



## lunch & dinner menus

**Minimum 50 guests**

**Some peak dates may be subject to higher minimum guests numbers**

We are happy cater for all special dietary requirements.

“Like the accessory that turns an outfit into a stunner, a sauce must transform the dish into something unforgettable. It may be integral to draw all the elements together into a harmonious whole, or it may be served on the side, providing a contrast or complimentary flavour. I have drawn from my 25 years in a commercial kitchen to create a menu that combines urban style cooking with a wholesome country feel, styled exclusively for your unique event.”

**Enjoy - Craig Zubrinich Executive Chef**

### **Complimentary**

Crusty bread served with cold-pressed extra virgin olive oil, sticky fig and balsamic glaze and outback flavoured dukka for dipping, served as guests take their seats

Crisp tossed salad made from fresh seasonal greens served with main course

Aromatic percolated or espresso coffee and T-Bar tea infusions served with delicate Belgium truffles

Bread Board - Sour dough, dark rye, fig and fennel with truffle infused butter - \$2.00pp

### **Entree**

- a. Soup of the day (selections available on request)
- b. Chicken Caesar salad tossed with shaved parmesan, poached egg and cos hearts
- c. Szechuan province style king prawns with julienne vegetables and Asian greens
- d. Our trademark salt and pepper squid served on salad
- e. Prawn and avocado salad with tropical mango mayonnaise
- f. Handmade mushroom ravioli with broccoli and pine nut cream sauce
- g. Moroccan style lamb fillet with semi-dried tomato chargrilled asparagus nestled on leafy green salad with rich balsamic glaze
- h. Mediterranean salad tart with roasted capsicum eggplant sundried tomato rocket feta and sweet fig balsamic glaze

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### Main Course

- a. Succulent, slow-cooked beef sirloin, gorgeous rosemary-salted potatoes with wild mushroom jus Wagyu beef upgrade - POA
- b. Spicy Moroccan chicken breast served on citrus scented cous cous, accompanied by herbed yoghurt and crisp prosciutto
- c. Chermoula-crusted Atlantic salmon with baby spinach saffron rice and tropical fruit salsa
- d. Moist chargrilled chicken breast with ratatouille, crushed pumpkin and crunchy potato straws
- e. Rosemary-scented lamb rack lying atop polenta cake with a delicious red pepper jus
- f. Crispy-skin chicken breast filled with ricotta, semidried tomato and Parma ham, served on a bed of creamed potato, accompanied by a mustard sauce
- g. Twice-cooked tender sirloin, squelched potatoes infused with garlic, red onion jam and pak choi Wagyu beef upgrade - POA
- h. Roasted vegetable papadelle with bocconcini, covered in a rapturous balsamic and chilli glaze
- i. Chargrilled sirloin steak subtly combining a saute of king prawns with herb crusted cocktail potatoes and red wine jus
- j. Roasted lamb rack nestled on exotic mushroom risotto, herbed roma tomato with odorous tarragon glaze
- k. Kangaroo medallions with modera roasted beetroot, baby carrot, damper crust and melodic cranberry jus

### Dessert

- a. Affogato di gelato - house made vanilla bean gelato, fragrant tia maria coffee shot and seductive chocolate coated coffee beans
- b. Decadent triple chocolate fudge cake with chocolate crusted strawberry luscious chocolate gelati and rich King Island cream
- c. Piquant citrus tart with house made lemon sorbet and orange compote
- d. "Lebkuchen" gingerbread parfait and brandy snap stack, drizzled with wild berry coulis and house baked chocolate shortbread
- e. Triple selection of fine local McLaren Vale cheeses accompanied with port infused fruits, muscatels, delicate fig and almond bread, lavosh and walnuts
- f. Luscious, creamy vanilla brulee with house-made frangelico and lime gelato
- g. Raspberry and Gooseberry pannacotta with fresh seasonal berries, double cream and almond tuille
- h. Winter Warm fig and date pudding with decadent cream dollop and butterscotch

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