



MORPHETTVILLE

EST 1873 ADL



MENU

CONFERENCING & EVENTS



BREAKFAST



CONTINENTAL

\$27 per person

Healthy fruit smoothie (gf, v)
Platter seasonal sliced fruit (gf, v, df)
Mini granola pot, fresh berries, yoghurt (gf, v)
Petit Danish pastries - berry, custard &
cinnamon scroll
Orange juice, TeaDrop tea & Nespresso coffee

COCKTAIL

\$32 per person

Superfood juice shot (gf, v)
Mini granola pot, fresh berries, yoghurt (gf, v)
Sliced fruit selection
Petit Danish pastries - berry, custard &
cinnamon scroll
Mini roasted vegetable quiche (v)
Petit croissant, smoked ham, gruyere cheese
Brioche slider, Barossa bacon, egg, chutney
Orange juice, TeaDrop tea & Nespresso coffee

COMPLETED

\$36 per person

Healthy fruit smoothie (gf, v)
Platter seasonal sliced fruit (gf, v)
Mini granola pot, fresh berries, yoghurt (gf, v)
Petit Danish pastries - berry, custard &
cinnamon scroll

Scrambled egg, roasted cherry truss tomato,
baked field mushroom, Barossa smoked
bacon, pork chipolata on toasted sourdough
Orange juice, TeaDrop tea & Nespresso coffee



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TEA BREAKS



TeaDrop tea, Nespresso coffee + one bakery item selection\$9 per person

Sweet Items

Mini granola pot, fresh berries & yoghurt (gf, v)
Platter seasonal sliced fruit (gf, v)
Petit Danish pastries - berry, custard & cinnamon scroll
Chef selection of muffins
Carrot & walnut cake (v)
Double chocolate cup cake
Mini boutique eclairs
Cronuts
Chocolate raspberry vegan bites



Savoury Items

Cocktail beef and potato pie
Beetroot and feta arancini (v)
Petit croissant, smoked ham & gruyere cheese
Mini roasted vegetable quiche (v)
Round croissant, smoked salmon, cream cheese and rocket
Corn fritters with tomato relish (v, gf)
Wagyu cheeseburger slider
Vegetable pakoras and kasundi (v, gf, df, nf)
Middle Eastern Lamb bites with tzatziki
Gruyere and asparagus tart
Savoury filled profiteroles
Mini brioche buns with assorted fillings

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WORKING LUNCHES



WORKING LUNCH 1

\$25 per person

Chef's selection of sandwiches & rolls
Chef's seasonal salads (gf)
Platter seasonal sliced fruit (gf, v)
Orange juice & Schweppes soft drinks
TeaDrop tea & Nespresso coffee

WORKING LUNCH 2

\$32 per person

Mediterranean bread with seasonal
fillings & vegetarian wraps
Chef's seasonal salads (gf)
Platter seasonal sliced fruit (gf, v)
Farmhouse cheese
Orange juice & Schweppes soft drinks
TeaDrop tea & Nespresso coffee

ADDITIONAL ITEMS

\$5 per person

Add soup and bread rolls (June-September)

\$7 per person

Select one option to add to your working lunch

Indonesian chicken curry, rice & pappadums (gf)

Lentil & chickpea curry, rice & raita (vegan)

Penne, roasted tomato, red pepper, bacon, basil,
parmesan

Beef, speck & field mushroom ragout with rice (gf, df)

Grilled Middle Eastern Lamb Bites, Tzatziki, Mint and
Pomegranate (gf)

Spring Chicken Cacciatore, wet polenta, zucchini
ribbons (gf)

Mexican Beef and Bean, sour cream, pita, avocado (gf)



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DAY DELEGATE

\$69 per person

Arrival Tea & Coffee

TeaDrop tea & Nespresso coffee

Afternoon Tea

TeaDrop tea & Nespresso coffee with your choice of a bakery item

Morning Tea

TeaDrop tea & Nespresso coffee with your choice of a bakery item

Lunch

Themed Working Lunch or
Working Lunch One with a choice of hot dish

Main plenary room hire: 8am to 5pm

Flipchart & whiteboard with accessories

SAJC notepads & pens

Iced water & mints

Free carparking

THEMED LUNCHES

\$38 per person

Eastern Inspired Chefs' Selection

Sample Menu - prawn and lemongrass skewers, samosas, Asian salad, Vietnamese chicken wings, curry, rice and pappadum

Mediterranean

Sample Menu - pasta, chicken cacciatore, toasted focaccia, caprese salad, creamy polenta

Southern Style

Sample Menu- Pulled beef rolls, empanadas, spiced buffalo wings, corn and black bean salad

All served with fruit

Add Farmhouse Cheese for \$5pp

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LUNCH & DINNER



Two course menu

(Entrée & alternate main course **or** alt main course & dessert)..... \$58/person

Three course menu

(Set entrée, alternate main course & dessert)..... \$72/person

Alternate drop (per course)..... \$4/person

Choice menu (per course)..... \$7/person

* Includes bread rolls, TeaDrop tea & Nespresso coffee

ENTRÉE

A Taste of SA

Barossa Fine Foods Smoked Meats, Toolunka Creek olives, sour dough crisp, pate, pepperonata, whipped goats curd

Tea Smoked Duck

Beetroot, plum and tamarind gel, pea leaf, edamame, wonton crisp

Cooked King Prawns

House xo, calamari salad, Furikake, avocado, Shiso

Smoked and Atlantic Salmon Tartare

Kohlrabi, Ancient grains, dashi vinaigrette, apple, cucumber, seaweed and black sesame

Ham Hock and Chicken Terrine

Piccalilli, cress, celeriac

Cannelloni of Chicken and Sweetcorn

Puffed pork, kassler, micro celery and corn leaf

Seared Quail Breast

Speck, egg, baby gem, quince gel, amaranth

Confit Queensland Blue

Kent emulsion, house made ricotta, shaved butternut, native pepper dukkha, green elk (v, gf)

Pressed Pork Shoulder

Scorched apple, crackle, fermented radish, baby Sala nova, cider glaze

Lamb Shawarma Bites

Pomegranate, mint, yoghurt, virgin olive oil (gf)

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LUNCH & DINNER



MAIN COURSE

Seared Ocean Trout

Kimchi, roast pear, artichoke, heirloom tomato, sea greens

Baked Cone Bay Barramundi Fillet

Spiced carrot emulsion, puffed rice, Som Tam

Free Range Chicken Breast

Aged cheddar souffle, red pepper essence, sunflower, broccolini

Mediterranean Spring Chicken

Slow cooked leg, breast, wet polenta, zucchini ribbons, pickled red onion (gf)

Cauliflower Steak

Curry salt, golden raisin, caper, cauliflower puree, walnuts, sorrel

Baked Loukoumi Pork Loin

Maple cannellini, three pea salad, calvados (gf)

12-hour Braised Beef Brisket

Smoked kumara puree, cabernet glaze, horseradish remoulade (gf)

36° South Beef Medallion

Paris mash, mushroom ragout, shallot puree, heritage carrot, red radish (gf)

Duo of Thornby Kangaroo Island Lamb Cutlet

Braised shoulder, kipfler, brassicas, mint oil (gf)

Tournedos of Veal

Bubble and squeak, salt baked beetroot, pickled blackberry, green bean & micro greens (gf)



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DESSERT

Chocolate Black Forest

Vanilla mascarpone, marshmallow, salted crumb, cherry gel (gf)

Sticky Date Pudding

Ice cream, butterscotch, jaffa soil (gf)

Creme Fraiche and Passionfruit Cheesecake

Mango, puffed quinoa, Chantilly cream (v, gf)

Raspberry, Chocolate and Coconut Pebble

Berry, Honeycomb (vegan)

Banana, Apricot and Coffee Cremeaux

Charred fruit, ginger brittle

Farmhouse Cheese Lavosh, fruit paste (v)



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BUFFET



BBQ BUFFET

\$60 per person

To Begin

Fresh baked artisan bread
Grazing board - Barossa Fine Foods
smallgoods, pickled vegetables, dip,
sourdough

Main Course

Aged 36 Degrees South 120gm
steak (gf, df)
Pale Ale Sausage with caramelised onion
(gf, df)
Chicken Slider Pattie, Horseradish Slaw (gf, df)
Grilled Turkish lamb bites with tzatziki (gf)
Maple & BBQ pork

Salads

Potato Salad
Iceberg, cucumber and Heirloom tomato salad

To Finish

Cocktail cupcakes
Platter seasonal sliced fruit

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BUFFET



GOURMET BUFFET

\$70 per person

Cold Selection

Fresh bread rolls

Antipasto, Barossa Fine Foods
smallgoods, pickled vegetables, dip,
sourdough (gf)

Salads

Heirloom tomato, cucumber, iceberg &
shallot vinaigrette (gf, df, v)

Ancient grains, beetroot, spiced
feta, sunflower seeds (gf, v)

Roasted pumpkin, charred cauliflower,
prosciutto shards, kasundi, pepitas (gf, df, v)

Caesar Salad - egg, cos, bacon, grana
Padano, olive oil, crouton

Hot Selection

Roast mignons of Riverine beef with
mustards & horseradish (gf, df)

Spring Chicken Cacciatore with wet
polenta

Penne, mushroom, double cream,
basil oil and grana Padano

Kashmiri vegetable curry, aromatic
saffron rice (gf, df, v)

Thyme roasted root vegetables (gf, df, v)

Steamed broccolini & beans (gf, df, v)

To Finish

Platter seasonal sliced fruit

Chef's selection of tarts & pastries

Farmhouse cheese

TeaDrop tea & Nespresso coffee

SEAFOOD UPGRADE

\$15 per person

Cold Selection

Oysters from the gulf

Yucatan prawns, charred corn & black
bean salsa, guacamole

Hot Selection

Salt & pepper squid, lemon, fresh mayonnaise

Market fish, Asian greens (gf, df)

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COCKTAIL ITEMS



4 x canapés per person \$18 per person
30 minutes service

6 x canapés per person \$28 per person
1 hour service

8 x canapés per person 2 \$40 per person
hours service

Additional canapés \$5 per item

CANAPÉS

Cold Selection

Roasted thyme & garlic root vegetables,
salsa Verde (v,gf,df)

Petit goat curd tart with river mint & crackle

Yucatan style prawn, guacamole, tortilla
crisp, crustacea oil

Salmon tartare, Ancient grains, dashi, apple,
cucumber, seaweed and black sesame

Rare Beef, cheddar, red onion and
piccalilli sandwich

Pate profiteroles, quince marmalade

Yuzu smoked salmon, cultured cream,
furikake, tapioca crisp (gf)

Ham Hock and Chicken Terrine,
celeriac, cress

Tea smoked duck, plum and tamarind
gel

Confit Pumpkin, house ricotta and Native
pepper dukkha

Hot Selection

Beetroot and Feta arancini with tomato relish
(v, gf)

Vegetarian spring rolls and samosas with
sweet chilli (v, df)

Prawn and Lemongrass Skewer, nam prik (gf,
df)

Chicken Caesar Slider

Vietnamese Chicken Wings, spring onion,
shallot and coriander

Salt and Cracked Pepper Squid, lemon and
remoulade

Village Baker Beef and Potato Pie

Lamb Shawarma Bites, yoghurt, pomegranate,
mint (gf)

Mini wagyu cheeseburger, pickle & cheddar

Mini Vienna hotdogs, mustard & ketchup

Dessert Selection

Silken passionfruit & chocolate tartlet

Double chocolate couverture cupcake

Petit eclairs

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PLATTERS

Selection of dips, toasted sourdough	\$35	(serves 10)
Grazing Board, Toolunka olives, cheddar, pickle, Barossa smoked meats, dip, sourdough	\$55	(serves 10)
Vegetable Pakoras, kasundi.....	\$60	(30 units)
Vegetarian spring rolls with Kikkoman soy, sweet chilli (v).....	\$50	(40 units)
Beetroot & Feta arancini with tomato relish (v).....	\$60	(30 units)
Potato wedges, sour cream, sweet chilli	\$50	(serves 10)
Vietnamese chicken wings, spring onion, coriander (gf).....	\$60	(30 units)
Salt & pepper squid, lemon, fresh mayonnaise	\$65	(30 units)
Selection of Mini quiche.....	\$60	(20 units)
Chicken Caesar slider.....	\$55	(15 units)
Lamb Shawarma Bites, yoghurt, pomegranate, mint.....	\$70	(25 units)
Petit croissants, smoked ham, gruyere cheese	\$60	(20 units)
Cocktail pies & pasties, tomato sauce	\$55	(30 units)
Mini cheese burger, pickle, cheddar	\$65	(15 units)
Mini Vienna hotdog, mustard, ketchup	\$55	(15 units)
Assorted danish pastries.....	\$45	(serves 15)
Seasonal fruit platter	\$55	(serves 10)
Farmhouse cheese platter	\$70	(serves 10)



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BEVERAGES

SOFT DRINK PACKAGE

- Orange Juice
- Schweppes range of soft drinks

3 hours \$10 per person

CLASSIC PACKAGE

- Grant Burge Petit Bubbles
- Tatachilla Growers Semillion Sauvignon Blanc
- Zilzie Regional Collection Shiraz
- Hahn Super Dry
- Iron Jack Black
- Hahn Premium Light
- Schweppes range of soft drinks

2 hours \$29 per person

3 hours \$32 per person

4 hours \$35 per person

PREMIUM PACKAGE

- Leconfield SYN Chardonnay Pinot Noir
- Grant Burge 5th Generation Adelaide Hills Sauvignon Blanc
- Chalk Hill Luna Shiraz
- Furphy Refreshing Ale
- Iron Jack Black
- Five Seeds Cider
- Hahn Premium Light
- Schweppes range of soft drinks

2 hour \$34 per person

3 hours \$37 per person

4 hours \$40 per person

DELUXE PACKAGE

- Soul Growers Elder Hall Sparkling Chardonnay Pinot
- Chapel Hill Sangiovese Rose
- Pike & Joyce Pinot Gris
- St Hallett Black Clay Shiraz
- Furphy Refreshing Ale
- Heineken
- James Squire Orchard Crush Cider
- Heineken 3
- Hahn Premium Light
- Schweppes range of soft drinks

2 hours \$49 per person

3 hours \$53 per person

4 hours \$57 per person

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GLOSSARY



Brassicas – type of green leafy vegetable

Calvados – French apple brandy

Couverture – chocolate with extra cocoa butter to give a high gloss

Furikake – dry Japanese seasoning

Kasundi – Asian or Indian variety of mustard sauce

Pepperonata – mix of hot & sweet peppers

Remoulade – condiment based on aioli or mayonnaise

Salsa Verde – green herb sauce

Yucatan – Mexican style spice

Yuzu – Japanese citrus

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