

Outside catering

National wine centre



Breakfast

Continental Breakfast

Selection of Sliced Seasonal Fresh Fruits, Honey Yoghurt

Freshly Baked Croissants, Beerenberg Preserves

Assorted Danish Pastries, Mini Muffins

Orange and Apple Juice

Freshly Brewed Coffee and T2 Tea Selection

\$28.00 per person

Cocktail Breakfast

Please select five breakfast canapés to be served;

Corn Fritters, Avocado, Tomato Salsa

Brioche Bun; Barossa Bacon, Spiced Tomato Jam

Lobster and Crab Scrambled Eggs, Chives, Coriander, Chilli, Sour Dough

Mixed Mushroom, Cream Cheese, Basil Bruschetta

Pumpkin, Sage and Feta Frittata, Spiced Tomato Jam

Spiced Potato Omelette with Eggplant Kasundi

Assorted Savoury Mini Muffins

Roasted Macadamia Nut, Macerated Figs, Honey Roasted Oats, Yoghurt Cups

Milk Panna Cotta, Poached Strawberries, House Made Muesli

Coconut and Banana Hot Cakes, Maple Syrup

Orange and Apple Juice

Freshly Brewed Coffee and T2 Tea Selection

\$30.00 per person
(1 hour duration)

Hot Breakfast

On Arrival

Selection of Danish Pastries, Mini Muffins, Sliced Seasonal Fresh Fruits, Freshly Brewed Coffee, T2 Tea Selection, Orange and Apple Juice

Hot Plated Breakfast Options:

Please Select One

Scrambled Free Range Eggs, Cured Smoked Bacon, Herbed Tomato on Ciabatta

Lobster and Crab Scrambled Eggs, Chives, Coriander, Chilli, Sour Dough

Pumpkin, Sage and Feta Frittata, Baby Spinach, Spiced Tomato Jam

\$32.00 per person

Additional Option

Milk Panna Cotta, Poached Strawberries, House Made Muesli

Roasted Macadamia Nut, Cranberry, Honey Roasted Oats, Yoghurt Cups

Additional \$5.00 per person

Take a Break

Coffee Break Selection

Freshly Brewed Coffee, T2 Tea Selection, Orange and Apple Juice

\$6.50 per person; per break

With your choice of the following:

Sweet

Selection of Cookies; Double Chocolate, Anzac Biscuit, Apricot, Ginger

\$2.50 per person

Danish Pastries; Mixed Berry, Vanilla Custard, Spiced Apple

\$3.50 per person

Sweet Mini Muffins; Orange & Poppy Seed, Chocolate, Blueberry

\$3.50 per person

Freshly Baked Scones, Beerenberg Strawberry Jam, Whipped Cream

\$4.40 per person

Savoury

Tomato and Basil, Pumpkin and Cheddar, Parmesan and Chives

\$3.50 per person

Adelaide Blue Cheese and Fig Chutney Profiterole

\$4.50 per person

House-Made Sushi, Pickle Ginger, Wasabi, Soy Sauce

\$4.50 per person

Kalamata Olives, Feta, Thyme Scones

\$5.50 per person

Light Working Lunches

Wraps

Feta, Tomato, Lettuce, Basil Pesto

Tandoori Chicken, Cucumber, Mint Yoghurt

Smoked Turkey, Cranberry, Brie, Mixed Lettuce

\$10.00 per wrap

(minimum order, 10 of each type of wrap)

Salads

Chicken Caesar Salad; Chicken, Cos Lettuce, Parmesan Cheese, Bacon, Croton, House Dressing

Greek Salad; Feta, Tomato, Cucumber, Olives, Basil Extra Virgin Olive Oil

Couscous Salad; Carrot, Nuts, Sultanas, Herb Dressing

\$15.00 per salad

(minimum order, 10 of each type of salad)

Whole Baguettes

Roasted Beef, Fire Roasted Capsicum, Horseradish Cream

House Spiced Roasted Chicken, Lettuce, Tomato

Italian Sopressa, Tomato, Pickles

Pastrami Onion Jam, Mustard on Rye

Egg, Mayonnaise, Chive

\$10.00 per baguette

Lunch & Dinner

Entrees

Sea

Vanilla Poached Prawns, Peach, Radish, Spiced Tomato Gazpacho

BBQ Garlic Prawns, Avocado, Jalapeno, Mango

Slow Cooked Salmon, Wakame, Sesame, Chilli, Orange

Land

Chermoula Spiced Chicken, Carrot, Yoghurt, Pistachio

Honey Mustard Chicken, Avocado, Green Papaya, Wonton, Honey Mustard

Master Stock Pork Belly, Sweet Spiced Pumpkin, Date, Tamarind Jus

Pasta/Vegetarian

Crumbed Avocado, Goats Cheese, Chilli Roma Tomato

Main Course

Beef

Beef Fillet, Shallot, Leek, Herb Gnocchi, Jus

Porterhouse, Smoky Chilli Beans, Tomato Confit, Tarragon, Jus

Poultry/Game

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

Pork

Pork Loin, Pumpkin Sage Rosti, Apple Verjuice, Jus

Seafood

Salmon Fillet, Vanilla Potato, Sauce Vierge, Snow Pea Shoots

Crispy Skin Snook, Spiced Courgette, Tomato Salsa, Heart of Palm Puree

Sides; with compliments

Please select two items from the following to be served;

Roasted Cauliflower, Sunflower Seeds, Herb Yoghurt

Mustard, Herb Roasted Chat Potatoes

Mesclun Lettuce, Red Onion, Aged Parmesan Balsamic Dressing

White Bean, Roasted Vegetable Salad, Baby Spinach

Gochujang, Sesame Roasted Pumpkin

Honey Roasted Carrots, Cumin Yoghurt

Lunch & Dinner

Dessert

Pina Colada; Coconut Panna Cotta, Pineapple Salsa,
Lime Biscotti

Vanilla Cheesecake, Cranberry Granola, Macerated
Strawberries

Mulled Wine Poached Pear, Ginger Bread, Walnut
Crumble

Cheese selection, muscatels, dried fruit, quince
paste

Sliced seasonal fresh fruit

Freshly Brewed Coffee, T2 Tea Selection and
Assorted Chocolates

(Inclusive with all Lunch and Dinner Menus)

Prices

3 Course: 1 Entrée, 1 Main Course, 1 Dessert
\$80.00 per person

2 Course: 1 Main Course, 1 Entrée **or**
1 Main Course, 1 Dessert
\$68.00 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

Platters

Dips Platter

Assorted Dips, Toasted Flat Bread, Vegetable Sticks
\$10.00 per person

Dips and Meze

Assorted Dips, Toasted Flat Bread, Olives, Cherry
Bocconcini
\$10.00 per person

Antipasto Platter

Assorted continental meats, pickled vegetables,
dolmades, mixed olives, marinated feta cheese
\$15.00 per person

Cold Asian Platter

Vietnamese Crabmeat Salad Rice Paper Roll
Asian Slaw, Roasted Peanut Rice Paper Roll
Dipping sauce
Salmon, Avocado, Pickle Cucumber Sushi
Avocado, Daikon, Cucumber Sushi
Wasabi, Soy Ginger
\$16.00 per person

Hot Asian Platter

Indian Samosas, Coriander Chutney
Vegetable Spring Roll, Dipping Sauce
Korean Spiced Lamb Skewers, Sweet and Sour
Yoghurt
Thai Fish Cake, Tamarind Lime Mayonnaise
Aloo Tiki, Kusundi
\$16.00 per person

Savoury Pastries

Mini Pies, Pasties, Sausage Rolls, Dipping Sauces
\$12.00 per person

Cheese

Selection of Hard, Soft and Blue Cheeses, Fruit Paste,
Dried Fruit, Lavosh
\$12.50 per person

Fruit

Selection of sliced seasonal fruits
\$5.50 per person

Cocktail Reception

Cold Canapés

Vietnamese Crab Meat Salad in Rice Paper Rolls,
Dipping Sauce

Asian Slaw, Roasted Peanut Rice Paper Rolls

Salmon, Avocado, Pickle Cucumber Sushi Rolls,
Wasabi, Soy Ginger Dressing

Avocado, Daikon, Cucumber Sushi Rolls, Wasabi,
Soy Ginger

Rare Seared Kangaroo, Marsala Cracker, Chutney

Sumac Courgette, Woodside Goats Curd,
Preserved Lemon

Bruschetta, Pea, Garlic Cream Cheese, Mint Pesto

Adelaide Blue on Rye, Date, Tamarind Chutney

Hot and Sour Prawn, Mango Carrot Pickle

Beef Tartare, Smoked Paprika, House Pickles

Ginger Soy Tuna Loin, Apple, Micro Herbs

Hot Canapés

Fried Pork, Apple Chilli Jam

Mixed Mushroom and Parmesan Arancini,
Truffle Mayonnaise

King Island Beef Pie, House-Made Tomato
Horseradish Sauce

Pork, Apple and Sage Sausage Rolls, Tonkatsu Sauce

Sweet and Sour Pork Skewers, Pickle Ginger

Jalapeno Spiced Prawns, Spiced Mango

Hot and Spicy Chicken Skewers, Ranch Dressing

Indian Samosas, Coriander Chutney

Vegetable Spring Roll, Dipping Sauce

Thai Chicken Satay, Lime Peanut Sauce

Korean Spiced Lamb Skewers, Sweet and Sour
Yoghurt

Aloo Tiki, Kusundi

Prices

1 hour duration

Select 4 hot and 4 cold items

\$35.00 per person

1.5 hour duration

Select 6 hot and 4 cold items

\$40.00 per person

2 hour duration

Select 7 hot and 5 cold items

\$46.00 per person

3 hour duration

Select 10 hot and 6 cold items

\$56.00 per person

Cocktail Reception

Dessert Canapés

\$8.00 per canapé/per person

Spiced Fig Pudding, Verjuice Apples

Dark Chocolate Torte, Biscotti Crumb, Crème De Menthe

Warmed Chocolate Brownie, Salted Caramel Popcorn

Pina Colada: Coconut Panna Cotta, Pineapple Salsa, Lime Biscotti

Substantial Items

\$12.50 per item/per person

Honey Mustard Chicken, Avocado, Green Papaya, Wonton, Honey Mustard

Miso Salmon, Apple, Cucumber, Dressing

\$13.50 per item/per person

Soft Shell Crab Slider, Hot Sauce

Fried Panko Crumbed Chicken Tenderloin

Butter Chicken, Rice

Pulled Beef Brisket, Mustard Pickle Buns

Spiced Lamb Cutlets, Salsa Verde

Catering and Delivery Service

Delivery subject to availability.

Monday to Friday, Minimum order \$100.00

Orders can be placed by email or phone. Orders must be placed by 48 hours prior to your delivery.

All prices include GST and are subject to change without notice. A cancellation fee applies for cancellations with less than 48 hours' notice.

Prices do not include service staff. To have your event serviced, staff can be arranged on request and charges apply. Minimum of 3 hour charge will apply.

Beverage Packages

Per Person/Per Hour

Package A

Bay Of Stones Chardonnay Pinot
Bay Of Stones Sauvignon Blanc
Bay Of Stones Chardonnay
Bay Of Stones Shiraz
Bay Of Stones Merlot
Coopers Clear
Coopers Premium Light
The Hills Cider Company Cider
Soft Drink Selection, Orange and Apple Juice

1 Hour \$26.00
2 Hours \$29.00
3 Hours \$33.00
4 Hours \$37.00
5 Hours \$42.00

Package B

Chain of Fire Sparkling
Chain of Fire Sauvignon Blanc Semillon
Chain of Fire Chardonnay
Double Barrel Shiraz
Double Barrel Cabernet Sauvignon
Coopers Clear
Coopers Premium Light
The Hills Cider Company Cider
Soft Drink Selection, Orange and Apple Juice

1 Hour \$27.00
2 Hours \$30.00
3 Hours \$34.00
4 Hours \$38.00
5 Hours \$43.00

Package C

Four Sisters Sparkling Chardonnay Pinot Noir NV
Hill-Smith Estate Sauvignon Blanc
Wirra Wirra Scrubby Rose Unoaked Chardonnay
Wirra Wirra Catapult Shiraz
Yalumba Menzies The Cigar Cabernet Sauvignon
Coopers Clear
Coopers Premium Light
The Hills Cider Company Cider
Soft Drink Selection, Orange and Apple Juice

1 Hour \$32.00
2 Hours \$36.00
3 Hours \$40.00
4 Hours \$46.00
5 Hours \$50.00

Package D

The Lane Lois Blanc de Blanc
The Lane Block 1A Chardonnay
The Lane Block 10 Sauvignon Blanc
The Lane Block 5 Shiraz
The Lane Block 1 Cabernet Merlot
Coopers Clear
Coopers Premium Light
The Hills Cider Company Cider
Soft Drink Selection, Orange and Apple Juice

1 Hour \$35.00
2 Hours \$39.00
3 Hours \$44.00
4 Hours \$48.00
5 Hours \$52.00

Wine List

Sparkling Wines

- Dunes & Greene Pinot Noir Chardonnay NV, South
Australia
\$27.00
- Thorn Clarke Sparkling Pinot Noir Chardonnay NV,
Clare Valley
\$32.00
- Yarra Burn Premium Cuvee Brut NV, Yarra Valley
\$36.00
- Di Giorgio Sparkling Pinot Noir Chardonnay NV,
Limestone Coast
\$35.00
- Coriole Prosecco, Kuitpo
\$39.00
- Croser Sparkling Pinot Noir Chardonnay NV,
Adelaide Hills
\$46.00
- Kersbrook Hill Premium Single Vintage Cuvee,
Adelaide Hills
\$39.00
- House of Arras Brut Elite, Tasmania
\$60.00
- Bird in Hand Sparkling Pinot Noir, Adelaide Hills
\$45.00
- Kersbrook Hill Sparkling Cabernet Sauvignon,
Adelaide Hills
\$39.00

Wine List

White Wine

Riesling

O'Leary Walker Watervale Riesling, Clare Valley
\$37.00
Petaluma Hanlin Hill Riesling, Clare Valley
\$45.00
d'Arenberg Dry Dam Riesling, McLaren
Vale/Adelaide Hills
\$40.00
Clos Clare Riesling, Clare Valley
\$50.00
Parish Vineyard Riesling, Tasmania
\$46.00
Hentley Farm Riesling, Eden Valley
\$38.00

Sauvignon Blanc and Blends

Mawson Cape Denison Sauvignon Blanc, Limestone
Coast
\$30.00
Chain of Ponds Black Thursday Sauvignon Blanc,
Adelaide Hills
\$32.00
Terre a Terre Down to Earth Sauvignon Blanc,
Wrattonbully
\$37.00
Deviation Road Sauvignon Blanc, Adelaide Hills
\$38.00

Chardonnay

Dandelion Twilight of the Adelaide Hills
Chardonnay, Adelaide Hills
\$38.00
Langmeil High Road Chardonnay, Eden Valley
\$34.00
Leconfield Chardonnay, Coonawarra
\$37.00
Browns of Padthaway Chardonnay, Padthaway
\$36.00
Mount Adam Chardonnay, Barossa Valley
\$33.00

Other White Varieties

Coriole Chenin Blanc, McLaren Vale
\$32.00
Maxwell Verdelho, MacLaren Vale
\$30.00
Paracombe Pinot Gris, Adelaide Hills
\$33.00
Redbank Pinot Grigio, King Valley
\$33.00
Olivers Taranga Fiano, McLaren Vale
\$43.00

Sweet Styles

Grant Burge Moscato, Barossa Valley
\$30.00
Tscharke Eva Frizzante, Barossa Valley
\$27.00

Wine List

Rosé and Red Wine

Rosé

St Halletts Rose, Barossa Valley
\$32.00
Charles Melton Rose of Virginia Rose, Barossa Valley
\$42.00
Torbreck Saignee Rose, Barossa Valley
\$39.00

Red Wines

Cabernet Sauvignon and Blends

Pirramimma Stock Hills Cabernet Sauvignon,
McLaren Vale
\$35.00
Chain of Ponds Amadeus Cabernet Sauvignon,
Adelaide Hills
\$47.00
Leconfield Cabernet Sauvignon, Coonawarra
\$51.00
Parker Estate Cabernet Sauvignon, Coonawarra
\$35.00
Peter Lehmann Cabernet Merlot, Barossa Valley
\$29.00
Paracombe Cabernet Franc, Adelaide Hills
\$47.00

Shiraz and Blends

Dell'uva Frill Hill Shiraz, Barossa
\$30.00
Fox Gordon Eight Uncle Shiraz (Preservative Free)
Barossa Valley
\$33.00
Kirrihill Single Vineyard Shiraz, Clare Valley
\$36.00
Rockbare Mojo Shiraz, McLaren Vale
\$32.00
d'Arenberg Footbolt Shiraz, McLaren Vale
\$40.00
Torbreck woodcutters Shiraz, Barossa Valley
\$42.00
Kalleske Moppa Shiraz, Barossa Valley
\$49.00
Penley Estate Shiraz Cabernet, Coonawarra
\$38.00

Other Red Varieties

In Dreams Pinot Noir, Yarra Valley
\$43.00
Paracombe Pinot Noir, Adelaide Hills
\$37.00
Browns of Padthaway Malbec, Padthaway
\$42.00
d'Arenberg The Custodian Grenache, McLaren Vale
\$38.00
Running with the Bulls Tempranillo, Barossa Valley
\$36.00
Coriole Sangiovese, McLaren Vale
\$39.00
Dell'uva Tempranillo Garnacha, Barossa Valley
\$37.00
Yangarra GSM, McLaren Vale
\$47.00
Torbreck Juveniles, Barossa Valley
\$42.00

Beverage List

Soft Drinks – Bottle Price

Orange Juice
\$12.00 per 2L

Apple Juice
\$12.00 per 2L

Soft Drinks
\$8.00 per 2L

Sparkling Mineral Water
\$7.00 per 750ml

Spring Water
\$3.50 per 600ml

Beer List - Bottle Price

Coopers Premium Light
\$6.50

Coopers Clear
\$7.00

Coopers Sparkling Ale
\$8.50

Crown Lager
\$8.50

Asahi Super Dry
Corona
\$9.50

Spirits

Base Spirits
From \$7.00

Premium Spirits
From \$7.50