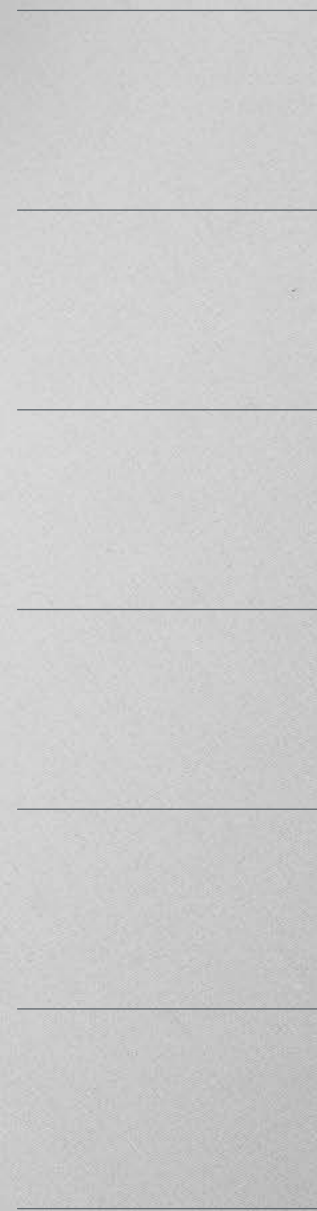




ADELAIDE  
ENTERTAINMENT  
CENTRE

# MENU

JULY 2021 – JUNE 2022







# BREAKFAST

## COCKTAIL BREAKFAST

\$29.50 PER PERSON

### Select four items:

- Scrambled egg tartlets with (select one) smoked salmon/bacon/mushroom/tomato (NF)
- Baby bacon & egg baps (NF,DF)
- Asparagus with hollandaise sauce (GF,NF)
- Spinach filled mushroom caps (GF,V)
- Bacon & onion hash brown with roasted tomato (GF,NF,DF)
- Rolled smoked salmon & dill omelette (GF,NF,S)
- Mini bagels with assorted fillings
- Granola with honey yoghurt, oats, sultanas, sunflower seeds in a Chinese tea cup (NF,V)
- Cocktail croissants with assorted fillings (NF)
- Smashed avocado toasts with lemon EVOO & chives on grilled sourdough (V)
- Earl grey tea & fruit muffins with apricot jam & cinnamon butter (NF,V)
- Croque monsieur with parmesan custard & rocket (NF,V)
- Feta, basil & sun-dried tomato tarts (NF,V)
- Corn & ricotta fritters (NF,V)

### Served with:

- Orange juice, freshly brewed coffee & selection of T Bar teas

### NOTES (applicable to all menus)

- Minimum numbers apply based on function type.
- Dietary intolerances will be catered for if confirmed with your event planner prior to your event.
- While every effort will be made, we are not able to guarantee 100% allergen free dishes, as food is prepared in a kitchen where nuts, gluten and other known allergens may be present.
- Custom menus are available at an additional cost.
- All pricing is inclusive of GST.

## GOURMET BREAKFAST

\$39.50 PER PERSON

### Select one dish:

- Leg ham off the bone on toasted English muffin, poached free-range eggs, brown butter hollandaise sauce & rocket (NF)
- Poached free-range eggs on toasted English muffin with steamed organic spinach & tomato hollandaise sauce (NF,V)
- House-smoked salmon over creamy chive scrambled eggs (GF,NF,S)
- Sweet potato hash brown, poached egg, chorizo, piperade, rocket (GF,NF,DF)
- Chorizo Shakshuka and poached eggs with grilled sourdough & spinach (NF)
- Creamy spinach egg & feta briki with confit tomatoes (V)
- Beetroot & chevre with spinach & rocket salad on rye sourdough (V)
- Scrambled eggs with slow-roasted Roma tomatoes, bacon, white parsley & lemon sausage (NF)
- Sour cream scrambled eggs with grilled asparagus, steamed spinach & field mushrooms (NF,V)
- Free-range eggs poached in Napolitana sauce with shaved parmesan & pesto (V)
- Bombay-style spicy scrambled eggs & bacon curry on fresh coriander toast (NF,DF)
- Ricotta hotcakes with caramelised apples & honeycomb mascarpone (V)
- Brioche cinnamon French toast with maple cream & plum compote (NF,V)
- Savoury corn & ricotta hotcakes with bacon & avocado salsa (NF)
- Traditional pancake stack with maple syrup & Chantilly cream (NF,V)
- Cheese pancakes with roasted mushrooms, spinach sauce & grilled tomatoes (NF,V)
- Vanilla crumpets with honey crème fraîche & spiced apple (NF,V)

### Served with:

- Orange juice, freshly brewed coffee & selection of T Bar teas
- Freshly baked Danish pastries (V)
- Continental breads with jams & preserves (NF,V)
- Seasonal fruit platter (GF,NF,DF,V)









# TEA BREAKS

## TEA & COFFEE

On arrival - freshly brewed coffee & selection of T Bar teas	\$5.50 per person
Half day – continuous tea & coffee	\$13.50 per person
Full day – continuous tea & coffee	\$16.50 per person
Barista coffee station	\$185.00 per station (two hours)

*(Plus coffee charged on a consumption basis @ \$5.50 per person)*

## TEA BREAKS

Freshly brewed coffee & selection of T Bar teas served with assorted cookies	\$9.50 per person
Freshly brewed coffee & selection of T Bar teas served with:	
One accompaniment	\$11.50 per person
Two accompaniments	\$14.50 per person
Three accompaniments	\$16.50 per person
Half day delegate package	\$61.00 per person
Full day delegate package	\$78.00 per person

## SELECT FROM

### Savoury:

- Herb & Cheddar scones (NF,V)
- Mini quiches (select one) Florentine or Lorraine (NF)
- Warm ham & cheese croissant (NF)
- House-made sausage rolls, pies & pasties (NF) (vegan option available)
- Bacon & egg mini sliders (NF)
- Selection of sandwiches (vegetarian, dairy free & gluten free options available)
- Feta & spinach filo fingers (NF,V)
- Potato & pea samosas with coconut chutney (NF,V)

### Healthy:

- Seasonal whole fruit bowls (GF,NF,DF,V)
- Seasonal sliced fruit platter (GF,NF,DF,V)
- Yoghurt fruit granola cups (V)
- Flourless orange muffins (GF,V)
- Date & walnut slice (V)
- Fruit & nut loaf (V)
- Banana coconut bread (NF,V)

### Sweet:

- Lemon meringue tartlets (V)
- Chocolate & walnut brownies (V)
- White chocolate cheesecake slice (NF)
- Scones with jam & cream (NF,V)
- Danish pastries (V)
- Chocolate croissants (NF,V)
- Carrot & walnut cake with cream cheese frosting (V)
- Selection of muffins (vegetarian, dairy free & gluten free options available)
- Selection of cupcakes (vegetarian, dairy free & gluten free options available)

*Vegan or gluten free selections made in house*









# LUNCH

## LIGHT LUNCH

\$27.00 PER PERSON

Baguettes, wraps or stone baked sourdough rolls  
(select one bread option) with assorted fillings

OR

Individual lunch protein salad bowl (select one)

- Soba noodle teriyaki chicken (NF,DF)  
(Soba noodle; fried tofu; red & green slaw; grilled teriyaki chicken; pickled ginger; sesame lemon dressing)
- Falafel tabouleh (GF,NF,DF,V)  
(Shredded iceberg lettuce, tomato, cucumber & Spanish onion salad; tabouleh; quinoa & chickpea falafels; lemon & tahini dressing)
- Sushi rice & salmon (GF,NF,DFS)  
(Sushi seasoned rice; avocado wakame salad; flaked miso lemon salmon; wasabi mayo; spring onion; pickled ginger)
- Grilled lamb & feta (GF,NF)  
(Grilled tomato dressed potato; Greek salad with rocket; rosemary lemon lamb; feta cheese cubes; olive oil lemon dressing)

Served with soft drinks, freshly brewed coffee & selection of T Bar teas

OR

Tartines (French open sandwich)

House-made sourdough from local Tarlee organic flour, stone ground in house  
Topped with:

- A selection of local seasonal, vegetables, fruits & leaves (NF)
- Smoked, cured & roasted meats & seafood (S)

Accompanied by a selection of house-made condiments

## BUILD YOUR OWN LUNCH

Add any of these items to the Light Lunch package  
(items priced per person):

• Selection of Australian cheeses served with lavosh (V)	\$6.50
• Antipasto platter (NF)	\$7.00
• House-made sausage rolls, pies & pasties (NF)	\$6.50
• Chef's selection of house-made mini pies (NF)	\$6.50
• Chef's selection of house-made mini quiches (NF)	\$6.50
• Bánh mì (pork, chicken or vegetarian) (S)	\$6.50
• Soft & hard tacos (pork, chicken or vegetarian) (NF,DF)	\$6.50
• Assorted house-made sushi selection (GF,S)	\$6.50
• Chef's selection of house-made mini cakes & desserts	\$6.50
• Yoghurt verrine with fresh fruit & syrups (GF,NF,V)	\$6.50
• Fresh seasonal fruit selection (GF,NF,DF,V)	\$6.50

## SEATED LUNCH

Refer to Dinner menu for seated lunch selections

SET TWO-COURSE                      \$62.00 PER PERSON

(includes either entree /main OR main/dessert)

SET THREE-COURSE                      \$82.00 PER PERSON







# NETWORKING LUNCH

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## STANDING

\$46.00 PER PERSON

## SEATED

\$50.00 PER PERSON

### Select two hot dishes:

- Butter chicken\*
- Thai green chicken curry\* (GF,NF,DF)
- Beef bourguignon with steamed parsley potatoes (GF)
- Chicken & mushroom pie (NF)
- Navarin of lamb with chat potatoes (NF,DF)
- Lamb ragout with potato gnocchi & shaved parmesan (NF)
- Red beef curry\* (GF,DF,S)
- Lamb rogan josh\* (GF,NF,DF)
- Chicken cacciatore with spinach mac 'n' cheese (NF)
- Coq au vin with steamed rice (GF)
- Barramundi, tomato & tamarind curry\* (GF,DF,S)
- Tarator of ocean trout, walnut & parsley salad with yoghurt dressing (GF,S)
- Goat cheese & pumpkin ravioli with Napolitana sauce (V)
- Penne with roasted pumpkin, pine nuts & sage (V)
- Orecchiette with thyme, mushrooms & bacon (NF)
- Grilled asparagus frittata with dried tomato aioli (GF,NF,V)
- Eggplant parmigiana (NF,V)

*\*All curries served with rice*

### Select two salads:

- Kachumber salad: tomato, cucumber, red onions & peanuts (GF,DF,V)
- Green bean poriyal with fresh coconut (GF,DF,V)
- Golden couscous with moghrabieh, almonds & dried apricots (V)
- Greek salad with white balsamic dressing & creamy feta (GF,NF,V)
- Tossed leaves of fresh mesclun salad dressed with olive oil & balsamic vinegar (GF,NF,DF,V)
- Thai-style salad with iceberg lettuce & aromatic herbs (GF,DF,S)
- Rice vermicelli, Asian herbs & peanuts with nam jim dressing (GF,DF,S,V)
- Mediterranean roasted vegetable salad with herbs & balsamic vinegar (GF,NF,DF,V)
- Roasted beetroot with rocket, yoghurt & nigella seeds (GF,NF,V)
- Orange, rocket & fennel salad (GF,NF,DF,V)
- Potato salad with ricotta, parmesan & cider vinegar dressing (GF,NF,V)

### Select one dessert:

- Raspberry brûlée tart (NF,V)
- Chocolate merlot tart (NF,V)
- Apricot & almond slice (V)
- Tiramisu (V)
- Orange syrup & polenta cake (GF,V)
- Lemon meringue tart (NF,V)

### Served with:

- Seasonal fruit platter (GF,NF,DF,V)
- Bread rolls (NF,V)
- Orange juice & soft drink
- Freshly brewed coffee & selection of T Bar teas







# PLATTERS

Platters can be added to any catering package & are suitable to serve up to 10 people each, unless stated otherwise. Pricing is per platter.

For stand-alone functions, a minimum order of one platter for every 10 people is required.

Tray service for platter menu:

Min. 3.5hrs / \$52.70 per hour, per staff member

• Antipasto	\$167.00
• Beef or chicken satay (GF) (30 pieces)	\$187.00
• Cheese selection served with lavosh (V)	\$167.00
• Crisps & nuts (V)	\$30.00
• Dips, olives & pita bread	\$102.00
• Asian trio – spring rolls, shumai, satay (30 pieces)	\$187.00
• Chef's selection of hot pastries (30 pieces)	\$187.00
• Baguette (30 pieces)	\$127.00
• Seasonal whole fruit bowl (GF,NF,DF,V) (30 pieces)	\$77.00
• House-made sushi selection (GF,S)	\$167.00
• Assorted cold canapés (36 pieces)	\$112.00
• Assorted hot canapés (24 pieces)	\$112.00
• Salt & pepper prawns with lemon lime aioli (S) (24 pieces)	\$187.00
• Assorted mini muffins (V) (15 pieces)	\$80.00
• Assorted Danish pastries (V) (15 pieces)	\$80.00
• Sliced seasonal fresh fruit (GF,NF,DF,V)	\$80.00
• Chef's selection dessert platter (V) (30 pieces)	\$167.00

## BOXED LUNCHES

Small grazing box serves 1 person.

### Antipasto Grazing Box

Selection of meats,  
vegetables, cheese & bread

**Small**

\$17.00

### Sushi Grazing Box

Selection of house-made sushi

\$17.00

### Cheese Grazing Box

Australian cheese selection & dried  
fruits with house-made quince paste

\$17.00







# CANAPÉS

## CANAPÉ SELECTION

SIX (6) ITEM SELECTION	\$36.00 PER PERSON
EIGHT (8) ITEM SELECTION	\$48.00 PER PERSON
TEN (10) ITEM SELECTION	\$59.00 PER PERSON
CHEF'S SELECTION	\$18.00 per person
THREE (3) items (pre-dinner)	

### Cold Items:

- House-made sushi selection (GF,S)
- Ceviche of kingfish with fennel, red onion & currant salad (GF,NF,DF,S)
- Woodside goat curd tartlet with roast capsicum & pesto (V)
- Smoked trout sourdough croutons & horseradish sour cream (NF,S)
- Smoky Bay natural oysters with red wine & shallot vinaigrette (GF,NF,DF,S)
- Smoked lamb ham with mustard pickled cucumber on gluten free crouton (GF,NF,DF)
- Vine leaf dolmades with currants, pine nuts & olive oil yoghurt (GF,V)
- Prawn filled rice paper rolls with nuoc cham sauce (GF,NF,DF,S)
- Hainanese chicken on nori wrapped nigiri rice with ginger & green onion sauce (GF,NF,DF)
- Pork rillettes with quince chutney on Melba toasts (NF,DF)
- Smoked beef crostini with jalapeño jam (GF,NF,DF)
- Lemongrass chicken & herb salad with roasted chilli & coconut dressing (GF,NF,DF,S)

### Hot Items:

- Yucatan marinated grilled prawns with avocado & coriander salsa (GF,S)
- Seared scallop with roasted cauliflower & chorizo crumb (GF,NF,S)
- Potato cake with truffled mayo (NF,DF,V)
- Popcorn chicken with buffalo hot sauce (NF)
- Vegetable pakoras with tomato kasundi (GF,NF,DF,V)
- Cauliflower fritter with cucumber spring onion salad & ssamjang sauce (GF,NF,DF,V)

- Spinach & mushroom kofte with tomato gravy (GF,NF,V)
- Flathead soft tacos with pebre salsa (NF,DF,S)
- Lamb samosa, Uyghur pastry with lemon yoghurt (NF)
- Vegan house-made pastry selection (pies, pasties, sausage rolls) (NF,DF,V)
- Chorizo & prawn paella balls with roasted capsicum & walnut sauce (GF,S)
- Pork & prawn spring rolls with black bean dipping sauce (NF,DF,S)
- Quinoa & chickpea falafels with lemon & tahini dressing (GF,NF,V)
- Pulled pork & Manchego quesadilla (NF)
- Chorizo empanada with gazpacho salsa (NF,DF)
- Mini pizzas with roasted tomato, tapenade & scamorza cheese (V)

### Sweet Items:

- Little Portuguese tarts (NF)
- Chocolate & salted caramel tarts (NF)
- Chocolate hazelnut dacquoise fingers
- Bambino ice creams
- Mini jam filled donut balls (NF)
- Lemon meringue tarts (NF)

### Substantial Items

Individually priced, per item, per person

• Chicken slider with avocado aioli (NF)	\$10.00
• Chinese steamed bun with barbecue duck & gochujang (NF,DF)	\$10.00
• Mini pork belly bánh mì	\$10.00
• Vietnamese chicken salad noodle box (GF,NF,DF,S)	\$10.00
• Herb-crumbed lamb cutlet with salsa verde (GF,NF,DF)	\$14.50

### Grazing Stations

The perfect addition to your function for \$26.00 per person, per station.

Please ask your Event Planner for available options.







# DINNER

SET TWO-COURSE \$62.00 PER PERSON

SET THREE-COURSE \$82.00 PER PERSON

SET THREE-COURSE \$84.00 PER PERSON  
with alternate main

## Pre dinner canapés

Chef's selection of three canapés - \$18.00 per person

## Entrée

- Vegetarian charcuterie on smoked cauliflower pâté & vegan cheese (V)
- Roast pumpkin, dukkah, fetta, roast shallot, roast almonds, herb salad with dill, parsley & mint with house-made focaccia (V)
- Goat cheese & frieze salad with tomato vinaigrette & crouton (NF,V)
- Smoked kingfish, prawn, scallop, mussel & calamari salad with finger lime dressing & harlequin beets (GF,NF,DF,S)
- Scallop & prawn dumplings with aromatic soy broth (NF,DF,S)
- White cured Australian herring, Moroccan pickled squid, mussels & a spiced sauce vierge (GF,NF,DF,S)
- Smoked tommy ruffs on green olive croutons & tomato fennel salad (NF,DF,S)
- Grilled chicken & potato salad with quinoa, onion ceviche, watermelon radish & amarillo lime dressing (GF,NF)
- Steamed chicken breast salad, cucumber ribbons, toasted pine nuts, micro basil & green goddess dressing
- Lemongrass chicken salad with grilled pineapple, toasted coconut, Asian slaw & lime sweet chilli dressing (NF,DF,S)
- Korean marinated chicken & sesame dressed bean sprout salad with pickled cucumber (NF)

## Entrée Pasta

- Roasted pumpkin, fried sage, pine nuts & brown butter on orecchiette (V)
- Spinach & ricotta cannelloni with tomato basil sauce & parmesan cheese (NF,V)
- Potato gnocchi with veal ragout (NF)
- Smoked cheese ravioli with napolitana sauce & grana padano (NF)
- Tortellini alla panna with bacon bits, cream & grated parmesan (NF)

## Main

- Steamed salmon fillet on potato & leek gratin with lemon vin blanc sauce & wild rocket (GF,NF,S)
- Tare brushed kingfish with wakame rice, miso spring onion ginger sauce, beans & lotus crisps (GF,NF,S)
- Chicken breast on braised orzo with forest mushroom porcini sauce & green beans (NF)
- Almond herb-crumbed barramundi, yoghurt tartare, parsley potatoes & leaf salsa (GF,S)
- Braised duck leg in pomegranate & walnut with yoghurt & saffron potatoes & parsley coriander salad (GF)
- Spiced chicken breast on Sultans rice with pomegranate, eggplant, pickled turnip & herb salad (GF,DF)
- Lamb rack & sour cream mash with fennel seed, carrot, parsnip & rosemary jus\* (GF,NF)
- Pork belly with colcannon, spiced apple, beer mustard sauce & Brussels sprout crisps (NF)
- Korean chicken breast & fried cauliflower fritter with ssamjang sauce, orange furikake rice & spring onion kimchi (NF,DF,S)
- Blade steak slow cooked in tomato with spinach & mushroom pasta al forno & radicchio, fennel & orange salad (NF)
- Beef fillet with kipfler potatoes, smoked mushroom ragout & charred broccolini (GF,NF,DF)
- Beef fillet with berrichonne potatoes, roasted ratatouille, broccolini & crispy basil (GF,NF,DF)

*\*surcharge will apply*

## Dessert

- Chocolate Graham cracker with toasted marshmallow, whipped ganache & chocolate sauce (NF)
- Coconut frangipane with pineapple & mango salpicon & raspberry coulis (V)
- Lemon sponge with lime gel, orange cremeux & coconut Florentine (V)
- Espresso panna cotta with hazelnut biscotti & chocolate frangelico sauce
- Rhubarb custard tart with roasted macadamia ice cream (V)
- Yuzu mousse on cashew dacquoise with honeycomb, compressed apple & shiso
- Honey bavaois with yoghurt rosemary crumble, wafers & basil mint gel (NF)
- Black rice custard with grilled pineapple, sesame, mango cracker & milk jam (GF,NF)





THE LANE  
VINEYARD  
BLANC DE BLANCS



# BEVERAGES

## BEVERAGE PACKAGES

### LUNCH / COCKTAIL PACKAGES: PRICE PER PERSON

	1 hour	1.5 hours	2 hours
<b>Silver</b>	\$20.50	\$24.50	\$27.50
<b>Gold</b>	\$24.50	\$27.50	\$30.50
<b>Platinum</b>	\$28.50	\$31.50	\$34.50

### DINNER PACKAGES: PRICE PER PERSON

	3 hours	4 hours	5 hours
<b>Silver</b>	\$37.50	\$42.50	\$48.50
<b>Gold</b>	\$42.50	\$47.50	\$52.50
<b>Platinum</b>	\$47.50	\$52.50	\$57.50

### OTHER PACKAGES: PRICE PER PERSON

Beverage & wine handling fee (maximum 5 hours of service, client supplied)	\$16.50
Soft drink package (1-2 hours)	\$16.00
Soft drink package (2-5 hours)	\$19.00
Beverages on consumption	POA

### SILVER PACKAGE

#### Sparkling

Tomich Hill M Chardonnay Pinot Noir

#### White

Henschke Tilly's Vineyard Semillon, Sauvignon Blanc

#### Red

Incygnes Green's Vineyard Shiraz Grenache Mataro

### GOLD PACKAGE

#### Sparkling

Wicks Estate Sparkling  
Thorn-Clarke Pinot Noir Chardonnay

#### White

Riposte 'The Stiletto' Pinot Gris  
Amadio Single Vineyard Selection Sauvignon Blanc

#### Red

Mountadam Five - Fifty Shiraz  
Chaffey Bros. La Résistance GSM

### PLATINUM PACKAGE

#### Sparkling

Howard Vineyard Clover Pinot Noir Chardonnay  
DiGiorgio Lucindale Pinot Noir Chardonnay  
The Lane Lois Blanc de Blancs

#### White

Amadio Kangaroo Island Chardonnay  
Skillogalee Riesling  
Paracombe Sauvignon Blanc

#### Red

Kalleske Clarry's GSM  
Kilikanoon Blocks Road Cabernet Sauvignon  
Battle of Bosworth Shiraz (Organic)

Optional Extra (with any package):  
Mazi Grenache Rosé

*All beverage packages include one sparkling, one white and one red wine  
as well as Coopers Pale Ale, Dry & Light beers, soft drink and orange juice.*

*Rosé can be added to any wine package for \$2 per person.*

*Cider can be added to any wine or beer package for \$2 per person.*







**CALL** (08) 8208 2222    **EMAIL** [functions@theAEC.net](mailto:functions@theAEC.net)