

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 Ground Coffee and T2 Tea Selection

\$28.00 per person

Hot Breakfast

On Arrival

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

Hot Plated Breakfast Options:

Please Select One

Scrambled Free Range Eggs with Herbed Tomato on
Toasted Turkish and Cured Smoked Bacon

Scrambled Eggs, Abalone, Chive, Coriander, Chilli,
Sourdough

Chilli Beans, Smashed Avocado, Grilled Turkish Bread

\$34.00 per person

Additional Options

Vanilla Panna Cotta, Poached Rhubarb, House Made Muesli

Apple Crumble Yoghurt Cups

Additional \$5.00 per person

Take a Break

Coffee Break Selection

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

\$5.00 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

\$4.50 per person

Savoury

A Selection of Mini Quiches

\$3.50 per person

Vegetable Samosas, Coriander Chutney

\$3.50 per person

King Island Beef Pie, Carolina Mustard

Barbeque Sauce

\$4.50 per person

Sausage Roll with Barbeque Peach Sauce

\$4.50 per person

Light Working Lunches

Wraps

Guacamole, Tomato, Roast Capsicum, Salsa Verde

Chicken Caesar

Smoked Turkey, Cranberry, Brie, Mixed Lettuce

\$10.00 per wrap

(Minimum order, 10 of each type of wrap)

(Minimum spend of \$100.00)

Salads

Chicken, Chickpea, Spinach, Black Bean, Tomato, Roasted Corn, Lime, Coriander, Spiced Yoghurt

Marinated Artichokes, Cannellini Bean, Rocket Salad, Citrus Dressing

Grilled Cauliflower Salad, Lentils, Capsicum, Cashews

\$15.00 per salad

(Minimum order, 10 of each type of salad)

(Minimum spend of \$150.00)

Filled Bread Options

Roasted Beef, Red Wine Onions, Cheddar Cheese, Seeded Mustard Mayonnaise

House Made Spiced Hummus, Roasted Pumpkin, Dukkah, Salad Leaves on Turkish

Pastrami, Sauerkraut, Pickles, Swiss Cheese, Spicy Tomato on Rye

Zucchini, Pickles, Mesclun, Horseradish, Vegan Mayonnaise on Brown

\$10.00 per baguette

(Minimum order, 10 of each type of bread option)

(Minimum spend of \$100.00)

Lunch & Dinner

Entrees

Sea

Citrus Marinated Salmon, Green Mango, Crab Salad

Roasted Harissa Spiced Prawns, Pickled Cucumber, Tahini Yoghurt

Hot and Sour Poached Prawns, Carrot, Black Sesame, Pear, Kimchi Dressing

Land

Coconut Chicken, Pickled Papaya, Peanuts, Burnt Lime and Palm Sugar Dressing

Twice Cooked Pork Belly, Sweet and Sour Pumpkin, Pepita Seed Dukkah

Salt Bush Kangaroo Fillet, Wattleseed, Peach and Pecan Salsa

Vegetarian

Pickled Beetroot, Adelaide Hills Cider, Walnut Crumbed Goats Cheese

Main Course

Beef

Beef Porterhouse, Cauliflower Purée, Roasted Brussel Sprouts, Toasted Almonds

Beef Fillet, Paris Mash, Cabernet Sauvignon Red Onion Jam, Jus

Poultry/Game

Chicken Breast, Pecorino Cheese Polenta, Mushroom Fricassee

Macadamia Crusted Chicken Breast, Tomato, Creamed Leek Risotto

Pork

Pan Roasted Pork Fillet, Sage Rosti, Baby Spinach, Port Wine Jus

Seafood

Pan Roasted Salmon, Saffron Potato, Clam Ratatouille

Chimichurri Coorong Mullet, Sweet Pea, Fennel, Radish, Dill

Sides; with compliments

Please select one item from the following to be served;

Marinated Artichokes, Cannellini Bean, Rocket Salad, Citrus Dressing

Mixed Leaf, Fennel Fronds, Pickled Shallots, White Balsamic Dressing

Roasted Broccoli, Kale, Red Chilli, Toasted Almond Salad

Lunch & Dinner

Dessert

Chocolate Torte, Biscotti Crumbs, Gelista
Pineapple Sorbet

Saffron Panna Cotta, Rhubarb, Shortbread

Passionfruit Caipiroska - Passionfruit Curd Tart, Soft
Meringue, Lime Vodka Jelly

Cheese Selection, Muscatels, Dried Fruit,
Quince Paste

Sliced Seasonal Fresh Fruit Platters

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
\$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
\$10.50 per person

Dips and Meze Platter

Assorted Dips, Toasted Flat Bread, Olives, Cherry
Bocconcini
\$10.50 per person

Antipasto Platter

Assorted Continental Meats, Pickled Vegetables,
Dolmades, Mixed Olives, Marinated Feta Cheese
\$15.50 per person

Cold Asian Platter

Selection of Assorted Rice Paper Rolls (Meat and
Vegetarian) and Dipping Sauce
Selection of Assorted Sushi Rolls (Seafood and
Vegetarian) with Wasabi and Soy Ginger
\$16.50 per person

Hot Asian Platter

Indian Samosas, Coriander Chutney
Vegetable Spring Roll, Dipping Sauce
Korean Spiced Lamb Skewers, Sweet & Sour Yoghurt
Thai Fish Cake, Tamarind Lime Mayonnaise
Aloo Tiki, Kasundi
\$16.50 per person

Savoury Pastries Platter

Mini Pies, Pasties, Sausage Rolls, Dipping Sauces
\$12.50 per person

Cheese Platter

Fine Australian Cheeses with a Selection of Lavosh,
Grissini, Quince Paste, Riverland Muscatels and
Dried Fruits
\$12.50 per person

Fruit Platter

Selection of Sliced Seasonal Fruits
\$5.50 per person

Cocktail Reception

Cold Canapés

Tuna, Mirin, Wasabi Mayonnaise Sushi Roll, Soy Dressing

Rare Roasted Kangaroo, Wattleseed Salt, Blackberry Jam

Oregano and Ricotta Frittata with Olive Tapenade

Grilled Artichoke, Almond Hummus, Preserved Lemon Croute

Garlic Bruschetta, Beef Tartare, Smoked Paprika,
Flat Leaf Parsley, Pickles

Hot and Sour Prawn, Coconut, Prawn Cracker

Spiced Chicken, Barbeque Corn, Black Bean and
Coriander Tortilla

Goats Cheese Curd, Pickled Walnut, Beetroot, Rye Bread

Hot Canapés

Slow Cooked Pork, Bourbon Peach Sauce

Sweet Pea, Limestone Coast Feta Arancini with
Smoked Paprika Aioli

King Island Beef Pie, Carolina Mustard Barbeque Sauce

Mushroom, Water Chestnut Gyoza

Tempura Prawn, Chilli Salt, Ranch Sauce

Vegetable Spring Rolls with Sesame Soy Dip

Vietnamese Roasted Lamb Skewers

Aloo Tiki, Smoked Chilli Crème Fraîche

Crab, Sweet Corn Tart, Dashi Cream

Spiced Buttermilk Chicken, Sriracha Mayonnaise

Honey Mustard Chicken Skewers, Desert Lime Dressing

Indian Samosas, Lime, Cumin Yoghurt

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

\$42.00 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

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.

Dependent on location set up, we may be required to hire additional equipment to ensure that the service of your event runs smoothly.

BEVERAGE PACKAGES

Per Person, Per Hour

Package A

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

Lunch	Dinner
1 Hour \$20.00	1 Hour \$23.00
2 Hours \$26.00	2 Hours \$30.00
3 Hours \$31.00	3 Hours \$35.00
4 Hours \$35.00	4 Hours \$39.00
5 Hours \$39.00	5 Hours \$43.00

Package B

Dunes & Greene Sparkling Chardonnay Pinot Noir
 Yalumba 'Y Series' Sauvignon Blanc
 Yalumba 'Y Series' Pinot Grigio
 Yalumba 'Y Series' Rosé
 Yalumba 'Y Series' Cabernet Sauvignon
 Yalumba 'Y Series' Shiraz
 Coopers Dry
 Coopers Premium Light
 The Hills Cider Company Cider
 Soft Drink Selection, Orange and Apple Juice

Lunch	Dinner
1 Hour \$23.00	1 Hour \$25.00
2 Hours \$30.00	2 Hours \$34.00
3 Hours \$34.00	3 Hours \$39.00
4 Hours \$38.00	4 Hours \$43.00
5 Hours \$42.00	5 Hours \$47.00

Package C

Lambrook 'Spark' Sparkling Pinot Noir
 Aloft Sauvignon Blanc
 Woodvale 'Mount Oakden' Pinot Gris
 Kilikanoon 'Second Fiddle' Grenache Rosé
 Thorn-Clarke 'Sandpiper' Cabernet Sauvignon
 Round Two Shiraz
 Coopers Dry
 Coopers Premium Light
 The Hills Cider Company Cider
 Soft Drink Selection, Orange and Apple Juice

Lunch	Dinner
1 Hour \$26.00	1 Hour \$29.00
2 Hours \$34.00	2 Hours \$37.00
3 Hours \$38.00	3 Hours \$42.00
4 Hours \$42.00	4 Hours \$46.00
5 Hours \$46.00	5 Hours \$50.00

Package D

The Lane 'Lois' Blanc de Blanc
 Petaluma 'White' Sauvignon Blanc
 Deviation Road Pinot Gris
 Yalumba 'Block 2' Grenache Rosé
 Balnaves 'The Blend' Cabernet Sauvignon Blend
 Bremerton 'Selkirk' Shiraz
 Coopers Dry
 Coopers Premium Light
 The Hills Cider Company Cider
 Soft Drink Selection, Orange and Apple Juice

Lunch	Dinner
1 Hour \$30.00	1 Hour \$33.00
2 Hours \$38.00	2 Hours \$41.00
3 Hours \$42.00	3 Hours \$45.00
4 Hours \$46.00	4 Hours \$49.00
5 Hours \$50.00	5 Hours \$54.00

BEVERAGE List

Draught Beers & Cider - Glass Price

Coopers Dry

\$6.50

Coopers Session Ale

\$6.50

Coopers Pale Ale

\$6.50

The Hills Cider Company Apple Cider

\$6.90

Beer List - Bottle Price

Coopers Premium Light

\$6.50

Coopers Pale Ale

\$7.50

Coopers Dry

\$7.50

Coopers Session Ale

\$8.60

Sapporo

\$9.50

Asahi Super Dry

\$9.50

Corona

\$9.50

The Hills Cider Company Apple Cider

\$8.50

The Hills Cider Company Pear Cider

\$8.50

Spirits

Base Spirits

From \$8.00

Premium Spirits

From \$8.50

Soft Drinks - Glass Price

Soft Drinks

\$3.00

Sparkling Mineral Water

\$3.00

Orange and Apple Juice

\$3.50

wine list

Champagne and Sparkling Wine

N.V Louis Roederer Brut Premier
Reims, France

\$114.00

N.V Pol Roger Brut
Epernay, France

\$114.00

N.V Perrier-Jouet Grand Brut
Epernay, France

\$114.00

Lambrook Estate 'Spark' Pinot Noir
Adelaide Hills, South Australia

\$45.00

The Lane 'Lois' Blanc de Blancs Chardonnay
Adelaide Hills, South Australia

\$45.00

Lambrook Estate 'Emerson Reserve' Sparkling Pinot Noir
Adelaide Hills, South Australia

\$68.00

Deviation Road 'Loftia' Vintage Brut
Adelaide Hills, South Australia

\$65.00

Phillip Shaw 'Edinburgh' Sparkling Chardonnay Pinot Noir
Orange, New South Wales

\$50.00

Dal Zotto 'Pucino' Prosecco
King Valley, Victoria

\$40.00

wine list

White Wine and Rose

Riesling

Vickery Riesling
Clare Valley, South Australia
\$40.00

Mitchell 'Watervale' Riesling
Clare Valley, South Australia
\$46.00

Mount Horrocks 'Watervale' Riesling
Clare Valley, South Australia
\$55.00

Sauvignon Blanc and Blends

Aloft Sauvignon Blanc
Adelaide Hills, South Australia
\$35.00

Petaluma 'White' Sauvignon Blanc
Adelaide Hills, South Australia
\$48.00

The Lane 'Gathering' Sauvignon Blanc Semillon
Adelaide Hills, South Australia
\$56.00

Chardonnay

Heggies Vineyard '>500m' Chardonnay
Eden Valley, South Australia
\$40.00

Schild Estate 'Alma Schild Reserve' Chardonnay
Eden Valley, South Australia
\$46.00

Other White Varieties

Woodvale 'Mount Oakden' Pinot Gris
Clare Valley, South Australia
\$40.00

Deviation Road Pinot Gris
Adelaide Hills, South Australia
\$45.00

Sweet Styles

Dunes & Greene Split Pick Moscato
South Australia
\$30.00

Rosé

Kilikanoon Grenache Rosé
Clare Valley, South Australia
\$40.00

Yalumba 'Block 2' Grenache Rosé
Barossa Valley, South Australia
\$55.00

Yangarra Grenache Rose
McLaren Vale, South Australia
\$50.00

wine list

Red Wine

Light & Medium Bodied

Montalto 'Pennon Hill' Pinot Noir
Mornington Peninsula, Victoria

\$50.00

Riposte 'The Dagger' Pinot Noir
Adelaide Hills, South Australia

\$46.00

S.C. Pannell Tempranillo Touriga Nacional
Barossa and McLaren Vale, South Australia

\$43.00

Richard Hamilton 'Colton's' Grenache, Shiraz and
Mataro McLaren Vale, South Australia

\$40.00

Petaringa By Geoff Hardy 'Two Gentlemans' Grenache,
Shiraz and Mataro
McLaren Vale, South Australia

\$42.00

Cabernet Sauvignon & Blends

Thorn-Clarke 'Sandpiper' Cabernet Sauvignon
Barossa Valley, South Australia

\$40.00

Balnaves 'The Blend' Cabernet Sauvignon, Merlot
Coonawarra, South Australia

\$45.00

St Hugo Cabernet Sauvignon
Coonawarra, South Australia

\$74.00

Yalumba 'Signature' Cabernet Sauvignon, Shiraz
Barossa Valley, South Australia

\$95.00

Shiraz

Round Two Shiraz
Barossa Valley, South Australia

\$40.00

Yangarra Shiraz
McLaren Vale, South Australia

\$50.00

Bremerton 'Selkirk' Shiraz
Langhorne Creek, South Australia

\$43.00

The Yard 'Riversdale' Shiraz
Great Southern, Western Australia

\$54.00