

# Morphettville

*Conference & Events Package*







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## *About Morphettville*

Located 15 minutes away from the CBD, nestled between Adelaide's vibrant city centre and the coastal charm of Glenelg, Morphettville provides the perfect canvas for your next function.

At the heart of our venue is the state-of-the-art \$20 million Wolf Blass 'The Man' Event Centre, featuring a versatile interior and sweeping views of the Adelaide Hills. Open for bookings 365 days a year, it's designed to host everything from intimate corporate gatherings to large scale functions of up to 1,200 guests.

With a personalised approach from our experienced event management team, planning your function is effortless and enjoyable. Paired with modern, seasonal menus curated by our award-winning kitchen team, and a focus on locally sourced South Australian produce, Morphettville delivers an event experience defined by quality, flexibility, and exceptional service.



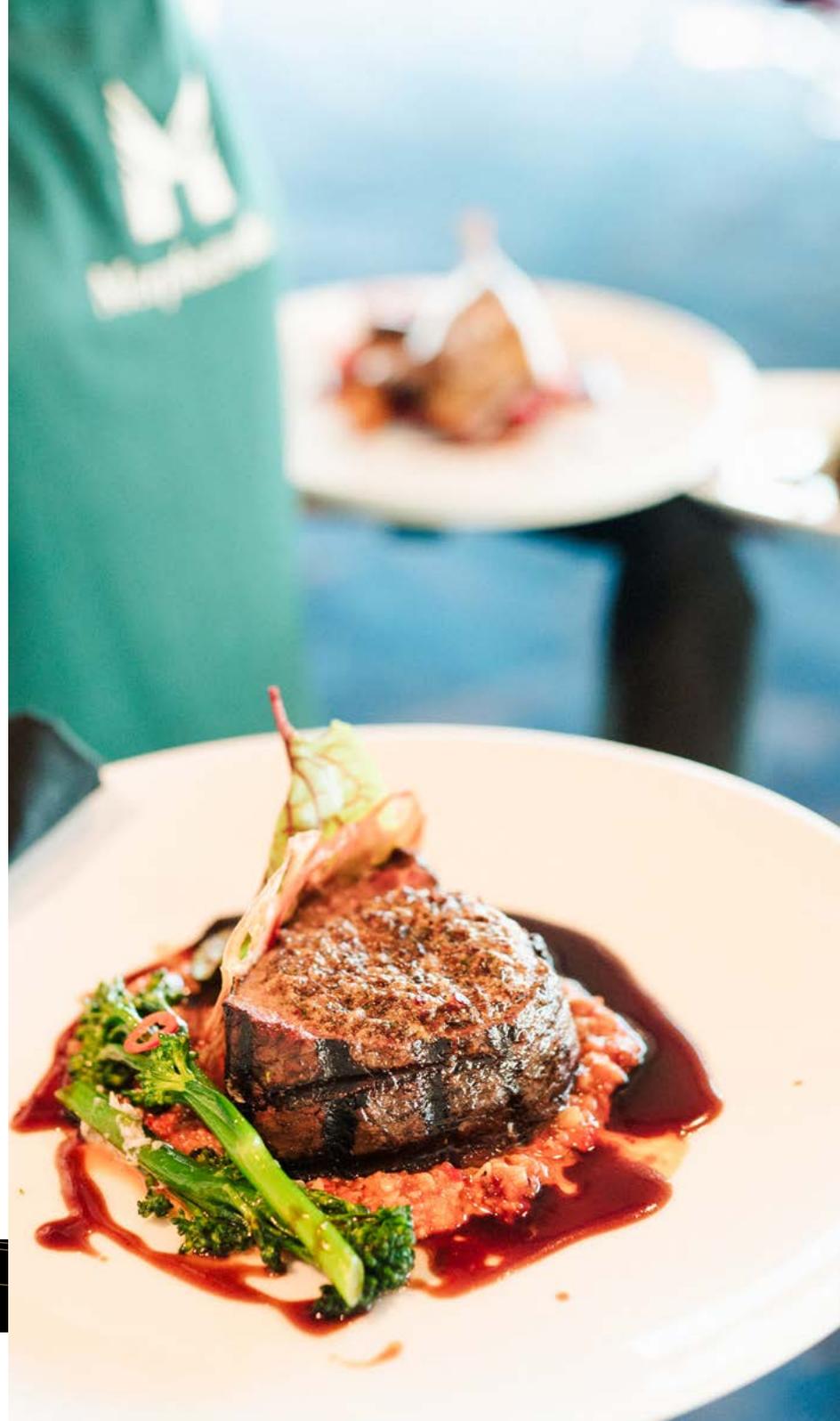
## *Sustainability in the kitchen*

At Morphetville, our food philosophy is built on creativity, craftsmanship, and a deep respect for seasonal, locally sourced ingredients.

We believe that great food should do more than satisfy – it should spark curiosity and create memorable experiences. Every dish is thoughtfully crafted to celebrate flavour and texture, whether it's a reimagined favourite with bold new twists or a timeless classic served in an unexpected way. Our goal is to surprise and delight, making every meal at Morphetville a culinary adventure.

Meanwhile, sustainability is at the heart of everything we do. While delivering exceptional service, we are constantly working to reduce our environmental footprint within the kitchen.

We proudly buy local and fresh, support South Australian producers, minimise kitchen waste through composting, and embrace whole ingredient cooking that fuels creativity. We also strive to reduce packaging, recycle and reuse wherever possible. We use eco-friendly cleaning products, practice water-wise habits, optimise energy-efficient appliances, and prioritise refilling and recycling wherever we can.





## *Executive Chef Steven Clark*

Lead by award-winning Executive Chef Steven Clark, the culinary team at Morphettville Racecourse draws inspiration from fresh, seasonal produce and a paddock-to-plate philosophy. The menus celebrate bold flavours brought to life through a refined blend of classic French techniques and modern flair.

Steven's passion for cooking began at just eight years old and has grown into a career built on deep respect for quality ingredients and the people behind them. His experience spans some of the industry's most respected kitchens, including the luxury Hotel du Vin in Birmingham, Regatta's Bistro, and the National Wine Centre of Australia.

For Steven, food is more than just flavour – it's storytelling, tradition and a way to bring people together.

## *Patisserie Chef Melanie Gowers*

Morphettville's Patisserie Chef, Melanie Gowers, is renowned for her passion, creativity, and dedication to creating memorable culinary experiences. With a wealth of experience in professional kitchens and a strong commitment to continuous learning, Melanie is driven by a desire to innovate and share her knowledge.

She has undertaken specialist training at the internationally acclaimed Savour Chocolate and Patisserie School under the mentorship of master Patissier Kirsten Tibballs. More recently, Melanie has turned her attention to the world of premium gelato, combining her patisserie expertise with a pursuit of high-quality flavour. Her skills were further honed at the Gelato Naturale Academy in Grosseto, Italy, where she completed advanced professional training.





**WOLF BLASS**  
THE MANT  
**EVENT CENTRE**





**THE WOLF BLASS EVENT CENTRE**



FIRST FLOOR

# Morphett Room

The Morphett Room, located on the first floor of the Wolf Blass Event Centre, is framed by stellar views of Morphettville Racecourse and the scenic Adelaide Hills. The space guaranteed to make your event one to remember.



## Capacity

COCKTAIL: **1000** 

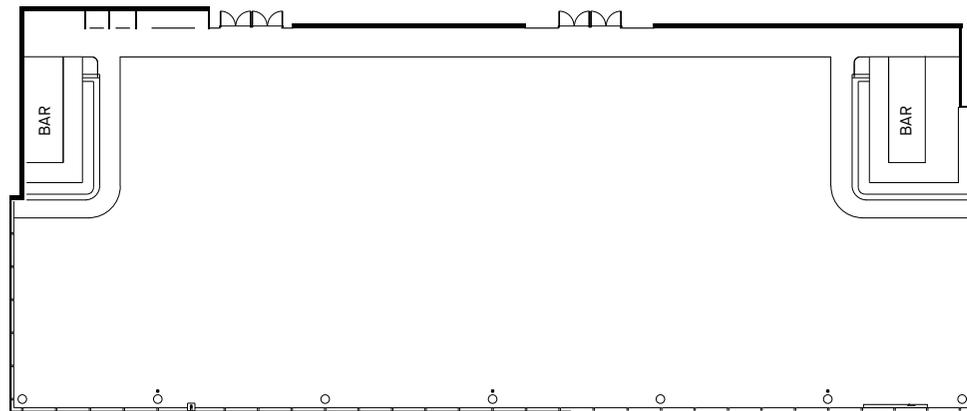
## Sit down Capacity

BANQUET: **600** 

CABARET: **540** 

LONG TABLES: **450** 

THEATRE: **1000** 



GROUND FLOOR

# The Lounge

Located on the ground floor, The Lounge offers sweeping views of the track and beyond, creating the perfect backdrop for a memorable event.



## Capacity

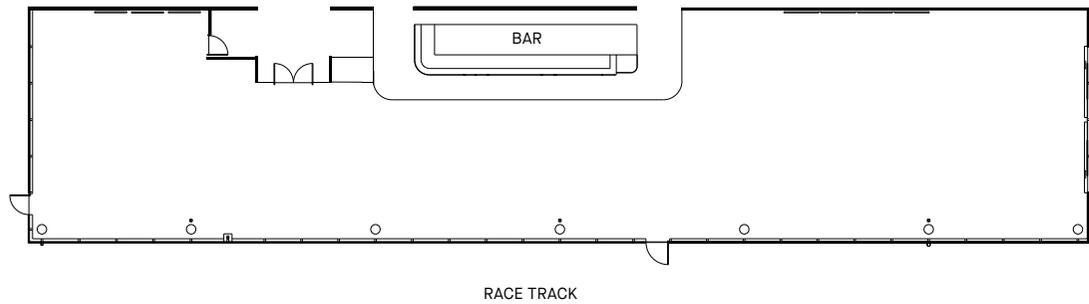
COCKTAIL: **400** 

## Sit down Capacity

BANQUET: **150** 

CABARET: **120** 

THEATRE: **250** 





THE WOLF BLASS EVENT CENTRE

FIRST FLOOR

*Grey Room*

*Capacity*

- CABARET: **15** 
- THEATRE: **24** 

*Black Room*

*Capacity*

- CABARET: **15** 
- THEATRE: **24** 

*Barossa Meeting Room*

*Capacity*

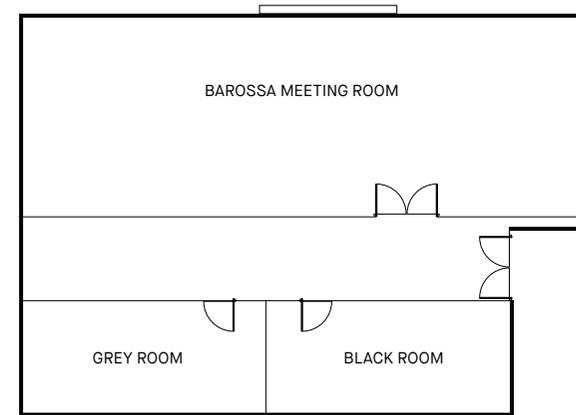
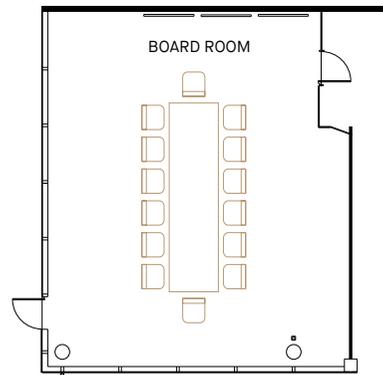
- BOARD ROOM: **20** 

GROUND FLOOR

*The Lounge Board Room*

*Capacity*

- BOARD ROOM: **20** 
- U-SHAPE: **25** 



MAIN GRANDSTAND



GROUND FLOOR

*Diva Lounge*

*Capacity*

BANQUET:	<b>80</b>	
CABARET:	<b>64</b>	
COCKTAIL:	<b>500</b>	
THEATRE:	<b>120</b>	



MAIN GRANDSTAND

FIRST FLOOR

*Adelaide Cup Room*

*Capacity*

BANQUET:	<b>600</b>	
CABARET:	<b>540</b>	
CLASSROOM:	<b>150</b>	
COCKTAIL:	<b>1200</b>	
LONG TABLES:	<b>280</b>	
THEATRE:	<b>900</b>	
U-SHAPE:	<b>25</b>	

*Leilani Room*

*Capacity*

BANQUET:	<b>180</b>	
CABARET:	<b>150</b>	
CLASSROOM:	<b>90</b>	
COCKTAIL:	<b>300</b>	
LONG TABLES:	<b>180</b>	
THEATRE:	<b>250</b>	
U-SHAPE:	<b>25</b>	

*Terrace Bar*

*Capacity*

BANQUET:	<b>90</b>	
CABARET:	<b>80</b>	
CLASSROOM:	<b>70</b>	
COCKTAIL:	<b>100</b>	
LONG TABLES:	<b>50</b>	
THEATRE:	<b>90</b>	
U-SHAPE:	<b>25</b>	

*Pat Glennon Bar*

*Capacity*

BANQUET:	<b>40</b>	
CABARET:	<b>36</b>	
COCKTAIL:	<b>50</b>	





OUTSIDE LOCATIONS





**OUTDOOR LOCATIONS**

*Betting Ring*

*Capacity*

BANQUET:	<b>700</b>		CABARET:	<b>630</b>	
COCKTAIL:	<b>3000</b>		THEATRE:	<b>900</b>	
LONG TABLES:	<b>600</b>				

*Mounting Yard*

*Capacity*

BANQUET:	<b>350</b>		LONG TABLES:	<b>260</b>	
COCKTAIL:	<b>600</b>		THEATRE:	<b>600</b>	

*The Platform*

*Capacity*

BANQUET:	<b>50</b>		BANQUET:	<b>500</b>	
COCKTAIL:	<b>100</b>		COCKTAIL:	<b>800</b>	

*Champagne Lawns*

*Capacity*

*Derby Lawns*

*Capacity*

COCKTAIL:	<b>3000+</b>	
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*The Deck*

*Capacity*

COCKTAIL:	<b>80</b>	
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PACKAGE OPTIONS



FULL DAY  
*Delegate Package*

**PER PERSON / 85**

Let our Chef take care of you with a carefully curated selection of fresh and seasonal items throughout the day.

**ALL DAY**

Freshly brewed coffee, a selection of teas and filtered water

**MORNING TEA**

Chef's selection of sweet item

**LUNCH**

Chef's selection of hot dish, salad and dessert

**AFTERNOON TEA**

Chef's selection of savoury item

**PACKAGE INCLUSIONS**

- Room hire\* (excludes breakout spaces)
- Flip chart and whiteboard with accessories
- Notepad and pen per person
- Iced water and mints
- Complimentary car parking
- Complimentary Wi-Fi

*\*Room hire excludes breakout spaces and is not available on Saturdays and Sundays.*

HALF DAY  
*Delegate Package*

**PER PERSON / 75**

Let our Chef take care of you with a carefully curated selection of fresh and seasonal items.

**ALL DAY**

Freshly brewed coffee, a selection of teas and filtered water

**MORNING TEA**

Chef's selection of sweet item

**LUNCH**

Chef's selection of hot dish, salad and dessert

**PACKAGE INCLUSIONS**

- Room hire\* (excludes breakout spaces)
- Flip chart and whiteboard with accessories
- Notepad and pen per person
- Iced water and mints
- Complimentary car parking

**AUDIO VISUAL**

AVAILABLE AT AN ADDITIONAL COST

*Encore is our preferred supplier. They will work closely with you to ensure that your AV requirements are met. Should you choose to source alternative suppliers other than those of our preferred, each supplier must complete the appropriate WHS compliance requirements.*

**CONFERENCE & EVENT PACKAGES**



# BREAKFAST

*All breakfasts include freshly brewed coffee, a selection of teas and filtered water.*

## Sharing Options

**CLASSIC / 25 pp**  
 Select one juice or smoothie, one continental item and one savoury bite

**EXECUTIVE / 35 pp**  
 Select one juice or smoothie, two continental items and two savoury bites

## Seated Options

**CONTINENTAL / 36 pp**  
 Select one juice and three continental items:  
 AMJ fruit bowl  
 Barossa Valley small goods  
 Selection of SA cheeses  
 Toasted Riviera Bakery artisanal sourdough butter and Beerenberg jams

**PLATED / 42 pp**  
 Select one juice or smoothie, three continental items and one plated item

## Breakfast Buffet / 50 pp

Select two juices and three continental items

### COLD

- AMJ fruit bowl
- Barossa Valley small goods
- Selection of SA cheeses
- Toasted Riviera bakery artisanal sourdough
- Butter and Beerenberg jams

### HOT

- Crisp streaky bacon
- Roasted garlic and herb tomatoes
- Hash browns
- House made chilli beans
- Pork and fennel sausage
- Scrambled free range eggs

**UPGRADE:** LOOKING TO UPGRADE TO A BARISTA COFFEE CART SERVICE? SPEAK TO OUR TEAM ABOUT THIS OPTION AND MORE.



## BREAKFAST

### *Continental (Sweet)*

Sweet mini muffins

Snow sugar topping, double chocolate, blueberry, orange and poppy seed

House made granola

Nuts, seeds, berry compote and coconut yoghurt

Vegan chia pudding

Coconut, pineapple and passionfruit

Sweet pastries

Assortment of Danish pastries

Fleurieu yoghurt cups

Peach gel and nut crumble

Seasonal sliced fruit platter

Milk panna cotta

With black cherry

### *Beverage Menu*

#### JUICE

Orange

Apple

Cranberry

#### SMOOTHIE

Mixed berry

Banana, honey and yoghurt

Vegan strawberry and banana

Vegan mango

### *Continental (Savoury)*

Barossa ham and cheese croissants

Breakfast slider

Crispy bacon, swiss cheese,

Berenberg relish

Pumpkin, spinach and ricotta frittata

Served with onion jam

House made pork and fennel sausage rolls

Served with Bloody Mary tomato sauce

Scrambled free range Rhodes eggs

Chilli prawns

Served on toasted sourdough with furikake

Vegan chickpea and spinach sausage roll

Served with beetroot balsamic relish

House baked chorizo chilli beans

Served with a poached egg and grilled Turkish bread

### *Plated*

Scrambled free range eggs

Cured bacon, herbed tomato, hash browns and toasted sour dough

Keto eggs benedict

Poached free range eggs, Barossa bacon, portobello mushroom, hollandaise sauce

Croque madame

Toasted Barossa ham and gruyere sandwich, bechamel sauce, topped with a fried egg

Vegetarian breakfast

Haloumi, avocado, wilted spinach, roasted tomatoes, seeds, poached free range eggs and toasted rye

Poached free range eggs

Grilled Barossa chorizo sausage, crushed avocado, Turkish bread, harissa hollandaise

Poached free range eggs

With grilled Barossa chorizo sausage, crushed avocado, Turkish bread, and harissa hollandaise

French toast sliced brioche

Topped with berry compote and maple caramelised banana

# MORNING TEA / LUNCH / AFTERNOON TEA

## Morning Tea/ Afternoon Tea

**1 ITEM / 14 pp**

Choose one item from either the sweet or savoury selection

**INCLUDES**

Freshly brewed tea and coffee  
Orange and apple juice

## Lunch

**SIMPLE WORKING LUNCH / 38 pp**

A selection of assorted Turkish bread, wraps, and baguettes with daily seasonal fillings, served with a fresh sliced fruit platter

**EXECUTIVE LUNCH / 40 pp**

Your selection of one protein main, one plant based main, one salad  
Selection of freshly sliced seasonal fruits

**INCLUDES**

Freshly brewed tea and coffee  
Orange and apple juice

### ENHANCE YOUR MENU WITH THESE ADDITIONS

<b>BEVERAGES</b>		<b>SNACKS &amp; LIGHT OPTIONS</b>		<b>LUNCH &amp; MAIN ITEMS</b>	
TEA AND COFFEE ON ARRIVAL	/ 5 pp	WHOLE FRUIT BOWL	/ 55 each	SALAD	/ 6 pp
TEA, COFFEE, ORANGE AND APPLE JUICE (PER BREAK)	/ 6 pp	SLICED FRUIT PLATTERS	/ 6 pp	DELI ITEM	/ 6 pp
SOFT DRINK AND JUICE	/ 6 pp	SWEET OR SAVOURY ITEM	/ 5 pp	PROTEIN MAIN	/ 10 pp
		CHEESE PLATE	/ 12 pp	PLANT BASED PROTEIN OPTION	/ 8 pp
				DESSERT	/ 7 pp





## Morning/Afternoon Tea Menu

### SWEET

- Red velvet cake
- Assorted profiteroles
- Selection of house baked cookies
- Assorted Danish pastries
- Sweet mini muffins (orange poppy seed, chocolate and blueberry)
- Freshly baked buttermilk scones with jam and whipped cream
- Kytons mini lamington
- Spanish donut bites with cinnamon sugar
- Homestyle chocolate brownie
- Lemon coconut slice
- Orange and almond loaf

### SAVOURY

- Vegan pumpkin arancini, aioli
- Village Baker beef pie, Morphettville mustard
- Vegetable spring rolls, chilli soy dip
- Indian vegetable samosas, tamarind chutney
- Pork, apple, sage sausage rolls, Bloody Mary tomato sauce
- Leek & goat's curd quiche, tomato relish
- Mediterranean sweet potato sausage rolls, kasundi relish
- Spinach & ricotta frittata, onion jam
- Roast beef, onion jam, blue cheese sandwich



LUNCH

PROTEIN MAINS

Thai yellow chicken curry with potatoes, cherry tomato, Thai basil, jasmine rice and prawn crackers

Chicken makhani with basmati rice and cucumber yoghurt

Barbacoa beef taco with avocado, pickles, chilli, and chipotle slaw

Beef bourguignon with Paris mash, mushrooms, shallots, and pickle

Italian lamb and red pepper ragu with potato gnocchi

Char Siu BBQ pork with pineapple chilli rice

Massaman curry with coconut-braised brisket, potato, steamed rice

Chicken tortellini in mushroom white sauce

PLANT-BASED MAINS

Thai yellow sweet potato and pumpkin curry with tofu, cherry tomato, and jasmine rice

Spinach and ricotta cannelloni with tomato and basil sauce, topped with Parmesan cheese

Quinoa, black bean, and chipotle chilli tacos with pickles and slaw

Moroccan chickpea and apricot tagine with spiced carrot and raisin couscous

Vegan alfredo with mushrooms, sweet peas, cashew, and miso

Lentil bolognese with sundried tomato, basil, and orecchiette pasta

Pan roasted ratatouille with basil, served over soft polenta

SALADS

Caprese salad: Roma tomatoes, bocconcini, basil, olive oil

Thai rice noodle herb salad

Rocket, pear, and Parmesan salad

Mixed leaf salad with dried cranberries, sunflower seeds, and lemon honey dressing

Greek salad: tomato, feta, cucumber, olives, red onion

Baby cos lettuce with aged Parmesan, red onion, and Caesar dressing

DESSERTS

Sliced seasonal fruit platter

Mini pavlova with vanilla cream and assorted toppings

Assorted Chef's selection desserts

Coconut chia pudding with mango

Self-saucing chocolate pudding with Chantilly cream





## DELI LUNCH MENU

### DELI SANDWICH

Rare roast beef with rocket, horseradish mayo, cheese, sweet and sour onions on a multigrain roll

Cajun chicken, buttermilk slaw on a ciabatta roll

Poached chicken, greens, pickled cucumber, shallots, miso-caramel mayonnaise on a ciabatta roll

Smoked ham, cheese, lettuce, mustard mayo, cucumber on a multigrain roll

Harissa roasted pumpkin, hummus, dukkah on Turkish bread

### DELI WRAP

Tuna with parsley, tarragon, basil, capers, red onion, and citrus mayonnaise

Grilled pumpkin, spinach, tomato, cream cheese, and beetroot relish

Falafel with butternut tabbouleh and minted dressing

Smoked turkey with cranberry and brie

Chicken Caesar salad

### DELI POKE BOWLS

Tofu with braised mushrooms, avocado, rice, greens, seeds, and turmeric dressing

Chicken with tomato, cucumber, quinoa, avocado, and fresh lime dressing

Smoked ocean trout with brown rice, edamame beans, pickled vegetables, and turmeric dressing

**LUNCH & DINNER**

*Lunch*

**2-COURSE SET MENU / 70 pp**

**3-COURSE SET MENU / 85 pp**

*Dinner*

**2-COURSE MENU / 80 pp**

Set entrée or dessert + alternate drop main course

**3-COURSE MENU / 95 pp**

Set entrée + alternate drop main course + set dessert

**UPGRADES AND ADD ONS:**

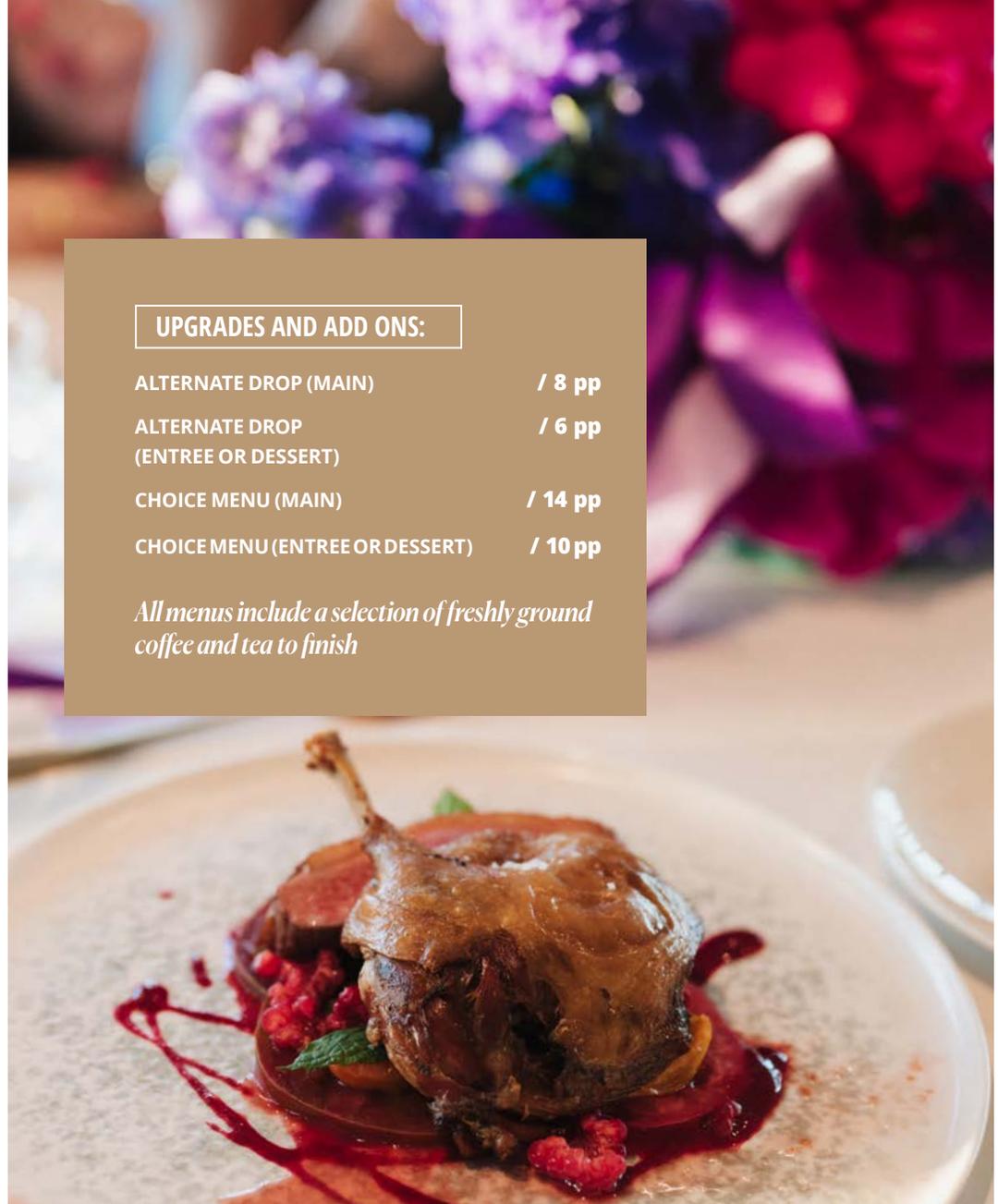
ALTERNATE DROP (MAIN) / 8 pp

ALTERNATE DROP (ENTREE OR DESSERT) / 6 pp

CHOICE MENU (MAIN) / 14 pp

CHOICE MENU (ENTREE OR DESSERT) / 10 pp

*All menus include a selection of freshly ground coffee and tea to finish*





## LUNCH & DINNER

### ENTRÉE

44° Salmon, Charred Green Chilli Gribiche,  
Green Olive Crush

Tuna Crudo, Wasabi Avocado, Yuzu-Compressed  
Nashi, Togarashi Vinaigrette

Yuzu Kosho Prawns, Yoghurt, Cucumber,  
Furikake Rice, Dill & Shiso Oil

Tequila & Jalapeño Prawns, Lime Avocado,  
Salted Yoghurt Curd, Pickled Onion

Venison Tataki, Chimichurri, Crème Fraîche, Apricot Relish

Duck Breast, Raspberry, Goats Curd, Heirloom Tomato

Twice-Cooked Pork Belly, Pickled Apple,  
Charred Onion Purée, Date Aioli

Lamb Shoulder Barbacoa Style, Pumpkin Seed Salsa,  
Cilantro Garlic Sauce

Potato Gnocchi, Mushrooms,  
Truffled Cream Cheese, Basil

Pumpkin & Fetta Rotolo, Toasted Pine Nuts, Fried Sage

### MAINS

Pan Roasted Salmon, Avocado Purée, Kipfler Potato Salad &  
Crisp Radish & Herb Salad

Vadouvan-Spiced Barramundi, Cauliflower Purée,  
Semolina Gnocchi, Zucchini Noodles, Poppy Seeds

Pan Roasted Salmon, Squid Ink Risotto, Cherry Tomato,  
Grilled Leek Gremolata

Coconut Roasted Chicken Breast, Green Goddess,  
Peas, Edamame, Broccolini, Cashew

Mediterranean Chicken, Cajun Parmesan Polenta,  
Sweet Pepper-Tomato Peperonata, Vincotto Jus

Za'atar Lamb Rump, Baba Ghanoush, Green Beans,  
Pomegranate, Salsa Verde

Honey-Pink Pepper Pork Fillet, Smoked Sweet Potato,  
Charred Green Beans With Crispy Capers & Verjuice Jusa

Pan Roasted Duck Breast, Duck & Provolone Arancini,  
Beetroot-Pomegranate Salad, Date Labneh

Beef Fillet, Sour Cream & Chive Mash, Truffled Mushroom  
Ragout, Charred Shallots, Port Wine Jus

Beef Fillet, Paprika Potato Hash, Sicilian Caponata &  
Pickled Fennel, Port Wine Jus

### DESSERTS

Lemon Poppyseed Cake,  
Blood Orange Sorbet

White Chocolate Blondie,  
Raspberry

Pannacotta, Black Forest,  
Chocolate Crumble

Apple Crumble Cheesecake,  
Blackberry

Chocolate Marquise,  
Shortbread, Coffee

Sticky Date Pudding,  
Rum Butterscotch Sauce,  
Vanilla Bean Ice-Cream

Selection of SA Cheese,  
Grapes, Quince, Lavosh

COCKTAIL FUNCTIONS



## Cocktail

### CLASSIC CANAPÉS

#### 30 MINUTE DURATION (3 ITEMS)

CHEF'S SELECTION OF ITEMS / **16 PP**

YOUR CHOICE OF ITEMS / **20 PP**

#### 1 HOUR DURATION (6 ITEMS)

CHEF'S SELECTION OF ITEMS / **32 PP**

YOUR CHOICE OF ITEMS / **38 PP**

#### 1.5 HOURS DURATION (9 ITEMS)

CHEF'S SELECTION OF ITEMS / **37 PP**

YOUR CHOICE OF ITEMS / **43 PP**

#### 2 HOURS DURATION (12 ITEMS)

CHEF'S SELECTION OF ITEMS / **43 PP**

YOUR CHOICE OF ITEMS / **49 PP**

#### 3 HOURS DURATION (18 ITEMS)

CHEF'S SELECTION OF ITEMS / **52 PP**

YOUR CHOICE OF ITEMS / **60 PP**

### EXECUTIVE CANAPÉS

#### OPTION 1: / **58 PP**

Your choice of 4 cold canapes,  
4 hot canapes, and 1 substantial item  
Served over a 1.5 hour duration

#### OPTION 2: / **68 PP**

Your choice of 4 cold canapes,  
4 hot canapes, and 1 substantial item  
Served over a 2.5 hour duration

### UPGRADE OPTION

LOOKING FOR SOMETHING BESPOKE  
– LIKE A LIVE STATION OR CHEF-LED  
ACTIVATION? SPEAK WITH OUR TEAM  
TO CUSTOMISE YOUR EXPERIENCE.

### ADDITIONAL OPTIONS

*All platters serve approximately 50 guests*

#### TASTE OF SA GRAZING PLATTERS / **475 PER PLATTER**

Barossa small goods, pickles, olives, dips  
and artisan breads

#### AUSTRALIAN CHEESE PLATTER / **580 PER PLATTER**

Selection of local cheeses, grapes, dried  
fruit, quince paste and lavosh

#### MINI DESSERTS PLATTER / **400 PER PLATTER**

Chef's selection of mini desserts

## Cocktail Food

### Canape Menu Items

#### COLD

Mushroom pâté, goat's curd, macadamia  
 Tomato & basil bruschetta, whipped fetta  
 Adelaide blue cheese & fig chutney  
 profiterole  
 Cured salmon, cucumber, daikon, nori roll  
 Chilli prawns, mango, cassava  
 Pickled octopus, apple, black bean salsa  
 Kingfish ceviche spoon, corn chips,  
 habanero coconut  
 Tuna, seaweed salad, ponzu  
 44-degree salmon, furikake  
 Beef tataki, onion ponzu, garlic chips  
 Lamb loin, petite ratatouille  
 Five-spiced duck breast, pickled fennel, fig  
 Kangaroo tartare, mushroom mayonnaise,  
 pickled walnuts  
 Rare roasted beef fillet, blue cheese, pear  
 Seared venison, pickled beetroot, date,  
 tamarind

#### HOT

Truffled mac & cheese bites, tomato relish  
 Vegetable spring rolls, chilli ginger dipping  
 sauce  
 Sweet potato, chickpea & spinach sausage  
 roll, relish  
 Vegan pumpkin arancini, aioli  
 Dill-crumbed goujons, tobiko remoulade  
 Tempura prawn, kimchi mayo  
 Piri Piri salted squid, ranch dressing  
 Southern fried chicken popcorn, sriracha  
 mayonnaise  
 Goat rendang croquette, lemongrass mayo  
 The Village Baker beef pie, Morphetville  
 mustard  
 Char Siu pork skewer, chilli vinegar  
 Lamb kofta bites, harissa, yoghurt,  
 pomegranate  
 Shichimi-crumbed pork belly, tonkatsu  
 sauce  
 Pork, apple & sage sausage roll, Bloody  
 Mary tomato sauce  
 Pork & chive dumpling, spicy dumpling  
 sauce  
 Vegetable samosa, tamarind chutney





## Cocktail Food

### Substantial Menu Items

#### COLD

##### **Smoked Ocean Trout Poke Bowl**

Smoked ocean trout, sushi rice, edamame, avocado, cucumber, seaweed salad, ponzu

##### **Tuna & Avocado Brown Rice Bowl**

Kombu-cured diced tuna, seaweed salad, brown rice, edamame, cucumber, sesame seeds, ginger dressing

##### **Hot & Sour Prawn & Coconut Bowl**

Tom yum poached prawns, sushi rice, green mango, pawpaw, green onion, coconut dressing

##### **Thai-Spiced Chicken Breast**

Served with crab, lychee, wonton salad, coconut lime dressing

##### **Vegan Poke Bowl**

Sushi rice, house pickles, radish fennel salad, avocado, chilli cucumbers, spiced tofu, edamame

#### HOT

##### **Potato Gnocchi**

Mushrooms, truffled cream cheese, basil

##### **Spinach & Ricotta Cannelloni**

Tomato and basil sauce, parmesan cheese

##### **Guinness Black Pepper Beef Stew**

Served with Irish mashed potato

##### **Thai Yellow Sweet Potato & Pumpkin Curry**

Tofu, cherry tomato, jasmine rice

##### **NYC-Style Hot Dog**

Tomato relish, Morphetville mustard

##### **Mayura Station Wagyu Burger**

Lettuce, cheese, pickles, burger sauce, brioche bun

##### **Fried Soft Shell Chilli Crab**

Pickles, bao bun

BEVERAGES



## Beverage Packages

### CLASSIC PACKAGE

1 SPARKLING, 1 ROSE, 2 WHITE, 2 RED, BEER, SOFT DRINK

1 HOUR	<b>/ 25 pp</b>
2 HOUR	<b>/ 33 pp</b>
3 HOUR	<b>/ 43 pp</b>
4 HOUR	<b>/ 48 pp</b>
5 HOUR	<b>/ 53 pp</b>

#### INCLUDES:

Reschke 'R-Series' Sparkling  
 H By Haselgrove Sauvignon Blanc  
 Grant Burge 'Benchmark' Pinot Gris  
 Sfera Rose  
 Reschke 'Bull Trader' Shiraz  
 Grant Burge 'Benchmark' Merlot  
 Heineken 0  
 Hahn Super Dry 3.5%  
 Hahn Super Dry  
 5 Seeds Crisp Apple Cider  
 Selection of Coca Cola, soft drinks, juice

### PREMIUM PACKAGE

1 SPARKLING, 1 ROSE, 2 WHITE, 2 RED, BEER, SOFT DRINK

1 HOUR	<b>/ 32 pp</b>
2 HOUR	<b>/ 39 pp</b>
3 HOUR	<b>/ 50 pp</b>
4 HOUR	<b>/ 57 pp</b>
5 HOUR	<b>/ 61 pp</b>

#### INCLUSIONS:

Richard Hamilton 'LongStem' Sparkling  
 Claymore 'Walk This Way' Riesling  
 Cape Barren 'Native Goose' Sauvignon Blanc  
 Days Of Rose  
 St Hallet 'Black Clay' Shiraz  
 Schild Estate GSM  
 Heineken 0.0  
 Stone & Wood 3.5%  
 Hahn Super Dry  
 Stone & Wood Pacific Ale  
 James Squire Orchard Crush  
 Selection of Coca Cola, soft drinks, juice

### DELUXE PACKAGE

1 SPARKLING, 1 ROSE, 2 WHITE, 2 RED, BEER, SOFT DRINK

1 HOUR	<b>/ 38 pp</b>
2 HOUR	<b>/ 46 pp</b>
3 HOUR	<b>/ 61 pp</b>
4 HOUR	<b>/ 65 pp</b>
5 HOUR	<b>/ 73 pp</b>

#### INCLUSIONS:

K1 Sparkling NV  
 Petaluma 'White Label' Sauvignon Blanc  
 Pike & Joyce 'Beurre Bosc' Pinot Gris  
 St Hallett Rose  
 Ulithorne 'Meracus' Grenache  
 Cape Barun 'Old Vine' Shiraz  
 Heineken 0.0  
 Stone & Wood Easy Pale 3.5%  
 Hahn Super Dry 3.5%  
 Hahn Super Dry  
 Stone & Wood Pacific Ale  
 Heineken  
 Kirin Hyoketsu Lemon 4%  
 James Squire Orchard Crush  
 Selection of Coca Cola, soft drinks, juice

*\*Please note, beverages are subject to change.*





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