

Lunch & dinner

Entree

Sea

44 Degree Salmon, Avocado Green Goddess Dressing, Pickled Cucumber

Crab and Green Onion Tart, Spiced Mascarpone

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

BBQ Garlic and Jalapeno Prawns, Green Mango, Crab Salad

SA Seafood Trio Plate

44 Degree Salmon, Avocado Green Goddess Dressing, Pickled Cucumber

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

Streaky Bay Oyster, Wakame Salad

Additional \$5.00 per person

Land

Harissa Spiced Chicken, Carrot, Spiced Almond Hummus

Braised Lamb Shoulder, Spiced Couscous, Herb Salad, Orange Pomegranate Dressing

Pork Belly, Green Apple, Pickled Papaya, Peanuts and Burnt Pineapple Nuoc Cham

Saltbush Kangaroo Fillet, Wattleseed, Peach and Pecan Salsa

Land Trio Plate

Harissa Spiced Chicken, Carrot, Spiced Almond Hummus

Pork Belly, Green Apple, Pickled Papaya, Peanuts and Burnt Pineapple Nuoc Cham

Saltbush Kangaroo Fillet, Wattleseed, Peach and Pecan Salsa

Additional \$5.00 per person

Pasta/Vegetarian

Pumpkin Ravioli, Roasted Tomato Cumin Sauce, Saltbush Dukkah

Fettucine, Truffle Cream Cheese, Forest Mushrooms, Basil

Spinach and Ricotta Cannelloni, Napoletana Sauce, Aged Parmesan, Rocket and Almond Pesto

Potato Gnocchi, Feta Gremolata, Roast Tomato and Basil Sauce

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Main Course

Beef/Lamb

220g Beef Porterhouse, Pecorino Risotto, Porcini Salted Mushrooms, Port Wine Jus

180g Beef Fillet, Confit Garlic Potato Puree, Merlot Red Onion Jam, Jus

Roasted Lamb Rump, Braised Lamb Shoulder, Sweet Pea Puree, Fennel Radish Salad

Ras El Hanout Roasted Lamb Rump, Pesto Mash Potato, Ratatouille

Poultry/Game

Chicken Breast, Cheesy Polenta, Mushroom Fricassee, Red Wine Jus

Dukkah Crusted Chicken Breast, Tomato, Creamed Leek Risotto

Confit Duck Leg, Roasted Breast, Prunes, White Balsamic Apple

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

Pork

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

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

Seafood

Cajun Spiced Salmon Fillet, Roma Tomatoes, Green Beans, Corn Salsa

Spiced Barramundi, Sag Aloo, Coconut Tamarind Sauce

Chimichurri Coorong Mullet, Spiced Hummus, Garlic Beans, Lemon Myrtle Oil

Side Dishes; with compliments

Dijon and Garlic Roasted Potatoes

Steamed Green Vegetables, Olive Oil, Sea Salt

Tray Roasted Mediterranean Vegetables

Marinated Artichokes, Cannellini Bean and Rocket Salad, Citrus Dressing

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

Mixed Leaf, Roma Tomato, Cucumber, Red Onion, Balsamic Dressing

For events with allocated seating, please select two of the above dishes, shared to the table.

For events with free seating, please select one of the above dishes to be served individually per person. Please note, individual serves will be doubled.

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Dessert

After Dinner Mint Chocolate Torte, Biscotti Crumbs,
Spearmint Ice-Cream

Spiced Fig Pudding, Peach Coulis, Vanilla Bean Ice-Cream

Warm, White Chocolate Blondie, Mango, Macadamia and
Kangaroo Island Honey

Coconut Panna Cotta, Pineapple Carpaccio, Biscotti

Dark Chocolate Tart, Raspberry, Cream

Classic Lemon Tart, Meringue Citrus Jelly

Freshly Ground Coffee, T2 Tea Selection and
Assorted Chocolates

(Inclusive with all Lunch and Dinner Menus)

Dessert Trio Plate

Coconut Panna Cotta, Pineapple Carpaccio, Biscotti

Chocolate Square, Mascarpone, Strawberry

Classic Lemon Tart, Meringue, Citrus Jelly

Additional \$5.00 per person

Dessert Table

Mini Coconut Panna Cotta, Pineapple Carpaccio, Biscotti

Assorted Profiteroles

Lemon Meringue Tart

Mini Pavlova, Kiwi Fruit, Passionfruit Coulis

Baked New York Cheesecake, Strawberries and Cream

\$15.00 per person

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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, Button Mushrooms, Olive Oil, Red Wine Vinegar, Feta Filled Sweet Peppers and Baby Bocconcini with Salsa Verde

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:

Dolmades

Artichoke Hearts, Orange and Fennel Seed

Button Mushrooms, Olive Oil, Red Wine Vinegar

Feta Filled Sweet Peppers

House Marinated Mixed Olives

Feta Cheese, Lemon, Oregano

Semi-Dried Tomatoes, Balsamic Glaze

Barossa Chorizo Sausage

White Beans, Spinach, Lemon and Garlic

Dill Cucumbers

Feta Cheese, Lemon, Oregano

Lime and Chilli Pickled Squid

Sweet and Sour Pickled Vegetables

Baby Bocconcini, Salsa Verde

Ricotta and Courgette Frittata

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 (1 platter per table)

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.