

WEDDING - DINNER MENU

CANAPÉS ON ARRIVAL

included in the package, Chef's selection to compliment your menu

sour dough baguette with organic butter

ENTRÉE

roasted antipasti – oven baked layers of melanzane, peppers, buffalo mozzarella

+ basil leaves with vine fresh tomato sauce

twice baked Gruyere soufflé with salad of watercress, pear + toasted hazelnuts

Harris smoked salmon, zucchini + orange salad, fresh dill + lemon dressing

Garlic marinated Spencer Gulf prawns with lemon herb risotto + a splash of Ambra limoncello

locally smoked ocean trout layered with avocado, beetroot, horseradish cream + salmon caviar

free range chicken breast – poached + shredded on Indonesian style 'gado gado' salad with spicy peanut sauce

terrine of chicken, roasted garlic + pistachio nuts with watercress leaves dressed in wholegrain mustard vinaigrette

twice cooked duck breast (pink) on grilled eggplant + soba noodles with toasted sesame dressing + **\$.2pp**

local charcuterie – share platters of locally cured meats + pate with marinated olives, crostini + condiments

MAIN COURSE

S.A. caught swordfish fillet on ratatouille with green goddess sauce

seared Atlantic salmon fillet with slow braised leeks, carrots + Pernod sauce

Riverland free range chicken, Hills Cider glaze, burnt butter gnocchi + crispy sage leaves

French style chicken (free range) + mushrooms with savoury leek bread pudding

Canegrass Station saltbush lamb loin (organic), slow roasted tomatoes, potato + turnip gratin, rosemary glaze

crispy skin duck breast, orange, watercress + radish salad, confit carrots, citrus sauce + **\$4pp**

roasted pork loin rolled with apples + prunes, wholegrain mustard cream sauce, crackling

Black Angus eye fillet (medium rare), sweet potato rôsti, three peppercorn brandy sauce + **\$4pp**

Black Angus beef fillet (medium rare), smoky pomme puree, caramelized onions, soy + ginger infused shiraz glaze + **\$4pp**

main courses served with seasonal salad or locally farmed vegetables

DESSERT

Haigh's 70% dark chocolate crème, almond-amaretto anglaise, orange crisps

individual Pavlovas topped with a fluffy mix of passion-fruit, lemon curd + whipped cream

vanilla bean panna cotta with fresh berries + coulis

warm tarte tartin of Adelaide Hills apples with caramel sauce + Tweedvale pure cream

caffe latte panna cotta, espresso jelly, vanilla meringue kisses, Nocello syrup, almond wafer

single serve steamed orange pudding with Haigh's chocolate sauce + whipped cream

share platters of three premium cheeses, fresh + dried fruits, crackers + lavosh

roaming dessert – your choice of three dessert canapés

KICCO COFFEE + SCULLERY MADE TEA included in the dinner package

optional addition of Haigh's chocolates served with tea + coffee - \$6.00 per person

WEDDING - DINNER MENU

Prices are per person + exclude wine and room hire.

(These charges are for a minimum of 75 guests. P.O.A for smaller groups.)

Dinners held on a Sunday or public holiday will incur additional fees. P.O.A.

BANQUET – set entrée, set main course, set dessert

3.5 hours	\$79.00 pp
4.5 hours	\$86.00 pp
5.5 hours	\$91.00 pp

ALTERNATE – set entrée, two main courses (50/50), set dessert

3.5 hours	\$83.00 pp
4.5 hours	\$90.00 pp
5.5 hours	\$95.00 pp

A LA CARTE – set entrée, guests' choice of two main courses, set dessert

3.5 hours	\$93.00 pp
4.5 hours	\$100.00 pp
5.5 hours	\$105.00 pp

SPECIAL DIETARY REQUIREMENTS

Special order meals can be arranged at no additional cost providing you forward all dietary requests no less than 48 hours prior to the event. While we appreciate advance notice of special requirements, we are always prepared for any last minute requests.

Vegetarian + other diet sensitive meals are always on hand on the night.

DINING TABLES + CHAIRS

table options oval or rectangle seating 8-10 guests per table

linen options black or white or a combination of both

chair options 150 Italian *Kartell* black chairs

80 Scandinavian beech-wood chairs or

60 Italian *Belini* grey chairs

There is a fee of \$3.00pp for the handling of hired chairs and the removal + storage of chair covers + sashes.

WEDDING WINES + BEVERAGES

Please select a package to match the duration of your event.

The package prices are inclusive of sparkling wine/champagne, a white wine to compliment the entree, a second white + a red wine to match the main course, beer, soft drinks, juice, bottled still + sparkling water.

stART

NV AGF+W Brut Adelaide Hills
 14 Angove Sauvignon Blanc South Australia
 14 I Heart Shiraz South Australia
 Coopers Pale Ale/Cascade Light

stART pp

4.5 hours \$29.50
 5.5 hours \$33.00

Contemporary

NV Angove's *Organic Cuvee* South Australia
 14 St John's Road *Peace of Eden* Riesling Eden Valley
 15 Leland Estate Sauvignon Blanc Adelaide Hills
 14 Yalumba Organic Chardonnay Adelaide Hills
 12 Longhop Cabernet Sauvignon Mount Lofty
 14 JT Jonathan Tolley Shiraz McLaren Vale
 Coopers Pale Ale/Cascade Light

Contemporary pp

4.5 hours \$38.50
 5.5 hours \$44.50

Melrose

NV Mountadam *High Eden* Pinot/Chardonnay Eden Valley
 15 Tim McNeil Riesling Clare Valley
 15 Paracombe Sauvignon Blanc Adelaide Hills
 13 Cape Barren Native Goose Chardonnay Adelaide Hills
 13 Penny's Hill 'Edwards Road' Cab/Sauvignon McLaren Vale
 14 Pertaringa 'Undercover' Shiraz McLaren Vale
 Coopers Pale Ale/Cascade Light

Melrose pp

4.5 hours \$44.00
 5.5 hours \$52.00

Elder

NV d'Arenberg *Polly* Sparkling Brut Adelaide Hills
 15 Skillogee Riesling Clare Valley
 15 K1 by Geoff Hardy Sauvignon Blanc Adelaide Hills
 13 Schild Estate *Alma* Reserve Chardonnay Barossa Valley
 09 Avenue Wines Cabernet Sauvignon Clare Valley
 12 Gomersal 'Reserve' Shiraz Barossa Valley
 Coopers Pale Ale/Cascade Light
 + 1 premium beer

Elder pp

4.5 hours \$63.50
 5.5 hours \$76.00

WEDDING UPGRADES + ADDITIONS

Upgrade your package by adding one of the premium options below.

Premium Beers + Cider

Kronenberg	4.5 hours	\$5.50pp
Grolsch	5.5 hours	\$7.50pp
Sapporo		
Peroni		
Hills cider – apple + pear		

Personalise your party by offering a signature drink – 1 pp.

Bellini	\$ 7.00pp
Cosmopolitan	\$10.00pp
Mojito	\$10.00pp
Sangria	\$ 8.00pp
Espresso martini	\$10.00pp

BYO wines

Let us serve your favourite wines.

Talk to us about the volume of wine required.

You supply the wines, we supply the service, soft drinks, juice, bottled still + sparkling water.

Any beer consumed is charged at the current Restaurant price.

BYO wines pp

3.5 hours	\$18.00pp
4.5 hours	\$21.00pp
5.5 hours	\$23.00pp

Non drinkers

A reduced package price will be offered to under 18s and non drinkers.

Confirmed number of non drinkers must be discussed no less than 48 hours prior to event.

Bar closing

Last drinks will be offered 20 minutes prior to the close of your event with all beverage service finishing 10 minutes before the function concludes.

Availability

We aim to showcase interesting, small, local wineries who share the same integrity and passion as our restaurant. We are always on the look out for new releases. If the list changes, it is because we have found interesting (+ possibly better) alternatives. We cannot be assured of the continuing availability of specific products.