



CONFERENCE PACKAGE (COLD)

PACKAGE INCLUDES:

Minimum of 20 people | \$37.50pp

- Arrival tea + coffee
- Morning tea break with selection
- Light working lunch
- Afternoon tea break with selection
- Use of conference room from 8:30am – 5:30pm
- Clothed tables
- White board
- Water
- Wall mounted plasma TV screen
- iPod connectivity

MORNING / AFTERNOON TEA MENU

Choice of 1x morning tea and 1x afternoon tea

- Chocolate cake
- Carrot cake
- Banana cake
- Sweet danishes
- Assorted muffins (GF option available upon request)
- Sliced seasonal fruit platter (GF)
- ANZAC biscuits
- Ham + cheese croissants
- Scones with jam + cream

LUNCH MENU

Selection of crusty baguettes, aromatic tea and soft drinks

- Crusty baguettes + wraps (GF)
- Bacon, lettuce, tomato, cheese
- Ham, tomato, Spanish onion, cheese
- Butternut, spinach, semidried tomato, feta
- Chicken, cos lettuce, parmesan, caesar dressing
- Crispy chicken, lettuce, aioli

BREAKFAST CATERING OPTIONS

HOT BREAKFAST

Minimum of 40 people | \$34pp

- Tea and coffee
- Orange juice
- Toasted ciabatta loaf
- Fried bacon rashers
- Scrambled eggs
- Grilled tomato
- Sauteed mushrooms
- Sauteed baby spinach



COCKTAIL PLATTER MENU

One platter per ten people

Please inform us of any specific dietary requirements prior to your function so that we can liaise with our chefs and arrange for possible alternatives.

OPTION 1

- Potato wedges with sweet chilli sauce + sour cream
- Waffle fries with garlic aioli + chunky tomato salsa
- Hot chips
- Mini quiches (36)
- Pumpkin, pine nut + baby spinach frittata (32)
- Double smoked ham, tomato + cheese frittata (32)
- Cocktail franks + tomato sauce (50)
- Churros + chocolate dipping sauce (24)
- Chocolate brownies + ivory ganache (24)

OPTION 2

- Chef's selection of house made pizzas (v option available) (32)
- Gourmet pies – lamb + rosemary, cracked pepper beef, curried chicken (36)
- Pies, pasties sausage rolls with tomato relish (36)
- Chicken or beef satays with peanut sauce (24)
- Roast pumpkin and feta tartlet (24)
- Dim sims, samosas, spring rolls (80)
- Spinach and feta pastizzi (28)
- Cajun prawn lollipops with lime aioli (24)
- Yellow squash, zucchini, and tofu skewers with sundried tomato aioli (24)
- Texas BBQ meatballs
- Mini assorted muffins (32)
- Seasonal fresh fruit

OPTION 3

- Crumbed risotto balls with pumpkin, parmesan + semi-dried tomato served with aioli
- Mini beef burgers with tomato relish (20)
- Moroccan spiced lamb skewers served with tzatziki (24)
- Salt and pepper squid with aioli (36)
- Assorted cheese platter served with crackers
- Dips board with crudites and grissini
- Steamed Japanese gyoza with ponzu (24)
- Thai inspired chicken spoons with soy (24)
- Smoked salmon roulade with cucumber (18)
- Beef carpaccio with lemon + mustard (18)
- Sashimi tuna with black sesame + mushroom soya (18)
- Open finger sandwiches (18)
- Petit cakes (36)



SET MENU

2 course – set soup and alternate drop of two mains \$45pp

3 course – set entrée, alternate drop of two mains and set dessert \$55pp

3 course – alternate drop of two entrée, alternate drop of two mains and set dessert \$65pp

SOUPS

Soups are subject to seasonal conditions. The options below are a general guide. Please enquire if there is a specific flavour you would like, and we will liaise with our chefs to try to accommodate any request!

- Asian style chicken + sweet corn
- Honey roasted pumpkin
- Potato, leek + bacon
- Crème of mushroom
- Tomato, basil, and bacon

ENTRÉE

- Chicken terrine with avocado + cashews
- Share platter – smoked cod Roo tartare, crispy tom yum chicken tenders, lemon myrtle + pepper berry squid, dip, pitta, olives + more
- Share platter – honey baked ricotta and onion jus, house marinated olives, feta, grissini, Barossa gypsy ham, pickled calamari, new season SA prawns, dip with toasted pitta, crispy beefs strips + condiments
- Prawn and mango cocktail - new season prawn tails with baby cos lettuce, fresh lemon + tomato infused aioli
- Chicken tasters – buttermilk-soaked chicken spareribs, drizzled with sticky sweet soy sauce
- Lamb skewers – finely sliced Fleurieu lamb dusted with middle eastern spices served with tzatziki



Lamb skewers

MAINS (alternate drop)

- Barossa corn-fed Chicken – with crispy bacon, cheese, and shallot crust, broccolini, mash + brandy mustard crème
- Tasmanian Salmon Niçoise – salmon fillet seared and served on a warm bed of greens, mixed baby tomatoes, Spanish onion, roasted red peppers, kalamata olives, boiled eggs with house dried Roma tomatoes + a sprinkle of dukkha
- Chicken Mignon – prime chicken breast wrapped in pancetta, cooked sous vide style, finished on the grill with season mash, mustard crouton + creamy mushroom sauce
- Cashew Crusted Lamb Rump – served with wilted greens, mash, sticky balsamic + house dried Roma tomatoes
- Murray lands King Henry Pork Rib Eye – rolled in mustard and macadamia crumbs and fried golden on a sweet potato mash with a cider jus + apple compote
- Risotto – risotto rice tossed with onion, garlic, butternut pumpkin, semi-dried tomato, baby spinach in aroma stock reduction (gf, v)
- Terra Rosa Eye Fillet – cauliflower puree, baby carrots, champ + shiraz jus
- 1824 Eye Fillet Steak – potato tortilla, new season baby carrots + green beans with marsala jus



Tasmanian Salmon Niçoise



DESSERT

- Vanilla bean panna cotta with strawberry sambal + praline
- Triple chocolate tart with Fleurieu double cream, fresh strawberry, honeycomb, and persian floss
- Golden North vanilla affogato
- Apple crumble pie – an old favourite served hot out of the oven with fresh double cream
- Traditional pavlova with tart berries + Chantilly cream
- Chocolate brownie – served hot out of the oven with white chocolate ganache and vanilla ice cream
- Chef's cheese platter – selection of cheeses, olives, roasted nuts, dried fruit, crackers, and grissini
- Petite cakes and tarts – platters to share
- Sticky date pudding – served with toffee and vanilla ice cream



BEVERAGE PACKAGES

STANDARD PACKAGE

Additional Hours | \$15pp per subsequent hour

BRONZE

2 Hours | Min 30p | \$35pp*

Choice of 5 wines:

Sparkling

- Angas Brut Premium Cuvee NV

Rose

- Barking Mad rose

Red

- Barking Mad Reilly's Shiraz
- Wirra Wirra 'Church Block'

White

- Barking Mad Reilly's Riesling
- Barking Mad Reilly's Sav Blanc

Tap Beer + Cider

- Hahn Light
- Hahn Super Dry
- West End Draught
- 5 Seeds Apple Cider

Soft Drinks

SILVER

2 Hours | Min 30p | \$45pp*

Choice of 5 wines:

Sparkling

- Angas Brut Premium Cuvee NV

Red

- Barking Mad Reilly's Shiraz
- Wirra Wirra 'Church Block'

White

- Barking Mad Reilly's Riesling
- Barking Mad Reilly's Sauvignon Blanc
- Wirra Wirra Sav Blanc
- Oxford Chardonnay

Tap Beer + Cider

- Hahn Light
- Hahn Super Dry
- West End Draught
- 5 Seeds Apple Cider
- + 1 x extra beer of choice

Soft Drinks

Coffee + Tea

GOLD

2 Hours | Min 30p | \$55pp*

Choice of 5 wines:

Sparkling

- Angas Brut Premium Cuvee NV

- Jansz

- Reillys Shiraz

Red

- Barking Mad Reilly's Shiraz
- Wirra Wirra 'Church Block'
- Running With The Bulls Tempranillo
- + 1 x choice of own wine

White

- Barking Mad Reilly's Riesling
- Barking Mad Reilly's Sauvignon Blanc
- Wirra Wirra Sav Blanc
- Oxford Chardonnay
- Twin Island Sav Blanc
- Yalumba Samuels Chardonnay

Tap Beer + Cider

- Hahn Light
- Hahn Super Dry
- West End Draught
- 5 Seeds Apple Cider
- + 2 x extra beer of choice

Soft Drinks

Juice

Espresso Coffee + Tea



BEVERAGE PACKAGES

SUBSIDISED PACKAGE

Your guests pay an agreed amount towards specified drinks on your bar tab, and the remaining cost will be charged to your account.

ON CONSUMPTION BEVERAGES

Guests pay as they go

**Please note premium wine packages available*