



SPECIAL EVENTS & GROUP BOOKINGS MENU

Required for bookings of 10 or more guests

Set Menu

\$35.00 per person

With paired glass of wine \$45.00 per person

Minimum of 6 guests

Soup of the Day

Followed by your choice of one of the following Main Course options

Walnut and Pomegranate Molasses Chicken Maryland, Persian Rice, Mast-Khiar
36 Degrees South Beef Shortribs, Potato Rosti, Pickled Kohlrabi
Maple Roasted Pumpkin, Walnut, Pomegranate Molasses, Spiced Pepitas

Additional Options;

Your Choice of Individual Side Dish \$3.00 per person

Barista Made Coffee or T2 Brewed Tea served with Chefs Selection of Patisserie \$5.00 per person

Kitchen Menu

\$60.00 per person

With paired wine \$100.00 per person

Let our Chef's take you on a food journey, with a selection of dishes from our menu to create the ultimate Australian dining experience. Menu inclusive of charcuterie, breads, light dishes, salads and main dishes followed by our signature cheese board.

Set Special Events Menu

\$60.00 per person

With paired wine \$100.00 per person

Minimum of 15 guests

A culinary shared style food experience with the following menu;

Grilled Flatbread, Romesco
Spring Garden Gnocchi, San Jose Prosciutto, Pecorino, Basil Pangrattato
Coorong Steak Carpaccio, Mussel and Abalone Arancini, Asian Style Dressing
Crispy Squid, Miso Macadamias, Chilli Sumac Salt
Open Mushroom Lasagne, Truffle Oil, Herb Crumb, Asparagus
Ras el Hanout Lamb Shoulder, Grilled Zucchini, Slow Roasted Tomatoes, Eggplant Puree
36 Degrees South Beef Shortribs, Potato Rosti, Pickled Kohlrabi

Additional Options;

Your Choice of Individual Side Dish \$3.00 per person

Barista Made Coffee or T2 Brewed Tea served with Chefs Selection of Patisserie \$5.00 per person

OPEN 7 DAYS | AUSTRALIA'S BROADEST WINE RANGE AT YOUR FINGERTIPS



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Bottomless Brunch

\$60.00 per person

Minimum of 6 guests

South Australian shared style Breakfast Platter featuring San Jose Bacon, Rohdes Free Range Eggs, Barossa Valley Chorizo, House Baked Bread and other in-season specialties

Served with a Mimosa on arrival
followed by Sommeliers Selection of Sparkling, White and Red wines
Orange and Apple Juice
For a two hour duration

Additional Options;

Barista Made Coffee or T2 Brewed Tea \$5.00 per person
Simply served with one glass of Mimosa on arrival \$45.00 per person
Simply served with Orange and Apple Juice \$35.00 per person

Canapé Menu

\$40.00 per person

Minimum of 15 guests

Chefs Selection of four cold and six hot canapé items served over a two hour duration.