



ENTRÉES

Crispy fried school prawns, pickled squid, chickpea, dried tomato, baby leaf salad, lime aoli.

Hand made gnocchi, tomato, ligurian olives, basil, Woodside goats curd.

Gin and beetroot cured Atlantic salmon, Russian salad, ruby red grapefruit

Slow roasted Berkshire pork belly, cauliflower skordalia, red sauerkraut, brown butter hills apple (also available as a main)

Vietnamese coconut poached chicken salad, rice noodles, crispy shallots

Anitpasta Misto - Selection of cured meats, marinated seasonal vegetables, arancini and soft cheeses (individually plated or shared format)

Smoked Hahndoft venison, hazelnut shallot cream, quince mustard, crispy kale

MAINS

Roasted eye fillet, red wine jus, spinach, salsa romesco

Greenslade wood roasted chicken, cannellini mash, peperonata, salsa verde

Greenslade stuffed chicken breast, caper hazelnut butter, colcannon, jus

Moroccan spiced lamb rack, smoked eggplant puree, freekeh, pomegranate minted Woodside chevre.

Seared sugar and dill cured Atlantic salmon, salted ling fish brandade, beurre blanc, pickled zucchini & fennel salad

Confit duck leg, soft polenta, French green lentils, pickled Adelaide hills cherry salad

Moroccan chickpea tagine, wood roasted pumpkin, beetroot labneh, pumpkin seed herb salad (vegetarian and vegan option)

** Add \$2.00



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)

Salt and pepper soft shell mud crab, Jamaican curry, coconut yoghurt

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 spiced spatchcock, marinated Woodside 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

Whipped lemon myrtle baked cheesecake, macerated berries, Anzac biscuit crumble.

Lemon tart, double cream

Almond cherry tart, vanilla bean ice cream

Prosecco poached pear, sweet gorgonzola, almond bread

Sheeps milk panacotta, lemon curd, quince almond meringue

Pricing (Includes GST)

1 main course: \$37.00

2 course: \$56.00

3 course: \$71.00

Additional Choices:

Entree: \$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.