

CORPORATE

NATIONAL WINE CENTRE



BREAKFAST

Continental Breakfast

Selection of Sliced Seasonal Fresh Fruits, Honey Yoghurt

Freshly Baked Croissants, Beerenberg Preserves

Assorted Danishes and Mini Muffins

House Made Smoothie, Chef's Selection

Orange and Apple Juice

Freshly Brewed Coffee and T2 Tea Selection

National Wine Centre Breakfast

Selection of Sliced Seasonal Fresh Fruits, Honey Yoghurt

Freshly Baked Croissants, Beerenberg Preserves

Assorted Danishes & Mini Muffins

Warm Barossa Smoked Ham and Cheese Croissants

House Made Bircher Muesli

Orange and Apple Juice

Freshly Brewed Coffee and T2 Tea Selection

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

Eggs Benedict; Poached Eggs, Barossa Smoked Ham, English Muffin, Hollandaise Sauce

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

Chilli Chorizo Beans, Poached Eggs, Turkish Bread

Poached Eggs with Spinach, Pea, Feta, Salsa Verde, Sour Dough

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

Additional Option

Milk Panna Cotta, Poached Strawberries, House Made Muesli

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

BREAKFAST CONT.

Cocktail Breakfast

Please select five breakfast canapés to be served;

Corn Fritters, Avocado, Tomato Salsa

Brioche Bun; Barossa Bacon, Spiced Tomato Jam

Mini Croquet Monsieur

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

Chilli Chorizo Beans, Poached Eggs, Turkish Bread

Mixed Mushroom, Cream Cheese, Basil Bruschetta

Pumpkin, Sage and Feta Frittata, Spiced Tomato
Jam

Spiced Potato Omelette, Eggplant Kasundi

Banana Bread, Lemon Passion Fruit Curd

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

(1 hour duration)

LIGHT WORKING LUNCHES

The following options are served as a stand-up style Buffet

Option One

Freshly Baked Breads with Gourmet Fillings
Changing Daily

Fine Australian Cheeses, Lavosh, Fruit Paste,
Dried Fruit, Nuts

A Selection of Soft Drinks, Orange and Apple Juice,
Spring Water

Freshly Brewed Coffee and T2 Tea Selection

Option Two

Tandoori Style Chicken, Butter Sauce

Steamed Basmati Rice

Cucumber Salad

Mint Yoghurt

Pappadums

Platters of Sliced Seasonal Fresh Fruits

A Selection of Soft Drinks, Orange and Apple Juice,
Spring Water

Freshly Brewed Coffee and T2 Tea Selection

LIGHT WORKING LUNCHES

The following options are served as a stand-up style Buffet

Option Three

Fresh Fruit Bowl

Fine Australian Cheeses, Lavosh, Fruit Paste,
Dried Fruit, Nuts

A Selection of Soft Drinks, Orange and Apple Juice,
Spring Water

Freshly Brewed Coffee and T2 Tea Selection

Please select four items from bread, salads,
wraps and hot dishes (four items in total);

Filled Bread Options

Roasted Beef on Focaccia, Fire Roasted Capsicum,
Horseradish Cream

Crusty Baguette, Baba Ganoush, Roasted Capsicum,
Semi-Dried Tomato, Cos Lettuce

House Spiced Roasted Chicken Baps, Lettuce,
Tomato

Italian Sopressa, Tomato, Pickles on Ciabatta

House Made Spiced Hummus, Salad Leaves on
Turkish

Pastrami, Onion Jam, Mustard on Rye

Egg Mayo and Chive on White

Salads

Chicken Caesar Salad, Chicken, Cos, Parmesan
Cheese, Bacon, Crouton, House Dressing

House Potato Salad, Gherkin, Jammon

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

Couscous Salad, Carrot, Nuts, Sultanas, Herb
Dressing

Quinoa Salad, Kidney Bean, Carrot, Herbs

Wraps

Feta, Tomato, Lettuce, Basil Pesto

Tandoori Chicken, Cucumber, Mint Yoghurt

Avocado, Tuna, Mayo, Mixed Leaves

Sumac Roasted Pumpkin, Seeds, Labna, Mixed
Leaves

Smoked Turkey, Cranberry, Brie, Mixed Leaves

Hot Dishes

Spinach and Ricotta Cannelloni, Tomato, Basil Sauce,
Parmesan Cheese

Beef Ravioli, Olive, Chilli, Semi Dried Tomato, Herbs,
Cheese

Thai Green Chicken Curry, Steamed Rice

(minimum 40 guests)

Additional Options

Spiced Barramundi, Rice, Coriander Yoghurt

Chicken Paella, Smoked Paprika, Saffron, Peas,
Capsicum

Chicken Cacciatore, Capsicum, Tomato, Olives,

Beef Bourgeon, Mushroom, Onion, Red Wine Sauce,
Steamed Rice

Huon Smoked Salmon, Cream Cheese Bagel

Tandoori Style Chicken, Butter Sauce, Steamed Rice

Lamb Rogan Josh, Steamed Rice

Stir-Fried Chicken Satay, Cauliflower, Carrot,
Egg Noodles

LUNCH & DINNER

Entrees

Sea

Vanilla Poached Prawns, Peach, Radish, Spiced Tomato Gazpacho

BBQ Garlic Prawns, Avocado, Jalapeno, Mango

Seared Squid, Chorizo, Red Pepper, Confit Garlic, Basil, Saffron Mayo

Crab Tart, Dashi, Tomato, Frisée, Mascarpone

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

Lamb Shoulder, Zucchini, Feta Pissaladière

Smoked Duck Breast, Duck Leg Croquette, Vanilla Pear, Macadamias

Confit Duck Leg, Curried Eggplant, Mandarin Jus

Pasta/Vegetarian

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

Spinach and Ricotta Ravioli, Roasted Tomato Sauce, Aged Parmesan, Salsa Verde

Roasted Pumpkin Cannelloni, Pecorino, Pistachio Dukkah

Crumbed Avocado, Goats Cheese, Chilli Roma Tomato

Additional Entrée & Starter Options

SA Seafood Tasting Plate

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

Coffin Bay Oyster, Wakame, Roe

BBQ Garlic Prawns, Avocado, Jalapeno, Mango

Fresh Oysters

Spiced Nuts, Balsamic Olive Oil

Olives, Hummus, Flat Bread

LUNCH & DINNER

Main Course

Beef/Lamb

Beef Fillet, Shallot, Leek, Herb Gnocchi, Jus

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

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

Lamb Roasted and Braised, Butternut Squash, Fennel, Radish, Jus

Lamb Rack, Peas, Feta, Semi Dried Tomato, Spinach, Jus Ras El Hanout

Sumac Roasted Lamb Rump, Zucchini Fritter, Petite Ratatouille, Jus

Poultry/Game

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

Chicken Breast, Spinach, Ricotta and Rosemary Bread Pudding, Spicy Red Pepper and Black Olive

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

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

Pork

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

Pork Loin, Pumpkin Sage Rosti, Apple Verjuice, Jus

Seafood

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

Miso Crusted Ocean Trout, Apple, Cucumber, Soy Bean, Soba Noodle Salad

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

Spiced Barramundi, Sag Aloo, Coconut Sauce

Side Dishes; with compliments

Please select two items from the following to be served;

Steamed Green Beans with Toasted Almonds, Garlic Oil

Roasted Cauliflower with Sunflower Seeds, Herb Yoghurt

Mustard and Herb Roasted Chat Potatoes

Mesclun Lettuce, Red Onion, Aged Parmesan Balsamic Dressing

White Bean and Roasted Vegetable Salad, Baby Spinach

Lemon Garlic Roasted Zucchini

Gochujang and Sesame Roasted Pumpkin

Honey Roasted Carrots, Cumin Yoghurt

LUNCH & DINNER

Dessert

Spiced Fig Pudding, Verjuice Apples, Vanilla Ice Cream

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

Liquorice All Sorts; Liquorice Parfait, Saffron Jelly, Black Pepper Pineapple

Vanilla Cheesecake, Cranberry Granola, Macerated Strawberries

Cherry Ripe; Chocolate Torte, Coconut, Cherry Ice Cream

Warmed Chocolate Brownie, Salted Caramel Popcorn, Ice Cream

Mulled Wine Poached Pear, Ginger Bread, Walnut Crumble

Trio of Dessert

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

Vanilla Cheesecake, Cranberry Granola, Macerated Strawberries

Cherry Ripe; Chocolate Torte, Coconut, Cherry Ice Cream

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

2 Course: 1 Entrée or 1 Dessert, 1 Main Course

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