





## SHARED PLATES

- Rolled and stuffed Barossa chicken, sauce vierge
- Scotch fillet, crispy pancetta, red wine jus, chimichurri
- Wood roasted Moroccan siced Hay Valley lamb shoulder, cucumber mint yoghurt, cumin spiced tomato (10-12 hour slow cooked)
- Wood roasted whole Coorong Angus beef shank, mustard seed mash, gremolata, red wine jus (10-12 hour slow cooked)
- South Australian Gulf Prawns, chipotle mayo, melon salad
- Porchetta; rolled stuffed Berkshire pork, hills cider roasted pears
- Spatchcock, preserved lemon, speck, pea risotto, romesco
- Porchetta; rolled stuffed Berkshire pork, hills cider roasted pears
- Portuguese chicken, marinated chevre, almond raisin couscous
- Orange roasted duck leg, pickled carrot, pearl barley, fennel
- Homemade gnocchi, tomato, basil, olive, Udder Delights goats curd
- Seared Atlantic Salmon, pickled fennel, zucchini, orange burre blanc
- Swordfish, roast pepper salsa, salmoriglio

## SIDES

- Garlic, rosemary carrots, potatoes
- Rocket, pear, parmesan, radish salad
- Hills seasonal garden salad
- Russian potato salad
- Panzanella salad
- Tomato, cucumber, shallot, oregano, fetta
- Vietnamese slaw
- Giant cous cous, raisin, pumpkin
- Green beans, broccolini, almond, garlic butter



## DESSERTS

Zuppa inglese (traditional Italian berry trifle).

Salted chocolate tart, smoked mascapone.

Lemon tart, double cream

Almond cherry tart, vanilla bean ice cream

Prosecco poached pear, sweet gorgonzola, almond bread.

### Pricing (Includes GST)

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**1 main course: \$37.00**

**2 course: \$56.00**

**3 course: \$71.00**

#### Additional choices:

Entrée: \$8.00

Main: \$10.00

Alternate drop: \$3.00

#### SHARED PLATES

2 selections: \$40.00

3 selections: \$52.00

Additional sides:

\$5.00 per selection

- All mains served with one side dish, ciabatta bread, and our cold pressed local olive oil.
- Vegetarian and dietary requirements available on request
- Prices include all food, chef's on site and travel within 20km of CBD.
- Pricing is based on a minimum of 50 people. Smaller events quoted via appointment.
- All hire requirements including crockery, cutlery, linen, glassware etc.. and service staff are a separate cost.
- Standard service staff \$40.00 per staff member, per hour.