

GROUP MENU

Minimum 30 people

80+ guests require alternate drop menu

2 MAIN 1 DESSERT

alternate drop | 60
guest choice | 70

1 ENTRÉE 2 MAIN

alternate drop | 65
guest choice | 75

1 ENTRÉE 2 MAIN 1 DESSERT

alternate drop | 70
guest choice | 80

2 ENTRÉE 2 MAIN 2 DESSERT

alternate drop | 80
guest choice | 90

ENTRÉE

TOMATO BASIL ARANCINI (V)

tomato sugo, aioli, fresh parmesan

12 HOUR PRESSED LAMB (GF)

chimichurri, cauliflower purée, fried kale, za'atar, jus

FRIED GNOCCHI (V)

smoked pumpkin purée, whipped ricotta, basil, pangrattato

CAPRESE SALAD (V)(GF)

fig balsamic, bocconcini, heirloom tomato, fresh basil, pickled onion

SPENCER GULF KING PRAWNS (GF)(DF)

tomato dill aioli, pickled fennel, cucumber salsa

BRAISED PORK BELLY (GF)(DF)

master stock pork, spiced hot honey, crispy shallots, spring onion

SOUS VIDE CHICKEN BREAST (GF)(DF)

Mediterranean pearl cous cous salad, crispy chic peas, cumin yoghurt

SIDES

CIABATTA BREAD ROLLS WITH BUTTER | 2PP

SALAD GREENS | 4PP

maple mustard dressing

ROASTED GARLIC CHAT POTATOES | 5PP

MAIN

BEEF FILLET (GF)

garlic chat potatoes, baby carrot, green beans, red wine jus

ROASTED CHICKEN BREAST (GF)

potato rosti, blanched broccolini, roast capsicum cream, shaved parmesan

CHAR-GRILLED PORK CUTLET (GF)

salt and vinegar potatoes, leek purée, asparagus, apple-cranberry chutney

OVEN BAKED ATLANTIC SALMON (GF)

potato rosti, broccolini, romesco sauce, crispy leek

CHIMMICHURRI CAULIFLOWER (VE)(GF)

romesco sauce, chat potatoes, broccolini, fried kale

DESSERT

CHOCOLATE LAVA CAKE

vanilla ice cream, oreo crumb, chocolate sauce

RASPBERRY CHEESECAKE (GF)(V)

mixed berry coulis, chocolate crumb

STICKY DATE PUDDING

butterscotch sauce, vanilla ice cream, biscoff crumb

SMASHED PAVLOVA (GF)

mixed fruit compote, passion fruit cream, lime, toasted coconut

COCONUT CHIA PUDDING (VE)(GF)

coconut cream, mango-strawberry compote, toasted coconut

PRE-DINNER BITES | 10PP

ADD ON ANY 2
COCKTAIL FOOD
OPTIONS FOR
1 HOUR OF SERVICE
BEFORE YOUR DINNER

COCKTAIL MENU

SAVOURY

TOMATO BRUSCHETTA (V) | 75

toasted brioche, bocconcini, basil pesto

SMOKED WAGYU CROSTINI | 105

cheddar, herbed aioli, fried capers

CAPRESE SALAD SKEWERS (GF)(V) | 90 ADD PROSCIUTTO | 25

cherry tomatoes, bocconcini, basil,
balsamic glaze

WEDGES (V) | 70

sweet chilli, sour cream

SPINACH AND FETA TRIANGLES (V) | 85

sweet chilli sauce

TOMATO BASIL ARANCINI (V) | 90

aioli, shaved parmesan

SMOKED SALMON CRÊPE | 95

dill cream, pickled onion

ASSORTED VILI'S PASTRIES | 95

tomato chutney

SALT AND PEPPER SQUID | 100

lime aioli

CAULIFLOWER BITES (VE) | 80

fried cauliflower, chipotle aioli, pickled onion

MIXED SUSHI (GFA) | 100

kewpie, soy sauce

CHEESE BOARD (V)(GF) | 90

assorted cheeses, mixed nuts, fruits,
Barossa valley cheese co crackers

GRAZING BOARD (GFA) | 95

dip, charred bread, cured meats, marinated
olives, sourdough, pickles, chutney

FRIED CHICKEN TENDERS | 100

chipotle aioli

JERK CHICKEN SKEWERS (GF) | 100

mango pineapple sauce

SASHIMI KINGFISH (GF) | 100

wasabi soy sauce, pickled ginger,
spring onion

VEGAN CHICKEN SLIDER (VE) | 120

crunchy slaw, chipotle aioli

CHICKEN SLIDERS | 120

southern fried chicken, chipotle aioli,
crunchy slaw

BEEF SLIDERS | 120

pickles, burger sauce, cos lettuce,
tomato, cheese

PIZZAS

Gluten Free pizza bases available add \$10 per selection

HAWAIIAN | 95

tomato sugo, cheese, ham, pineapple

PEPPERONI | 95

tomato sugo, cheese, oregano

PERI PERI CHICKEN | 95

tomato sugo, cheese, baby spinach, onion,
cherry tomatoes, peri peri sauce

MUSHROOM (V) | 95

cream sauce, cheese, onion,
baby spinach, parmesan

MEAT LOVERS | 95

tomato sugo, cheese, chicken, ham,
sopressa, onion

VEGAN SUPREME (VE) | 95

tomato sugo, vegan cheese, baby spinach,
mushroom, onion, pineapple

SWEET

ROCKY ROAD SLICE (GF) | 90

CHOCOLATE PEANUT BROWNIE (VE)(GF) | 95

LEMON SLICE (VE)(GF) | 95

NUTELLA OREO SLICE | 95

DOUGHNUT BITES | 85

cinnamon sugar, caramel sauce

ASSORTED GELATO CUPS (GF) | 100

CAN'T DECIDE?
BUILD YOUR OWN PACKAGE

2 HOURS OF SERVICE

PICK 6 | 40 PP

PICK 8 | 45PP

PICK 10 | 50 PP

DRINKS PACKAGES

We have a drinks package to suit your budget and taste. Want to pick your own drinks? No worries, speak to our Functions Manager about a cash bar or bar tab instead.

min 40 pax*

DELUXE

2 HOURS | 40PP

3 HOURS | 50PP

4 HOURS | 60PP

The Lane Series Lois Sparkling Blanc de Blancs
Wicks Estate Sauvignon Blanc
Mr Riggs Mrs Gris Pinot Gris
Shottesbrooke Estate Grenache Rosé
Claymore Dark Side of the Moon Shiraz
Leconfield Cabernet Sauvignon
No, No. non-alcoholic Rosé
Tap Beer
Hills Apple Cider
Heineken Zero
Soft Drink
Juice

STANDARD

2 HOURS | 32PP

3 HOURS | 42PP

4 HOURS | 52PP

Willow Point Sparkling White
Willow Point Sauvignon Blanc
Willow Point Chardonnay
Willow Point Rosé
Willow Point Moscato
Willow Point Shiraz
Willow Point Cabernet Merlot
Tap Beer
Hills Apple Cider
Heineken Zero
Soft Drink
Juice

PREMIUM

2 HOURS | 48PP

3 HOURS | 58PP

4 HOURS | 68PP

Pike & Joyce Sparkling Pinot Noir
Shaw + Smith Sauvignon Blanc
Lobethal Road Pinot Gris
Sons of Eden Freya Riesling
Seppeltsfield Grenache Rosé
Torbreck Woodcutters Shiraz
Sons of Eden Kennedy GSM
No, No. non-alcoholic Rosé
Tap Beer
Hills Apple Cider
Heineken Zero
Soft Drink
Juice

CASH BAR

Guests purchase their own drinks

BAR TAB

Specified drinks charged on consumption

SUBSIDISED DRINKS

Guests pay a reduced price per drink as they order, and the balance is charged to your account. Ask for more details on our subsidised package options.

CORKAGE

\$20 per bottle

CORPORATE CATERING

BREAKFAST PLATTERS

PICK 2 | 15PP

Minimum 10 people

FRESH FRUIT CUPS (VEA)(GF)

seasonal fruit, mixed berry compote, vanilla yoghurt

ASSORTED QUICHES (GFA)

TOMATO BRUSCHETTA (V)

bocconcini, basil pesto

PORK AND CHORIZO SAUSAGE ROLLS

tomato relish

MINI CROISSANT (GFA)

Barossa sliced ham, cheese, tomato

BACON AND EGG ENGLISH MUFFINS

Hahndorf bacon, melted cheese, BBQ relish

SMASHED AVOCADO (VE)(GFA)

pickled onion, heirloom tomato, sourdough

SMOKED SALMON BAGEL (GFA)

dill cream cheese, baby spinach, pickled onion

BREAKFAST PIZZA

bacon, sausage, cherry tomato, potato rosti, scrambled egg, hollandaise, chive parmesan

PLATED HOT BREAKFAST

PRE-SELECT 4 ITEMS | 30PP

To be served with toasted buttered sourdough

HAHNDORF BACON (GF)

PORK CHIPOLATA (GF)

POACHED EGGS (V)(GF)

POTATO ROSTI (V)

ROAST TOMATO (VE)(GF)

SMASHED AVOCADO (VE)(GF)

MUSHROOM (VE)(GF)

BREAK ITEMS

EACH ITEM | 8PP

SAVOURY

PORK AND CHORIZO SAUSAGE ROLLS

tomato relish

MINI CROISSANTS

Barossa sliced ham, cheese, tomato

ASSORTED QUICHES (GFA)

TOMATO BRUSCHETTA (V)

bocconcini, basil pesto

SMASHED AVOCADO (VE)(GFA)

pickled onion, heirloom tomato, sourdough

SMOKED SALMON BAGEL (GFA)

dill cream cheese, baby spinach, pickled onion

SWEET

SCONES

strawberry jam and whipped cream

ASSORTED DANISH PASTRIES

BANANA BREAD (V)

Maple syrup, cinnamon

CHOCOLATE CHIP COOKIES (GF)

FRESH FRUIT CUPS (VE)(GF)

seasonal fruit, mixed berry compote, vanilla yoghurt

LEMON SLICE (VE)(GF)

LAVAZZA SELF-SERVE COFFEE

- Located in function lobby -

*Max 25 pax

Not available in Osmond or Top room

HALF DAY | 6PP

FULL DAY | 10PP

WORKING LUNCH

PICK 2 | 20PP

Additional item selection | 5pp

ADD PIZZAS | 12PP

WRAP OR FOCACCIA

CHICKEN (GFA)

cheese, cucumber, caesar dressing, lettuce

SMOKED BAROSSA HAM (GFA)

pickled mustard relish, cheese, tomato, lettuce

SMOKED WAGYU BEEF (GFA)

burger sauce, pickles, lettuce, cheese, onion

MARINATED TOFU (VE)(GFA)

asian slaw, sticky soy dressing

VEGAN CHICKEN (VE)

cos lettuce, vegan chipotle, corn salsa, pickled onion

HOMMUS (VE)(GFA)

lettuce, carrot, tomato, cucumber, pickled onion

SALAD BOWL

CHICKEN CAESAR SALAD (GFA)

cos lettuce, bacon, croutons, caesar dressing

GREEN GODDESS BOWL (VE)(GF)

quinoa, spinach, broccolini, edamame, cucumber, avocado, sesame seed, green goddess dressing

MEXICAN BOWL (VE)(GF)

corn salsa, cos lettuce, brown rice, pickled onion, chipotle aioli, nacho crumb



WORKSHOP PACKAGE

45PP

*Includes all day Lavazza self-serve coffee**

MORNING TEA

Select sweet or savoury option

LUNCH

Select 1 Focaccia or wrap

Select 1 Salad Bowl

Pizza Platters

Soft Drinks

AFTERNOON TEA

Select sweet or savoury option





ADD SOMETHING SPECIAL

Looking to add something more to your event? We have you covered. Speak to our functions manager for pricing and information.

GRAZING TABLES

everything from cheese and antipasto, seafood or sweet treats, speak to our team for pricing

SHARED MENUS

A custom curated menu of delicious, shareable dishes designed to make your event memorable.

HIGH TEA

perfect for an afternoon event, menus to suit all budgets available

SIGNATURE COCKTAIL

enjoy your favourite cocktail with all your guests on arrival

ENTERTAINMENT

we can help book DJ's or bands for your event

CAKEAGE

bring your own cake and have it plated with coulis and cream

CUSTOM SIGNAGE AND MENUS

designed perfectly by our in-house graphic designers to suit your theme. Add on's | custom circle sign with white mesh

DANCE FLOOR

pricing dependent on size

PHOTOBOOTH

Snap Snap:
hello@snap-snap.com.au

Hashtag Instaprints:
hello@hashtaginstaprints.com.au

FLORIST

The Gathered Bunch:
info@thegatheredbunch.com.au

Flowerbar:

frewville.flowerbar@chapleygroup.com.au

BALLOONS AND DECORATIONS

ABC Events & Balloons:
hello@abckidsplayzone.com.au