



FORMAL DINING

3 x canapés
2 x alternate drop entrée options
Alternate drop main course plus three side dishes
2 x alternate drop dessert options

Minimum 60 guests, POA
All dietary requirements are catered for.
**may incur additional cost depending on market price*

CANAPES

COLD

olive, anchovy, pickled garlic & pepper skewer
zucchini, hazelnut and goats cheese tartlets
confit cherry tomatoes, buffalo mozzarella, parsley
vinaigrette

chicken, currant and hazelnut terrine, caperberries
jamon serrano, tomato, garlic, toast
pressed pork, almonds, quince aioli
chicken liver parfait, pedro ximenez jelly, brioche, apple

SA mussels marinated in saffron and sherry vinegar
citrus cured kingfish, fennel, orange, radicchio
Hot smoked ocean trout, pickled garlic, squid ink crouton
freshly shucked Coffin Bay oysters, sherry vinaigrette

HOT

crumbed eggplant, blue cheese, honey dressing
leek and manchego croquette
goats cheese croquette, honey and thyme
zucchini flowers, pumpkin, goats cheese
spinach and feta cigars

seared duck breast, compressed pear, fennel, quince
fried chicken, tomato chilli jam, paprika salt
Chorizo, romesco sauce, hazelnut picada
empanadilla filled with beef cheek, olive and egg
crumbed and fried quail, jamon, manchego cheese
pulled pork volovants

fried local squid, sauce gribeche, rocket
seared scallop, sobrasada, squid tagliatelle
snapper fritters, sauce gribeche
Spencer Gulf prawn wrapped in chorizo and brik pastry

ENTREE

Ashed goats cheese, salt baked beetroot, romesco sauce
House made gnocchi, mushrooms, parmesan
Roasted pumpkin, Persian feta, pepitas, raisins, sherry vinaigrette
Chargrilled asparagus, poached egg, manchego cheese
Citrus cured ocean trout, brioche crumb, quail egg, ajo blanco
Galician style octopus, paprika, kipfler potatoes, mojo verde
Seared scallops, carrot puree, jamon Serrano, shiso
Burrata, white anchovies, aged balsamic, rocket
Spencer Gulf prawns, corn and red onion salad, confit chilli



COMIDA

Food supplied by Tapas Bar · Catering



Seared yellowfin tuna, cherry tomatoes, salsa verde
Blue swimmer crab, sea succulants, pickled mustard
Poached veal, tuna aioli, black and pickled garlic, herbs
Buttermilk fried quail, fresh slaw, chipotle mayonnaise
Rare roast beef, celeriac remoulade, caperberries
Duck, pork and fig terrine, apple and celery heart
Pork, walnut and verjuice terrine, pickles, crouton

MAIN COURSE

Coorong angus beef sirloin, eggplant, pepitas, currants, manchego cheese, rocket
Coorong angus beef fillet, red wine jus, fried potato
Chargrilled beef rump, cauliflower, raisins, pinenuts, chermoula
Hay valley lamb shoulder wrapped in jamon, silverbeet, cauliflower puree, jus
Free range chicken breast, tomato, cucumber fried bread, red onion and capers
Twice cooked pork belly, quince aioli, lentils, chickpeas, pickled radicchio
Pedro ximenez braised beef cheek, spelt, charred onion, baby carrots
Chicken and fennel meatballs, veloute, goolwa pippies, jamon, herbs
Lamb rump, sumac rolled yoghurt, puffed grains, pickled beetroot
Roasted Valley pork scotch, brussel sprouts, hazelnuts, ajo blanco
Seared duck breast, confit leg, buttered leeks, orange sauce, watercress
sherry vinegar glazed lamb ribs, confit potatoes, shallots, piquillo peppers
free range chicken leg, roasted parsnips and pears, speck, jus

Fried seasonal seafood, orange and paprika salt, sauce gribeche, lemon
Atlantic salmon, roasted capsicums, cucumber, radishes and herbs
chargrilled swordfish, grapes, palm hearts, fennel, nasturtiums, citrus dressing
grilled garfish fillets, pomegrate, Persian feta, watermelon, mint

Globe artichoke and caramelized onion tart, goats cheese, greens
Potato and onion Spanish omelette, aioli, avocado, rye, greens

SIDES (CHOOSE THREE)

Chargrilled leeks, romesco sauce, almond and egg picada
Tomato salad, parsley, quinoa and lemon
roasted capsicums with shallots, herbs and sherry vinegar
roasted beetroot, goats cheese, hazelnuts, herbs
potato salad with tuna, peas, aioli and herbs
rocket and pear salad with manchego cheese
fresh greens, leaves and flowers, vinaigrette
cos lettuce, caesar dressing, anchovies and soft boiled egg
fried potatoes, house made tomato chilli jam, aioli
mushrooms, sherry vinegar, garlic, herbs



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red and white cabbage, carrot, vinaigrette, herbs

DESSERTS

Aerated cheesecake, strawberries, almond streusel
Burnt honey bavarois, hazelnut meringue, cherries, honeycomb
Vanilla pannacotta, nougat, orange salad
Pear and almond tart, marscapone,
Crème brulee, olive oil shortbread
Tiramisu
Salted caramel tarts, spiced popcorn
Lemon curd pots, Italian meringue, chocolate orange soil



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