



ENTRÉES

Spiced crispy softshell mudcrab, Jamaican curry, coconut yoghurt, pickled lime

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

Ocean Trout pastrami, gribiche, pickled fennel, crackling, roe

Berkshire pork belly, cauliflower skordalia, red currant sauerkraut, brown butter Lenswood apple

Vietnamese coconut poached chicken, pickled vegetables, rice noodles, crispy XO school prawns

Anitpasta Misto - Shared and seasonal

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

MAINS

Roasted eye fillet, charred shallot jus, spinach, romesco

Greenslade chicken, caper leek hazelnut butter, white bean colcannon

Rolled Hay Valley lamb loin, porcini, mascapone, pearl pea almond puree, cavolo nero

Tasmanian salmon, brandade croquette, remoulade, pickled zucchini

Confit duck leg, soft polenta, French green lentils, preserved Adelaide hills cherry's

Moroccan chickpea tagine, wood roasted pumpkin, stuffed tomato, beetroot labneh. V

Berkshire pork belly, cauliflower skordalia, red currant sauerkraut, brown butter Lenswood apple



SHARED PLATES

Rolled stuffed Greenslade's chicken, pearl pea puree, spinach sauce

Scotch fillet, pancetta, pangrattato, chimichurri

Wood roasted 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, sangiovese jus, gremolata (10-12 hour slow cooked)

Spiced crispy softshell mudcrab, Jamaican curry, coconut yoghurt, pickled lime

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.