

Lunch & dinner

Entree

Sea

Citrus Marinated Salmon, Green Mango, Crab Salad

Crab Arancini, Avocado Mousse, Mango Salsa

Stuffed Baby Squid, Black Rice, Gremolata,
Dablo Sauce

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

Braised Lamb Shoulder, Aged Persian Rice, Pickled
Raisins, Smoked Onion Jus

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

Duck Ham, Leg Rillettes, Cranberry and Sour Cherry
Chutney, Pistachio

Salt Bush Kangaroo Fillet, Wattleseed, Peach and
Pecan Salsa

Pasta/Vegetarian

Pumpkin Ravioli, Roasted Tomato Cumin Sauce,
Saltbush Dukkah

Ricotta Cannelloni, Spinach, Roast Tomato, Parmesan

Potato Gnocchi, Truffle Cream Cheese, Forest
Mushrooms, Basil

Pickled Beetroot, Adelaide Hills Cider, Walnut
Crumbed Goats Cheese

SA Seafood Trio Plate

Smoky Bay Oyster, Finger Lime

Roasted Harissa Spiced Prawns, Pickled Cucumber,
Tahini Yoghurt

Crab Arancini, Avocado Mousse, Mango Salsa

Land Trio Plate

Coconut Spiced Chicken, Pickled Papaya, Peanuts,
Burnt Pineapple Nuoc Cham

Lightly Spiced Paroo Kangaroo, Wattleseed, Grains,
Cumberland Sauce

Pickled Beetroot, Walnut Crumbed Goats Cheese

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Main Course

Beef/Lamb

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

Beef Fillet, Paris Mash, Cab Sav Red Onion Jam, Jus

Beef Fillet, Red Wine Braised Brisket, Sweet Potato, Smoked Tomato Relish

Ras El Hanout Roasted Lamb Rump, White Bean Almond Skordalia, Green Olive Tabouleh

Lamb Cutlet, Braised Lamb Shoulder, Spiced Eggplant, Potato Gnocchi, Bush Tomato

Poultry/Game

Chicken Breast, Pecorino Cheese Polenta, Mushroom Fricassee

Macadamia Crusted Chicken Breast, Tomato, Creamed Leek Risotto

Vindaloo Roast Chicken Breast, Masala Corn, Pickled Carrot

Confit Duck Leg, Roasted Breast, Prunes, Apple

Spiced Kangaroo Fillet, Braised Red Cabbage, Currents, Hazelnuts, Vincotto Jus

Pork

Pork Cutlet, Chermoula Roasted Sweet Potatoes, Adelaide Hills Cider, Jus

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

Seafood

Pan Roasted Salmon, Saffron Potato, Clam Ratatouille

Pan Roasted Barramundi, Roast Cauliflower, Kasundi

Ocean Trout, Chickpea Hummus, Roasted Cumin Peppers, Lemon Oil

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

Side Dishes; with compliments

Please select two items from the following to be served;

Dijon and Garlic Roasted Potatoes

Roasted Beetroot, Balsamic Glaze

Steamed Green Vegetables, Olive Oil, Sea Salt

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

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Dessert

Chocolate Torte, Biscotti Crumbs, Gelista
Pineapple Sorbet

Spiced Quandong and Fig Pudding, Macadamia and
Kangaroo Island Honey Ice Cream

Cherry Ripe Dark Chocolate Brownie, Marble Hill
Cherry Ice Cream, Coconut Fudge Sauce

Saffron Panna Cotta, Rhubarb, Shortbread

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

Vanilla Baked Cheesecake, Orange and Almond

White Chocolate Tart, Strawberries and Cream

Freshly Ground Coffee, T2 Tea Selection and
Assorted Chocolates

(Inclusive with all Lunch and Dinner Menus)

Dessert Trio Plate

Vanilla Baked Cheesecake, Orange and Almond

Saffron Panna Cotta, Rhubarb, Shortbread

White Chocolate Tart, Strawberries and Cream

Dessert Table/Platters to the Table

Mini Saffron Panna Cotta, Rhubarb

Assorted Profiteroles

Passionfruit Tarts

Gelista Mini Ice Cream Cones

Baked New York Cheesecake, Strawberries and Cream

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Antipasto Selection

Platters to the Table

Included on the Plate is a Selection of Prosciutto, Champagne Ham, Sopressa and Grissini

Dolmades, Artichoke Hearts with Orange and Fennel Seed, Cabernet Sauvignon Marinated Button Mushrooms, Feta Filled Sweet Peppers and Baby Bocconcini with Gremolata.

Should you wish to select your own items from the list below, an additional cost will apply.

Please select five items from the following to be served;

Feta Filled Sweet Peppers

House Marinated Mixed Olives

Dolmades

Baby Bocconcini, Gremolata

Feta Cheese, Lemon, Oregano

Cabernet Sauvignon Marinated Button Mushrooms

Artichoke Hearts, Orange, Fennel Seed

Semi Dried Tomatoes, Balsamic Glaze

Sliced Provolone Cheese

Barossa Chorizo Sausage

White Beans, Spinach, Lemon, Garlic

Peperonata with pecorino

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

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.