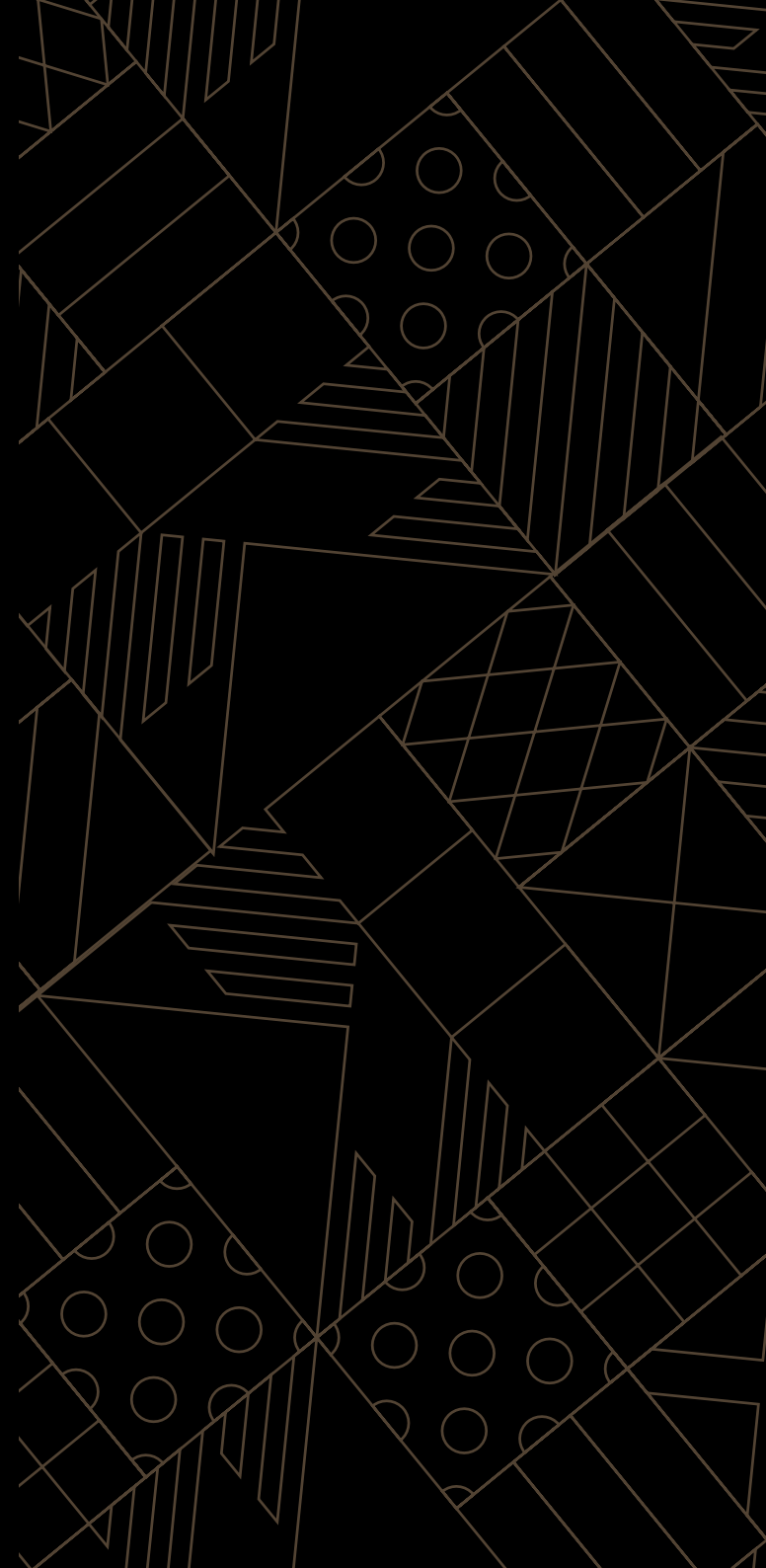


Morphettville

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 Morphettville, 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 Morphettville 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 Morphettsville 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.







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**

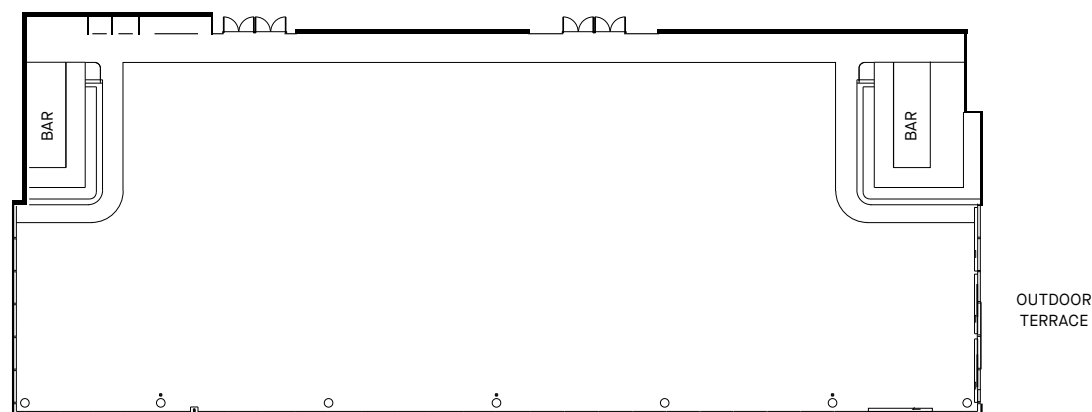
Sit down Capacity

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

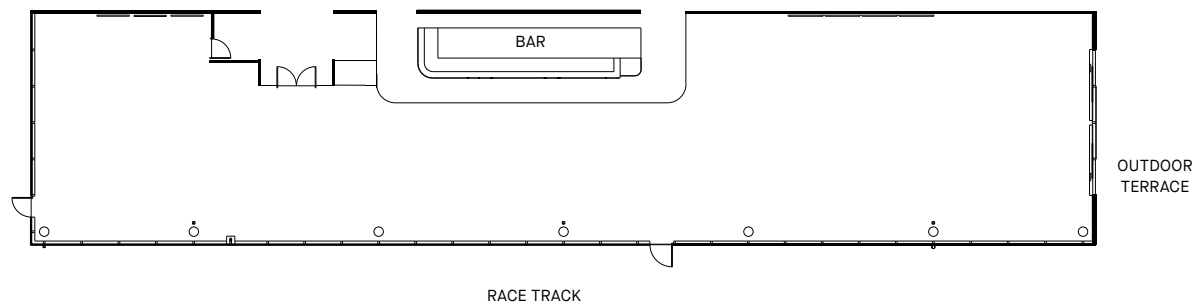
COCKTAIL: **400**

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** 

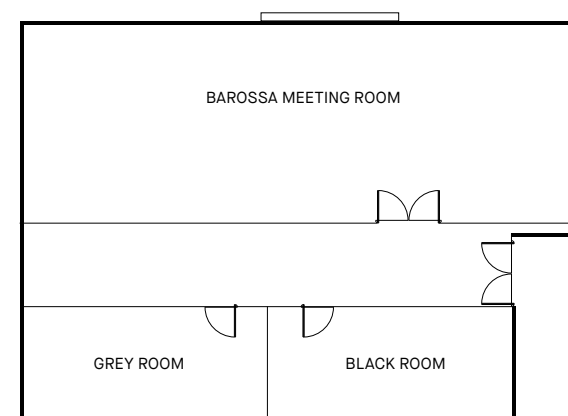
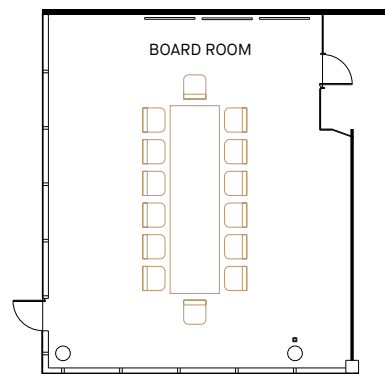
GROUND FLOOR

The Lounge Board Room

Capacity

BOARD ROOM: **20** 

U-SHAPE: **25** 







MAIN GRANDSTAND



GROUND FLOOR

Diva Lounge

Capacity

BANQUET:	80	
CABARET:	64	
COCKTAIL:	500	
THEATRE:	120	










MAIN GRANDSTAND

FIRST FLOOR








Adelaide Cup Room

Capacity

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








Leilani Room

Capacity

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




Terrace Bar

Capacity

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

Pat Glennon Bar

Capacity

BANQUET:	40	
CABARET:	36	
COCKTAIL:	50	



OUTSIDE LOCATIONS





OUTDOOR LOCATIONS

Betting Ring

Capacity

BANQUET:	700	
COCKTAIL:	3000	
LONG TABLES:	600	

CABARET:	630	
THEATRE:	900	

Mounting Yard

Capacity

BANQUET:	350	
COCKTAIL:	600	

LONG TABLES:	260	
THEATRE:	600	

The Platform

Capacity

BANQUET:	50	
COCKTAIL:	100	

Champagne Lawns

Capacity

BANQUET:	500	
COCKTAIL:	800	

Derby Lawns

Capacity

COCKTAIL:	3000+	
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The Deck

Capacity

COCKTAIL:	80	
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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

BEVERAGES

TEA AND COFFEE ON ARRIVAL / 5 pp
TEA, COFFEE, ORANGE AND
APPLE JUICE (PER BREAK) / 6 pp
SOFT DRINK AND JUICE / 6 pp

SNACKS & LIGHT OPTIONS

WHOLE FRUIT BOWL / 55 each
SLICED FRUIT PLATTERS / 6 pp
SWEET OR SAVOURY ITEM / 5 pp
CHEESE PLATE / 12 pp

LUNCH & MAIN ITEMS

SALAD / 6 pp
DELI ITEM / 6 pp
PROTEIN MAIN / 10 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
 Kyttons 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, Morphetttville 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 / 78 pp

Set entrée or dessert + alternate drop main course

3-COURSE MENU / 94 pp

Set entrée + alternate drop main course + set dessert

UPGRADES AND ADD ONS:

ALTERNATE DROP (MAIN) / 6 pp

ALTERNATE DROP (ENTREE OR DESSERT) / 5 pp

CHOICE MENU (MAIN) / 10 pp

CHOICE MENU (ENTREE OR DESSERT) / 7 pp

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





LUNCH & DINNER

ENTRÉE

- 44-degree salmon with cranberry almond crunch and avocado cream
- Yuzu kosho prawns with yoghurt, cucumber, furikake rice, dill & shiso oil
- Togarashi tuna with nashi pear, avocado mousse, black rice puff, and miso caramel
- Dong Po pork belly with soy-pickled egg, ginger-glazed daikon, and garlic choy sum
- Crumbed goat rendang with fermented chilli and coconut yoghurt
- Duck breast with beetroot parfait, pistachio, and vincotto jelly
- Lamb shoulder Barbacoa style with pumpkin seed salsa and coriander garlic sauce
- Potato gnocchi with mushrooms, truffled cream cheese, and basil
- Pumpkin & fetta rotolo with toasted pine nuts and fried sage

MAINS

- Pan-roasted barramundi with curry leaf marinade, lentil dhal, greens, garlic and coconut oil
- Vadouvan spiced barramundi with cauliflower purée, semolina gnocchi, zucchini noodles, and poppy seeds
- Pan-roasted salmon with black polenta, cherry tomato and grilled leek gremolata
- Pan-roasted chicken breast with yellow curry sweet potato gratin, green mango salad, and coconut lime sauce
- Harissa chicken roulade with couscous, charred carrot, grilled zucchini, mint yoghurt and toasted almond dukkah
- Pan-roasted duck breast with duck & smoked provolone arancini, beetroot pomegranate salad, and date labneh
- Beef fillet with sour cream and chive mash, parsnip chips, and warm silver beet & roasted shallot salad
- Beef fillet with crispy chilli potatoes, charred broccolini, sesame dressing, roasted peanuts, and coriander
- Roasted lamb rump with stracciatella polenta, cuminroasted red peppers, green beans, and za'atar salsa verde

DESSERTS

- Lemon poppy seed cake with mandarin sorbet
- White chocolate blondie with raspberry
- Sticky date pudding with rum butterscotch sauce and vanilla bean ice cream
- Dark chocolate, pistachio, and Turkish delight tart
- Black Forest-style panna cotta with chocolate crumble
- Amaretto sour cheesecake with lemon curd
- Selection of SA cheeses with grapes, quince, and lavosh

SCHOOL FORMALS



Sit Down Menu

ENTRÉE

Southern fried chicken with chipotle slaw
 44-degree salmon with avocado cream and pickled fennel radish salad
 BBQ prawns with mango purée, cucumber, green mango, and sesame
 Braised pork belly with pickled apple cucumber salad and tonkatsu sauce
 Potato gnocchi with mushrooms, truffled cream cheese, and basil
 Spinach and ricotta cannelloni with roasted tomato sauce and basil pistou

MAINS

Dukkah-crusted chicken breast with pumpkin fetta rotolo and saltbush mascarpone
 Honey roasted chicken breast with baked sweet potato and corn salsa
 Beef fillet with Paris mash, onion jam, and mushroom ragu
 Pan-roasted salmon with sun-dried tomato risotto and green beans
 Pork fillet with verjuice-poached prune, spiced pumpkin purée, and black pudding

DESSERTS

Warm dark chocolate flourless brownie with molten chocolate sauce and honey macadamia ice cream
 Macerated fruit pudding with rum and raisin ice cream
 Honey yoghurt panna cotta with rhubarb and shortbread crumble
 Lime margarita meringue tart
 Chef's selection of desserts (served to the table or buffet style)

Pricing

Set Menu (Sit down)

2 COURSE SET MENU / 70 pp

3 COURSE SET MENU / 85 pp

2 hour Package (Cocktail)

2 HOUR PACKAGE / 45 pp

INCLUDES A CHOICE OF 4 COLD AND 8 HOT ITEMS

Cocktail Menu

COLD

Mushroom pâté, goat's curd, macadamia
 Tomato basil bruschetta, whipped fetta
 Cured salmon blinis with sour cream and chives
 Tom yum prawns, carrot, mango, cassava cracker
 Beef tataki, onion ponzu, garlic chips
 Lamb loin, sweet potato, Dijon mustard, cress

HOT

Truffled mac and cheese bites, tomato relish
 Vegetable spring rolls, chilli ginger dipping sauce
 Pumpkin, chickpea & spinach sausage roll, relish
 Vegan mushroom arancini, aioli
 Dill crumbed goujons, black remoulade
 Tempura prawn, avocado ranch dressing
 Sumac salted squid, kimchi mayonnaise
 Southern spiced chicken, sriracha mayonnaise
 The Village Baker beef pie, beetroot ketchup
 Satay chicken skewers, spiced peanuts
 Lamb kofta bites, harissa yoghurt, pomegranate
 Pork, apple & sage sausage roll, BBQ sauce

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, Morphettsville 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	/ 25 pp
2 HOUR	/ 33 pp
3 HOUR	/ 43 pp
4 HOUR	/ 48 pp
5 HOUR	/ 53 pp

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	/ 32 pp
2 HOUR	/ 39 pp
3 HOUR	/ 50 pp
4 HOUR	/ 57 pp
5 HOUR	/ 61 pp

INCLUSIONS:

Grant Burge Sparkling Pinot Noir Chardonnay
Claymore 'Walk This Way' Riesling
Cape Barren 'Native Goose' Sauvignon Blanc
Days Of Rose
Jeanneret 'Temperance League' Shiraz
Schild Estate GSM
Heineken 0
Hahn Super Dry 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	/ 38 pp
2 HOUR	/ 46 pp
3 HOUR	/ 61 pp
4 HOUR	/ 65 pp
5 HOUR	/ 73 pp

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
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.*





Morphettville

79 Morphett Road, Morphettville SA

T 08 8295 0111

E enquiries@morphettville.com.au

W morphettville.com.au

