbed Potato, Red Onion Marmalade, Port Wine Jus

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

Roasted Lamb Rump, Zucchini Basil Risotto, Peperonata, Salsa Verde

Slow Roasted Lamb Shoulder, Potato, Burghal Wheat, Feta, Red Pepper Agrodolce

Ras El Hanout Lamb Rack, Roasted Root Vegetables, Chickpeas

Poultry/Game

Chicken Breast, Cheese Polenta, Sweet Corn Salsa, Light Jus

Roasted Chicken Breast, Mushroom Risotto, Truffle Oil

Sweet and Spicy Roast Chicken, Red Wine Carrots, Dates and Pistachios

Confit Duck Leg, Roasted Breast, Duo of Beetroots, Vincotto Jus

Slow Cooked Duck, Braised Red Cabbage, Hazelnuts, Chicken Jus

Pork

Pork Loin, Pumpkin Sage Rosti, Apple Verjuice, Jus

Pork Fillet, Celeriac Puree, Mango Salsa, Port Wine Jus

Seafood

Pan Roasted Salmon, Spiced Sweet Pea, Fennel, Radish and Dill

Chermoula Spiced Barramundi, Lemon Butter Potato, Capers, Verjuice

Ocean Trout, Almond Hummus, Garlic Beans, Lemon Myrtle Oil

Coorong Mullet, Cherry Tomato, Capers, Basil, Saffron Potato

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

Tray Roasted Ratatouille

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Dessert

Jaffa; Chocolate Torte, Biscotti Crumbs, Orange Sorbet

Spiced Pudding, Apple Fig Compote, Calvados Sauce

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

Latte Panna Cotta, Coffee Hazelnut Biscotti

Lemon, Lime and Bitters; Lemon and Lime Tart, Soft Meringue, Bitters Jelly

“Gingerbread” Cheesecake, Ginger Ale Poached Pear, Mascarpone

Dark Chocolate Tart, Irish Crème and Almond

Dessert Trio Plate

“Gingerbread” Cheesecake, Ginger Ale Poached Pear, Mascarpone

Latte Panna Cotta, Coffee Hazelnut Biscotti

Jaffa; Chocolate Torte, Biscotti Crumbs, Orange Sorbet

Freshly Ground Coffee, T2 Tea Selection and Assorted Chocolates

(Inclusive with all Lunch and Dinner Menus)

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

Dill, 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

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

Additional Options:

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

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

(1 platter per table)

Chef's Selection of Canapés (30 minute duration)

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. For cases where separate menus must be prepared, we require adequate notice to ensure the specific requirements can be met.