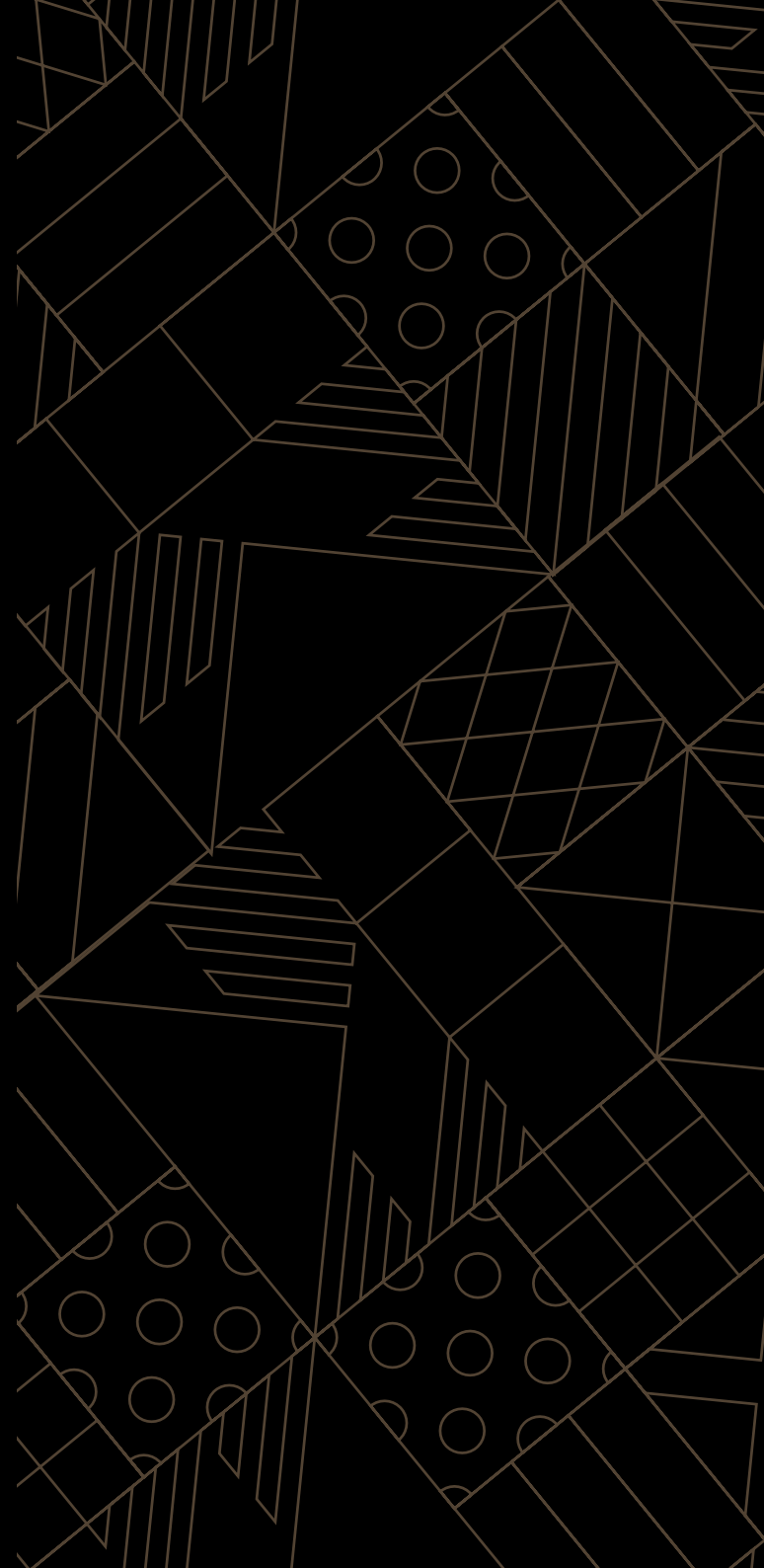


Morphettville

School Formal Package







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.



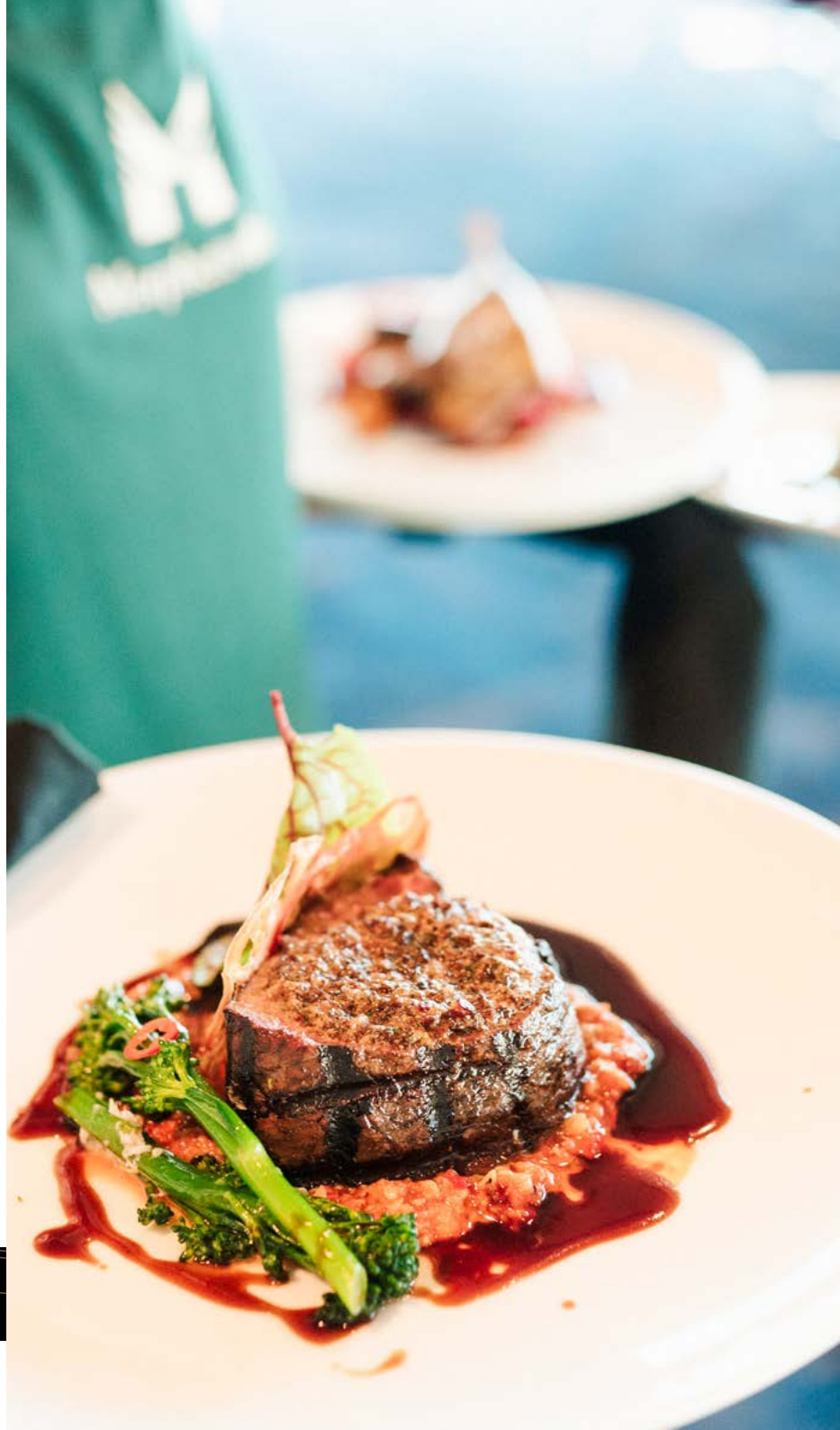
Sustainability in the kitchen

At Morphettsville, 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 Morphettsville 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.

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







Morphettville

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